

botánico groups



botánico café

Calle Málaga 3, 18001 Granada
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www.botanicocafe.es
Timetable: 1 pm to 1 am
(Fridays, Saturdays and holidays from 1 pm to 2am).

menu 30[€]

Starters to share

Seasonal green salad with sweet potato and hazelnuts

Mix of green leaves with sweet potato in syrup, candied hazelnuts with curry, cherry tomato and chives. With balsamic vinaigrette flavoured with fresh basil, cinnamon, cloves and molasses.

Pumpkin crisp, assorted mushrooms and goat's cheese

Filo pastry parcel filled with roast pumpkin, confit of wild mushrooms in olive oil, and goat's cheese. With cream of rosemary, lavender and roast garlic

Main courses to choose

Vegetable crumble with parmesan

Gratin of grilled courgette and aubergine with confit tomato sauce, buffalo mozzarella and parmesan cheese.

Chicken souvlaki

Two skewers of spiced chicken thighs, feta cheese, lettuce, tomato, and red onion. Served with three wheat tortillas and tzatziki sauce.

Pappardelle with monkfish, clams and mussels

Fresh pasta with a seafood fumet, tomato confit sauce, white wine and saffron.

Dessert

Chocolate and Almond Cake

With vanilla ice cream.

Includes the drink until dessert: water, soft drinks, beer, wine and coffee.
Dishes from the different menus can be combined by adjusting the price if necessary.

menu 35[€]

Starters to share

Causa limeña with chicken and avocado

Potato salad, chicken, avocado, and quail egg. Dressed with yellow chili pepper mayonnaise, purple onion, and lime. Slightly spicy.

Burrata salad with rocket pesto

Mix of green leaves with fresh cow's burrata cheese, toasted pistachios and cherry tomato confit. With balsamic vinaigrette.

Cochinita pibil pork tacos

Four tacos of pulled pork marinated with spices, orange, lemon and chile habanero pepper and slow-cooked. Served with pickled red onion and fresh coriander. Slightly spicy.

Main courses to choose

Vegetable crumble with parmesan

Gratin of grilled courgette and aubergine with confit tomato sauce, buffalo mozzarella and parmesan cheese.

Ibérico pork with red pepper salad roasts

Grilled pork loin with salad of roasted sweet peppers flavoured with cumin, vinegar, Maldon salt and olive oil. Served with baked potatoes with garlic and rosemary.

Thai cod

Cod flank slow-roasted with Thai coconut milk sauce. Served with basmati rice and wild rice sautéed with almonds, spring onion and Indian spices.

Dessert

Chocolate and Almond Cake

With vanilla ice cream.

Includes the drink until dessert: water, soft drinks, beer, wine and coffee.
Dishes from the different menus can be combined by adjusting the price if necessary.

menu 40[€]

Starters to share

Vietnamese Spring Rolls

Six baked wheat pastry rolls, filled with vegetables, pork and prawns, with a sweet and sour sauce and aromatic herbs.

Burrata salad with rocket pesto

Mix of green leaves with fresh cow's burrata cheese, toasted pistachios and cherry tomato confit. With balsamic vinaigrette.

Salmon gravlax with avocado and wakame seaweed

Marinated salmon with mango, spring onion, lime, jalapeño and coriander.

Main courses to choose

Vegetable moussaka

Gratin of assorted vegetables, feta cheese, dill, cumin and paprika with tomato confit sauce and bechamel.

T-bone steak

Grilled yearling beef steak with Mexican chopped salad with red and green pepper, tomato, onion, jalapeño pepper, lime and coriander, pomegranate, and sweet potatoes roasted with herb butter.

Turbot with Mediterranean sauce

Griddled turbot fillet with a sauce of sautéed cherry tomatoes, dried tomato, olives, capers, garlic, and anchovies. Served with roasted pumpkin and celeriac.

Dessert

Chocolate and Almond Cake

With vanilla ice cream.

Includes the drink until dessert: water, soft drinks, beer, wine and coffee.
Dishes from the different menus can be combined by adjusting the price if necessary.