



group
menus

botánico

botánico

horario

Sunday to Thursday from 1:00 p.m.
to 12:00 a.m. Friday and Saturday
from 1:00 p.m. to 1:00 a.m.
Kitchen open every day: from 1:00
p.m. to 4:30 p.m. and from 8:00
p.m. to 11:30 p.m.

Tel 958 271 598



www.botanicocafe.es

menu 35[€]

Starters to share

Eggplants with hummus, pomegranate and spiced yogurt
Grilled aubergines marinated with harissa. With chickpea hummus, pomegranate and yogurt with lime and ginger.

Green salad with pumpkin, sweet potato, quince and caramelized hazelnuts

Mix of green leaves with sweet potato and quince in syrup, roasted pumpkin, caramelized hazelnuts with curry, cherry tomato and chives. With spiced balsamic vinaigrette with fresh basil, cinnamon, clove and cane honey.

Main courses to choose

Vegetable crumble with parmesan cheese

Gratin of courgette and aubergine with tomato sauce and buffalo mozzarella. Gratin with butter cookie and parmesan cheese crust.

Salmon with nuts and Thai sauce

Baked salmon in batter with peanuts, cashews and pistachios with coconut milk sauce, coriander and lime.
With basmati rice garnish.

Ossobuco cannelloni

Fresh pasta cannelloni stuffed with tender stewed beef shank. Gratin with tomato confit sauce, Pecorino cheese and bechamel.

Dessert

Fresh cheesecake

With red fruit compote.

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

menu 40[€]

Starters to share

Vietnamese Spring Rolls

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

Green salad with pumpkin, sweet potato, quince and caramelized hazelnuts

Mix of green leaves with sweet potato and quince in syrup, roasted pumpkin, caramelized hazelnuts with curry, cherry tomato and chives. With spiced balsamic vinaigrette with fresh basil, cinnamon, clove and cane honey.

Main courses to choose

Mascarpone and walnut ravioli

Fresh pasta ravioli with various mushroom sauce, dried tomato, spring onion, garlic, parsley and white wine.

Sea bass with peanut bagna cauda

Grilled sea bass fillets with a garnish of fennel, red onion and roasted carrots. Sauce with cream, anchovy, garlic, olive oil and peanut butter.

Lamb with mango and orange sauce

Boneless leg of lamb, baked at low temperature marinated with garlic and thyme. It is served with a garnish of potato millefeuille.

Dessert

Chocolate and almond cake

With vanilla ice cream.

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