

BOTÁNICA

red wines

argentina		
Canopus Wines Malbec de Sed	10 / 41	
Escala Humana Sangiovese	11 / 52	
Escala Humana Bonarda	52	
Cara Sur Moscatel Tinto	57	
La Nave Va Malbec	65	
spain		
Celler Pardas Sus Scrofa	32	
Condado de Haza 20 Aldeas	40	
Ultreia St. Jacques	45	
Roda Sela	61	
Pago de los Capellanes Crianza	81	
france		
Bernard Baudry Le Domaine Chinon	52	
Marcel LaPierre Morgon	90	
italy		
Pasqua Ripasso Valpolicella	10 / 42	
Vajra Langhe Rosso	42	
Occhipinti SP68 Rosso	53	
Chiara Condello Predappio	54	
Vajra Barbera D´Alba DOCG	60	
Masi Toar Valpolicella	55	
usa		
Lange Pinot Noir Classique	62	
austria		
Gut Oggau Atanasius Rot	84	

pink wines

Saint- Bénézet Les Caprices de Lola	32	
Arzuaga Rosé	11 / 42	
Domaine Zafeirakis Limniona Rosé	42	
Gut Oggau Winifred	84	

sparkling wines

Canopus Nox Pet	37	
Fantinel Prosecco	11 / 40	
Raventós Blanc de Blancs	42	
Celler Pardas Hermós Brut Nature	56	
Taittinger Champagne	141	

white wines

argentina		
Escala Humana Livverá Malvasia	11 / 52	
Cara Sur Moscatel Blanco	52	
spain		
Celler Pardas Rupestris	9 / 32	
Ultreia Godello	48	
Celler Pardas Pur Xarel.lo	62	
Remirez de Ganuza	75	
Planetes Nin Ortiz Blanco	78	
france		
William Fevre Chablis	60	
Bouchard Pouilly-Fussé	62	
Trimbach Riesling	63	
Matassa Blanc	70	
Domaine Vacheron Sancerre	72	
Domaine Pierre Girardin Eclat De Claire	90	
italy		
Pasqua Pinot Grigio	10 / 35	
COS Rami	62	
Foradori Fontasa Manzoni Blanco	65	
portugal		
Soalheiro Alvarinho	35	

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starters

salmon carpaccio (gf)	basil pesto, cucumber and red pepper crudités,citrus vinaigrette, black onion powder.	19
salmon crostini	faroe Islands salmon, focaccia, fresh herb emulsion, and tobiko.	12
avocado smash (kf- v)	avocado, feta cheese, and herbs pizzetta * Available with gluten-free crust upon reques.	11
little gem lettuce	guanciale, cured egg yolk, parmesan emulsion, black pepper, and pangrattato.	10
mozzarella and pomodoro panzerotti	mini calzones with mozzarella, parmesan, and pomodoro sauce.	10
grilled asparagus (v- gf)	tahini cream, sun-dried tomato and parsley gremolata, pistachios.	16
botánica wings	chicken wings with ranch, and buffalo sauce.	11
pop corn chicken	breaded chicken breast	12
fluffy meatballs (gf)	beef meatballs with our rustic tomato sauce, basil, and goat cheese.	13
spinach and artichoke dip (kf- v- gf)	sautéed spinach with three cheeses and artichokes, served with tortilla chips.	12
chicken salad (gf)	fresh mixed greens with cherry tomatoes, apple, toasted almonds, grilled chicken breast, and a balsamic vinegar and olive oil dressing.	14
avocado salad (kf- v- gf)	mixed lettuce, avocado, cherry tomatoes, feta cheese, microgreens, and passion fruit dressing.	14
mushroom arancini (v)	arborio rice croquette stuffed with cheese, mushroom carpaccio, and boletus powder.	9
botánica caprese (v)	heirloom tomatoes with Modena vinegar, semi-dried cherry tomatoes. served with sourdough bread.	17
short rib panzerotti	mini calzones filled with short rib ragù and mozzarella cheese.	13

pastas

penne alla vodka (kf- v)	pomodoro sauce, cream, and vodka.	14
rigatoni alla fiorentina with chicken	rigatoni pasta, rosé sauce, cherry tomatoes, baby spinach, peperoncino oil, and shaved parmesan.	16
rigatoni alla amatriciana	rigatoni columbro with spicy pomodoro and bacon.	14
spaghetti bolognesa	spaghettoni columbro, slow-cooked beef bolognese with tomato sauce and spices.	17
spaghetti carbonara	spaghettoni columbro, classic carbonara with egg, parmesan, and bacon.	18
linguine bosco al tartufo	mushroom velouté, black pepper, truffle cream, and parmesan. Add fresh truffle: \$6.00 per gram.	15
lasagna de carne	beef lasagna with tomato, mozzarella cheese, parmesan cheese, and pesto.	17
beef cannelloni	beef cannelloni with tomato sauce, gratin with mozzarella and parmesan cheese.	17
primavera pasta with chicken	rigatoni columbro with seasonal vegetables sautéed in olive oil, grilled chicken, and aromatic pesto, topped with sprouts.	16
eggplant lasagna (kf- v)	vegetarian lasagna with roasted eggplant, plantain, parmesan cheese, and pesto.	16

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pizzas	9"	12"	detroit
cheese (kf- v)	10	14	13
pepperoni	11	16	13
margherita (kf-v)	11	17	
vegetarian (kf-v)	11	17	13
arugula and cherry tomato (kf-v)	11	17	13
prosciutto and ricotta salata	11	17	
crispy bacon	12	18	15
tomato, feta and honey (kf-v)	12	18	14
buffalo chicken	13	18	13
cuatro carnes	13	19	15
creamy prosciutto	15	18	
romana	14	18	

main dishes

rissoto di manzo	23
parmesan chicken milanese	17
tuscan salmon (gf)	25
glazed short rib	45
shrimp and avocado risotto (gf)	21
spring risotto (v - gf)	16
clams in vongole	20
salmon risotto (gf)	19
parmesan beef milanese	20
prime skirt steak 8oz (gf)	39
fish & vongole	25

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cocktails

aperol spritz - Aperol, prosecco.	10	negroni sour - Gin, Campari, Vermouth, lemon.	10
fragola spritz - Aperol, strawberry liqueur, balsamic vinegar of Modena, prosecco.	11	sangría - Red or white.	8
limoncello spritz - Limoncello, prosecco.	10	amaretto sour - Amaretto, amaro, lemon, Ron Abuelo.	8
negroni sbagliato - Prosecco, Vermouth, Campari.	12	carajillo - Espresso, Licor 43.	10
paloma roma - Tequila, campari, lemon, grapefruit.	10	elemental botánico - Mezcal, blueberry syrup, orange liqueur.	10
gin botánico - Blueberry, lemon, cranberry bitters, tonic water.	10	*Also ask us about your favorite classic!*	

beers

balboa	4
micelob	5
corona	5
corona cero	5
fula	6
botánica	5
modelo rubia	5

juices

special lemonade	6
lemonade with mint	5
lemonade	4
orange	4
passion fruit	4
pineapple	4

aguas

bambito natural 330ml	3.50
bambito natural 750ml	5
bambito sparkling 330ml	3.50
bambito sparkling 750ml	5
perrier 330ml	3.50
perrier 750ml	5.50
acqua panna 750ml	5.50
agua san pellegrino 750 ml	6.00

teas

(teas and infusions, to enjoy hot or cold and refreshing) 3.50

cranberry	cranberry, apple, hibiscus flower (saril), diuretic, promotes blood circulation, delicious, refreshing.
strawberry kiwi	strawberry, kiwi, apple, rosehip, and hibiscus flower. All the benefits of tea without the stimulant (had).
peppermint	german mint, digestive, anti-inflammatory, decongestant, relaxing.
lemongrass	thai lemongrass, a powerful digestive, anti-inflammatory, and relaxing herb.
herbal chai	chamomile, apple, cinnamon, cardamom, ginger, cloves, nettle leaves, powerful digestive, relaxing, and anti-inflammatory.

desserts

sticky toffee pudding with cardamom ice cream	11
tiramisu and pistachio	12
tres leches	9
cocoa caprese cake with vainilla ice cream (gf)	9