



BOTICARIO

MORNING PROTOCOL

Brunch Menu

LIGHT REMEDIES

Choripán Grilled Chorizo, Salsa Criolla, Bread	108	Shakshuka Baked Tomatoes Eggs Served with Toasted Sourdough	128
Cheese Croquette Spiced Tomato Sauce	118	Tortillas De Papas Con Queso <i>Subject to Availability</i>	138
Pan Con Tomate Slow Cooked with Grilled Ciabatta, Pesto and Pine Nuts	98	Scrambled Eggs Chorizo & Piquillo Peppers on Toast	158
Octopus Al Blanco, Chimichurri	168	Grilled Prawn On Tostada Chipotle Sauce	178
Pestle & Mortar (Serves 2) Avocado, Tortillas	168		

MAINS

Asado, Beef, Chorizo, Chicken Served with Patatas Bravas and Grilled Corn	328	Ribeye Bone-in for Two 1kg	888
Smoked Pork Shoulder Jalapeño Sliced Onion	208	Sirloin Wet-aged 300g	288
Spaghetti Tomato Sauce, Mozzarella, Pesto	178	Ribeye Grain-fed 300g	328
Beef Burger Chorizo, Relish Sauce, Cheese, Lolla Rosa, Chips	188	Yellow Baby Chicken	288
Chicken Milanese Breaded Chicken Breast Baked with Tomato and Mozzarella	188	Pink Trout Dane Cut 300g	248

Choice of Sauce
House Sauce | Chimichurri
Béarnaise | Tartar Sauce

SIDE MEDICATION

Grilled Sweet Corn Chipotle Sauce	68	Tomato Salad Red Onion	58
Chips Yellow Chilli Mayo	58	Grilled Mediterranean Vegetables Pesto Sauce	68
Mixed Leaf Salad House Dressing	48		

SWEET HEALINGS

Banoffee Pie Caramelized Banana	78	Tres Leches Berry Compote	78
Selection of Cheese Stilton, Brie, Cheddar, Chutney and Crackers	128	Selection of Ice Cream and Sorbet <i>Please ask your server for our daily selection</i>	68

FREE FLOW FOR 2 HOURS \$168 / person

WINE Sparkling, White wine, Red Wine

COCKTAIL Green Aura, Lillet Spritz, Mimosa

BEER bottle Sapporo

+ 10% service charge