

Café Botánica

Fall 2018-Spring 2019

Sweet Corn Bread Strata

A sweet and savory mix of challah & corn bread in a sweet custard, served with maple syrup & a side of fresh fruit

\$14.50

Famous Gallery Granola

Garnished with seasonal fresh fruits & organic vanilla yogurt

\$12.75

Breakfast Sopes

Fluffy native corn sopes filled with roasted seasonal vegetables, organic poached eggs & crema

\$14.75

Farmers' Market Quiche

Creamy quiche with a changing array of seasonal vegetables on a Hayden Mills corn crust served with breakfast salad

\$15

Breakfast Sides

Applewood smoked bacon

\$6

House-made currant & cardamom scone

\$4.50

Served with unsalted butter

Limequat marmalade

\$5.00

Fresh fruit salad

\$6

Organic vanilla yogurt

\$3

Sweets

Desserts from our Bakery

MP

Botanica Paletas

\$3.75

hand-made artisan popsicles

Beverages

Fresh brewed herbal tea

\$3.25

Traditional Mexican jamaica

\$3.25

Prickly pear iced black tea

\$3.25

Our Sonoran stand-by from Cheri's Desert Harvest

House-made ade

\$4.75

A rotating selection of citrus-herb & herb blends

Locally roasted fair-trade

\$3.50

organic coffee and decaf

Numi Hot Teas

\$3.50

From the can...

\$3.25

Lime Perrier and Iççe Juice Sparklers

NOTE: Allergies and Special Diets

Please let us know! We use fresh ingredients and make most everything from scratch. There are no "hidden" ingredients. Most of our dishes are gluten-free and free of processed foods. Many of our dishes can be made vegan or vegetarian. Our servers will be happy to answer any questions.

Sonoran Salad

Seasonal Vegetables ~grilled, pickled & fresh~ tossed with house vinaigrette on a bed of Merchant Garden Greens, topped with Queso Fresco. Served with a house-made roll

\$15.50

Hummus Board

Fresh Hummus made from Father Kino's heritage chick peas served with escabeche, crispy native corn toasts & a small Sonoran salad

\$17

Bowl of Soup ...Ever Evolving

A bowl of our current selection with house-made roll

\$9

Corn Pudding

Our new favorite from Frida Kahlo's Fiestas —rich fresh corn pudding with rajas & tomatillo crema served with our seasonal green salad

\$15

Botanica Sopes

*Two House-made native dent corn masa sopes
Choice of: Double-Check Ranch beef, Josh's Willcox chicken or Farmers' market roasted vegetables
Served with salsa trio, Tobono O'dham tepary beans & a side salad*

\$16

Botanica Tortas

*Sandwich made on our hand-made herbed bolillo buns
Choice of: Double-Check Ranch beef, Josh's Willcox chicken or Farmers' market roasted vegetables with citrus aioli, queso fresco & a side salad*

\$16

Sides

Escabeche

\$3.50

a traditional pickle with jalapeño, carrot & onion

Salsa Trio

\$1.75

a sampling of three distinct salsas

Ramona Farms Corn Toasts

\$4.50

served with Salsa Trio

Tepary Beans

\$4.50

Native beans with caramelized onion & cumin

Black-eyed pea & bacon salad

\$4.50

Small side salad

\$5

Cup of soup

\$5

Large side salad

\$9

House-made dinner roll

\$1.50



Café Botánica

Opening Day
October 10, 2013

Who we are and what we're up to...

Gallery of Food

We are a locally owned catering company. We've been serving up some great, hand-made food for hmmm... quite some time now. Recipes from our imagination, fresh produce, committed chefs, and un-adulterated food have always been our hallmark.

Well... Café Botánica is our experiment. After two decades of catering, watching the local farming scene blossom, tapping into it peripherally as budget and client would allow, we are diving in with commitment to sustainable, local, frugal and most importantly pleasurable dining. We will glean a bit from the Botanical Garden, support local farmers, focus on ethical sustainable farming methods, and bring a sense of fun and art to our food.

We are inspired by the culinary traditions of the Sonoran desert and the high-desert of Northern New Mexico, the abundant food that is indigenous to the surrounding area, and the tenacity of the many farmers who are trying to make a difference in the community and the quality of our local food. We add a touch of rebelliousness, a few stray ideas, and come up with what we hope will be a great lunch.

Thanks for coming!

Where our food comes from...

Produce and Other tasty treats

Sleeping Frog Farms

Tucson's Merchant Garden

Best Day Ever Farms

Tucson Village Farm

Native Seed Search

Many items from the grounds of the Tucson Botanical Garden Neighbors and Friends (please let us know if you have a bounty of garden vegetables or fruits, and we would love to purchase them)

Cheri's Desert Harvest

Meat

Double Check Ranch Beef

Josh's Willcox Chicken, Lamb and Lard

Sleeping Frog Farm Pork

Tucson's Merchant Garden Tilapia

Flour, Field Corn and Grains

Hayden Mills

Ramona Farms

Food from afar

Arbuckles roasts our organic fair-trade coffees and provides some of our teas

Mama Ganache provides our organic fair-trade chocolates

J Edwards provides our organic cold-pressed canola oil

Redmond Real Salt provides our mineral salt

Frontier supplies our organic herbs and spices

We sweeten our foods with organic fair-trade sugar, raw organic agave syrup and a splash of maple syrup here and there

Bob's Red Mill provides our white flour and grain flours

Disclaimers and Philosophy

We've all heard these disclaimers before. Their story is required to be told. We hope you share our belief that buying food direct from farmers and paying them fair wages to grow organically and sustainably helps mitigate the potential for problems. We hope by hearing these stories, you do not become afraid of your food. Dig in, relish the freshness and love that we have put on your plate, but know that nothing is beyond risk.

If we cook your food beyond the bounds of culinary etiquette, you will not have to worry about those pesky food-borne illnesses, but you will also forfeit texture, flavors, enzymes, nutrients and juiciness. You will also kill the soul of the chef.

We do our best, but there is risk if you eat foods that are lightly cooked or raw. Seafood, eggs, dairy and meat are particularly prone to cause sickness. So is going out to play in the cold without your jacket. So is kissing. But we know that those things are precious and life giving, so we do them joyfully and without fear. Enjoy our food with the same abandon. Bon Appétit