



Cafe Botanica

Breakfast

served all day

Mesquite Sonoran Baby 14.5

*Our take on traditional Dutch Babies.
Served with prickly pear syrup & fresh fruit.*

Famous Gallery Granola 12.75

Garnished with seasonal fresh fruit & organic vanilla yogurt.

Sausage Tamal 15

House-made fennel sausage tamal, steamed to perfection and topped with 1 poached farm egg and a duo of salsas. Served with a breakfast salad.

Poached Eggs on Toast 15 add chicken or beef +4

2 poached farm eggs and seasonal vegetables served open face on our hand-made toasted pan cristal. Served with a breakfast salad.

Farmers' Market Quiche 15

Creamy quiche with a changing array of seasonal vegetables on a Ramona Farms corn crust. Served with a breakfast salad.

Breakfast Sides

Bacon 6

Currant-cardamom Scone served with unsalted butter 4.5

Local Citrus Marmalade .50

Fresh Fruit Salad 6

Organic Vanilla Yogurt 3

Hot Beverages

Coffee (local, organic, fair-trade) 3.5

Numi Hot Teas 3.5

Lunch

Ensalada Botanica 15.5 add chicken or beef +4

A mixture of fresh local greens topped with seasonal vegetables, fresh queso, tepary beans, salsa & tortilla strips.

Hummus Board 16

Fresh hummus made from Father Kino's heritage chick peas served with escabeche, house-made pan cristal & a side salad.

Bowl of Soup... Ever Evolving 9

A bowl of our current "made from scratch" soup, served with a house-made dinner roll.

Corn Pudding 15

Our classic favorite from Frida Kahlo's Fiestas - rich corn pudding with rajas & tomatillo crema. Served with a side salad.

Duck Tamal 17

Roasted duck tamal made with Ramona Farms corn. Served with a side salad.

Torta 15

Choice of shredded chicken, beef, or hummus on a hand-made telera roll & seasonal vegetables topped with aioli. Served with a side salad.

Apricot Chicken 17

Chicken quarters glazed with apricot marmalade, roasted to perfection, on top of carrot crema. Served with a side salad.

Lunch Sides

Escabeche (pickled peppers, carrot & onion) 3.5 | Crispy Corn Tortilla Strips (served with a duo of house-made salsa) 3.75

Tepary Beans (tossed with caramelized onion & cumin) 4.5 | Small/Large Side Salad 5/9

Cup of Soup 5 | House-made dinner roll 1.5

Cold Beverages

Fresh iced herbal tea 3.25 | Traditional Mexican jamaica 3.25

Prickly Pear iced black tea 3.25 | Izze Juice Sparklers 3.25

House-made ade (a seasonal mix of citrus, herbs & fruits) 4.75

Sweets

Desserts from our bakery MP

Gallery Bars (brownies, blondies, lemon bars, pecan bars) 2.5

Botanica Paletas (hand-made artisan popsicles) 3.75

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.

Celebrating The Living Art of Roberto Burle Marx

Winter 2020

Prix Fixe

\$30



Café Botânica

Aperitivos

Salada de Beterraba

Roasted red beets, pickled onion, queso, and pepitas on a bed of local greens with citrus vinaigrette.

Bolinho de Milho

Oven-roasted fritters made with fresh corn, green onion and spices. Served over red pepper purée.

Espetinhos de Queijo

Fried cheese curds on skewers. Dressed with an elderberry balsamic reduction.

Entradas

Feijoada

Our Sonoran homage to Brazil's national dish.

Pork and bean stew with Ramona Farms white tepary beans and E&R Pork. Slow-cooked to perfection.

Catedral Botanica

Layers of oyster mushrooms, seasonal vegetables and a cassava mash baked to perfection. Topped with a Cachaça redux.

Picanha

House-smoked beef coullote served with braised Tucson greens, fried sweet potato and chimichurri.

Spicy Tilápia

Merchant Garden Aquaponic Tilapia poached in a banana leaf. Topped with a chili-herb & citrus mistura and served with caramelized plantains.

Sobremesas

Trio of Brigadeiros (Truffles)

Dark chocolate raspberry, sweet coconut, milk chocolate cinnamon-pecan.

Pudim de Coco

Traditional coconut flan.

Chocolate Cheesecake

Topped with a mango gelee.