

# BŌTA

## café

### Breakfast

<b>Ricotta Pancake</b> G, D, E	55
Mixed berries, whipped cream, maple syrup	
<b>Date Pancake</b> GF, N, VEGAN <i>New</i>	55
Buckwheat pancake, homemade date syrup, fresh berries, crunchy granola, coconut yoghurt, pistachio	
<b>Pistachio Waffles</b> N, G, D, E	55
Homemade pistachio paste, toasted pistachio, berries, pistachio cream	

### Tartines

<b>Halloumi Toast</b> G, D, M, N, SE <i>New</i>	55
Walnut bread, pumpkin hummus, tomato, cucumber ribbons, grilled halloumi, fresh za'atar, pumpkin seeds, pomegranate, petite salad	
<b>Classic French Toast</b> E, D, G <i>New</i>	58
Fresh berries, berry compote, vanilla cream, cinnamon sugar, maple syrup	
<b>Vegan Super Toast</b> N, G, SO, SE, VEGAN <i>New</i>	60
Activated charcoal sourdough, vegan basil pesto, sliced avocado, cashew miso drizzle, flax seeds, served with mushroom scrambled tofu, almond dukka	
<b>Avocado Toast</b> G, N, D, M	62
Walnut bread, poached egg, smashed avocado, cherry tomato, sliced radish, petite salad	
<b>Egg &amp; Salmon Toast</b> G, N, E, S, D, M <i>New</i>	62
Walnut bread, ricotta spread, soft scrambled eggs, smoked salmon, chives, petite salad	

### Croissant Sandwiches

<b>Pastrami</b> G, E, D, SP <i>New</i>	40
Balsamic compressed cantaloupe, horseradish cream, rocket leaves	
<b>Smoked Salmon</b> G, E, S, D <i>New</i>	40
Herb cream cheese, pickles, capers, rocket leaves	
<b>Turkey Ham</b> G, E, N, D, SP <i>New</i>	35
Pistachio crusted camembert, cranberry preserves, rocket leaves	

### Sunshine Bowls

<b>Oatmeal Porridge</b> G, N, VEGAN	55
Oatmeal soaked in almond milk, topped with caramelized banana, coconut yoghurt	
<b>Millet Porridge</b> GF, N, VEGAN	55
Millet cooked in almond milk, dry fruits, nuts, balsamic roasted strawberries & coconut yoghurt	
<b>Passion Fruit &amp; Chia</b> N, G, VEGAN	55
Passionfruit compote, cacao nibs, flax seeds, granola, berries	
<b>Homemade Granola</b> G, N, D	58
Fresh berries, banana, mango, kiwi, dragon fruit, low-fat yoghurt	
<b>Açai Bowl</b> G, N, VEGAN	58
Fresh berries, banana, mango, dragon fruit, granola, grated coconut	

### Eggs

<b>Three Eggs Any Style</b> G, E, D	48
Served with asparagus, cherry tomato, toasted sourdough	
<b>Eggs Benedict</b> E, G, D, SP	58
Beef bacon, poached eggs, hollandaise, English muffin	
<b>Shakshuka</b> G, E, D, N	58
Poached eggs, roasted tomato and sweet pepper stew, feta cheese, pine nuts, mini pita bread	
<b>Eggs Royale</b> D, G, E, S	62
Wilted baby spinach, smoked salmon, poached eggs, hollandaise, croissant roll	
<b>Keto Breakfast</b> S, N, E, D, SP	65
Smoked salmon, beef bacon, poached eggs, avocado, camembert, confit vine tomatoes, almond-coconut bread	
<b>Full English Breakfast</b> E, G, D, SP, N	80
Two eggs your way, Cumberland beef sausage, beef bacon, hash brown, sautéed mixed mushrooms, roasted cherry tomato, baked beans, walnut toast, choice of tea or coffee, and orange juice	

### Pastries

Freshly baked every sunrise	
<b>Butter Croissant</b> G, D, E	15
<b>Chocolate Croissant</b> D, G, E	15
<b>Almond Croissant</b> D, G, E, N	15
<b>Cheese Croissant</b> D, G, E	15
<b>Custard Danish</b> D, G, E	15
<b>Cinnamon Roll</b> D, G, E, N	15
<b>Banana Chocolate Bread</b> G, SE, N, VEGAN	20

### Lunch & Beyond

Available from 12pm until close

### Starters

<b>Edamame</b> SO, SE, G, VEGAN	40
Choose between salted or spicy	
<b>Hoisin Duck Roll</b> G, E, SO, SE, M	48
Confit duck, BBQ plum sauce	
<b>Vietnamese Rolls</b> S, N, SO, SE, G	50
Shrimp and vegetables rolled in rice paper, served with peanut sauce	
<b>Chicken Shumai</b> G, SO, SE	60
Steamed chicken dumpling served with chilli oil	
<b>Chips &amp; Guac</b> G <i>New</i>	50
Homemade guacamole, salsa, nachos	
<b>Wagyu Beef Gyoza</b> G, SO, SE, E	65
Wagyu beef dumpling, kabayaki sauce	
<b>Dynamite Shrimp</b> G, E, S, SO, SE	65
Crispy shrimp, lettuce, dynamite sauce	
<b>Prawn Crackers</b> S	35
Served with sweet chilli sauce	
<b>Tuna &amp; Avocado</b> G, S, SE, SO, R <i>New</i>	62
Seared Yellowfin tuna, sesame soy dressing, crispy ginger, spring onion, tomato, avocado	
<b>Dynamite Tofu</b> SO, SE, N, GF, VEGAN <i>New</i>	60
Crispy tofu & vegetables tossed with special vegan dynamite sauce	
<b>Chicken Satay</b> N, S, SO, G	60
Five skewers of chicken tenders served with peanut butter sauce and prawn crackers	
<b>Beef Tataki</b> SO, SE, G, R	90
Thin slices of seared beef, garlic chips, pickled mushroom, pickled ginger, sesame, soy dressing	
<b>Salmon Carpaccio</b> G, SE, SO, S, R <i>New</i>	65
Red pepper, chilli, fennel shavings, ginger, kumquat, pink pepper, grape confit, coriander, micro leaves, ponzu dressing	

### Salads

<b>BŌTA Salad</b> D, N, GF	62
Heirloom tomato, artichoke, asparagus, olives, cucumber, mixed peppers, onion, Greek feta, pine nuts, balsamic dressing	
<b>Mango Papaya Prawn Salad</b> S, N, SE, GF	68
Mixed peppers, glass noodles, bean sprouts, crushed peanuts, chilli coriander dressing	
<b>Caesar Salad</b> D, G, E, S, SO, M, SP	68
Grilled chicken, baby gem, beef bacon, egg, anchovies, croutons, Caesar dressing, parmesan cheese	
<b>Roasted Sweet Potato &amp; Brie</b> D, N, M, SO, GF <i>New</i>	62
Kale, edamame, brie, fresh figs, radish, pecan nuts, pumpkin seeds, yuzu dressing, raspberry, beetroot	
<b>Grain Power Salad</b> N, GF, VEGAN	62
Pearl barley, buckwheat, freekeh, lentils, mixed greens, tabbouleh, radish, pomegranate, pickled cauliflower, amaranth popcorn, almond flakes, mint vinaigrette	
<b>Sautéed Chicken Salad</b> D, G, SO, SE, M	65
Soy ginger marinated chicken, yuzu honey mustard, mixed leaves, avocado, tomato, edamame, mixed peppers, cucumber, wonton crisps, yuzu kosho ranch	

### Pizza

<b>Margherita</b> G, D	62
Tomato sauce, mozzarella	
<b>Pepperoni</b> G, D, SP	65
Tomato sauce, mozzarella, pepperoni	
<b>Hawaiian Chicken</b> G, D, E, SP <i>New</i>	65
Fromage blanc, BBQ Chicken, pineapple, corn, peppers, turkey ham, mozzarella	

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## Wraps & Sandwiches

<b>Falafel Pita Pockets</b> <small>D, G, SE</small> <i>New</i>	<b>60</b>
Falafel, hummus, olives, gherkins, tabbouleh crumbled feta served with Arabic pickles and tahini	
<b>Chicken Katsu Sando</b> <small>G, D, E, SO, SE</small>	<b>75</b>
Milk bread, panko crumbed fried chicken, spicy slaw, lettuce, tomato, gherkin, tonkatsu sauce	
<b>Black Pepper Steak Sandwich</b> <small>G, D, SO, SE, E</small>	<b>80</b>
Flank steak, sauteed mushroom, confit onion, kimchi, lettuce, horseradish aioli, ciabatta	
<b>BŌTA Chicken Wrap</b> <small>G, D, SE</small> <i>New</i>	<b>65</b>
Harissa chicken, chickpeas, hummus, tabbouleh, crumbled feta, tahini	
<b>Beef Quesadilla</b> <small>G, D</small>	<b>80</b>
Minced beef, cheddar cheese, avocado, served with sour cream, tomato salsa	
<b>Burrata Toast</b> <small>G, D, N, M</small> <i>New</i>	<b>78</b>
Focaccia, smoked artichoke, burrata, confit tomato, pesto, balsamic glaze, baby rocca	
<b>Wagyu Sliders</b> <small>G, D, E, SE, SO</small>	<b>80</b>
Lettuce, tomato, onion jam, gherkins, cheese, sesame brioche	
<b>Loaded Angus Burger</b> <small>G, D, E, SO, SP</small>	<b>82</b>
Beef bacon, fried egg, grilled onions, cheddar cheese, tomato, pickle, lettuce, burger sauce, potato bun	

## BŌTA Bowls

<b>Seared Tuna</b> <small>SO, SE, G, S, R</small>	<b>78</b>
Edamame, avocado, cucumber, carrot, red cabbage, pickle ginger, Kaisei, mango salsa, wild rice	
<b>Beef Ramen</b> <small>E, G, SO, S</small>	<b>78</b>
Ramen noodles, miso broth, lean beef, vegetables, soft-boiled egg	
<b>Buddha Bowl</b> <small>SO, SE, G, VEGAN</small> <i>New</i>	<b>70</b>
Matcha noodles, buckwheat, freekeh, roasted tofu, green goddess sauce, broccolini, kale, purple potato, pickled cucumber, sprouts, sesame seeds	
<b>Samurai</b> <small>G, E, SE, SO, S</small>	<b>80</b>
Soy glazed salmon, tofu, wakame, avocado, edamame, radish, pickled ginger, brown rice	
<b>Poké Bowl</b> <small>S, SO, SE, G, E, R</small>	<b>80</b>
Salmon or tuna, edamame, kaisei salad, avocado, cucumber, red onion, pickled ginger, crispy garlic and onion, seasoned Japanese rice	
<b>Yakitori Chicken</b> <small>SO, G, SE, E</small>	<b>80</b>
Grilled chicken, fried egg, edamame, avocado, carrot, bok choy, sugar snaps, sauteed broccoli, spring onion, seasoned brown rice	
<b>Protein Power</b> <small>E, GF, N, M, SE</small> <i>New</i>	<b>78</b>
Harissa spiced chicken, boiled egg, falafel, sweet potato, quinoa, hummus, pesto vinaigrette, pumpkin seeds, pine seeds	

## BŌTA Combo

<b>Gunkan Sushi Platter</b> <small>E, S, SO, SE, R, G</small> <i>New</i>	<b>80</b>
Mix platter of kani crab, quail egg, mango, ikura, spicy salmon, wakame	
<b>Nigiri or Sashimi Sampler</b> <small>S, SO, G, SE, R</small>	<b>78</b>
Choose 9 pieces of nigiri or sashimi of your choice	
<b>Maki Mania</b> <small>SO, SE, G, VEGAN</small>	<b>85</b>
Combination of vegetarian maki: 3 pieces of asparagus, cucumber, avocado, mango, lettuce	
<b>Tuna Bento</b> <small>SE, S, SO, G, E, R</small>	<b>110</b>
5 pieces of tuna sashimi, 2 tuna nigiri, 8 pieces spicy tuna roll served with miso soup	
<b>Salmon Bento</b> <small>SE, S, SO, G, E, R</small>	<b>115</b>
5 pieces salmon sashimi, 2 salmon nigiri, 8 pieces spicy salmon maki, served with miso soup	
<b>Nigiri &amp; Maki Sampler</b> <small>SE, S, SO, G, E, R</small>	<b>115</b>
Nigiri - 1 piece each of tuna, salmon, prawn, hamachi, ikura Maki - 2 pieces of tuna, salmon, California	
<b>Nigiri or Sashimi Sampler</b> <small>S, SO, G, SE, R</small>	<b>78</b>
Choose 9 pieces of nigiri or sashimi of your choice	
<b>BŌTA Boat</b> <small>SE, S, SO, G, E, R</small>	<b>160</b>
Upgrade Nigiri & Sashimi Sampler with 8 pieces of chef's choice maki rolls	

## Main Courses

<b>Green Goddess Pasta</b> <small>N, G, VEGAN</small> <i>New</i>	<b>70</b>
Vegan pesto, wholemeal spaghetti, avocado, pistachios	
<b>Fillet of Seabass</b> <small>SO, D, S</small> <i>New</i>	<b>98</b>
Pan-fried seabass, spicy lemon coconut broth, bean sprouts, rice noodles, bok choy, edamame, snow peas	
<b>Beef Fried Rice</b> <small>G, S, SO, SE, E, D</small>	<b>82</b>
Japanese fried rice, tenderloin strips, salmon roe, crispy garlic	
<b>Szechwan Chicken</b> <small>G, SO, SE</small>	<b>82</b>
Crispy chicken tossed in Szechwan sauce served over soba noodles	
<b>Teriyaki Salmon</b> <small>SE, SO, S, G</small> <i>New</i>	<b>98</b>
Grilled teriyaki-glazed salmon fillet, brown rice, edamame, sugar snaps, bok choy, pickled ginger, avocado	
<b>Eggplant Milanese</b> <small>G, SE, SO, N, VEGAN</small> <i>New</i>	<b>75</b>
Breaded chargrilled eggplant, miso sauce, pickled ginger, mushrooms, edamame	

## Sides

<b>Miso Soup</b> <small>S, SO, G</small>	<b>25</b>	<b>Potato Fries</b> <small>G</small>	<b>28</b>
<b>Jasmine Rice</b>	<b>28</b>	<b>Sweet Potato Fries</b> <small>G</small>	<b>28</b>
<b>Steamed Vegetables</b>	<b>28</b>	<b>Onion Rings</b> <small>G</small>	<b>28</b>
<b>House Salad</b> <small>M</small>	<b>28</b>		

## Maki Rolls

<b>Rainbow</b> <small>G, E, S, SE, SO</small> <i>New</i>	<b>82</b>
Prawn tempura, crab mayo, ebi prawn, avocado, pickled ginger, spicy mayo, tobiko, teriyaki sauce	
<b>Teriyaki Shake</b> <small>G, SE, SO, S, E</small> <i>New</i>	<b>75</b>
Cooked salmon, avocado, spring onion, sesame seeds	
<b>Mango Cucumber</b> <small>SE, SO, G, VEGAN</small>	<b>68</b>
Mango, cucumber, iceberg lettuce, sesame seeds	
<b>Baby Maha</b> <small>G, S, SO, E, R</small>	<b>78</b>
Prawn tempura, salmon, avocado, teriyaki sauce	
<b>Crunchy California</b> <small>G, S, E, SO, R</small>	<b>75</b>
Avocado, crab stick, cucumber, iceberg lettuce, tobiko	
<b>Spicy Tuna &amp; Crab</b> <small>S, G, R, E, SE, SO</small>	<b>80</b>
Spicy tuna, crab stick, cucumber	
<b>Surf &amp; Turf</b> <small>SE, SO, S, D, G, E, R</small>	<b>110</b>
Wagyu beef, tempura prawn, avocado, asparagus, cream cheese, tobiko, teriyaki sauce, spicy sauce	
<b>Smoked Volcano</b> <small>S, G, E, SO, SE, R</small>	<b>85</b>
Spicy tuna, shiitake mushroom, cucumber, avocado, salmon, crab stick	
<b>Dynamite</b> <small>G, D, SE, SO, S, E</small>	<b>85</b>
Crispy fried eel, spicy cream cheese, avocado	
<b>Philly Cheese</b> <small>D, S, G, SO, R</small>	<b>82</b>
Crab stick, salmon, avocado, cream cheese	
<b>Dragon</b> <small>G, R, S, SO, E</small>	<b>80</b>
Grilled shrimp, avocado, tuna, unagi, teriyaki sauce	
<b>Crazy Prawn Tempura</b> <small>G, S, E, SO</small>	<b>80</b>
Prawn tempura, avocado, crab mayo	

## Sashimi & Nigiri

4 pieces of Nigiri or 6 pieces of Sashimi			
<b>Ikura</b> <small>S, SO, G, R</small>	<b>55</b>	<b>Ebi</b> <small>S, SO, G</small>	<b>55</b>
Salmon Roe		Prawn	
<b>Saba</b> <small>S, SO, G</small>	<b>55</b>	<b>Hamachi</b> <small>S, SO, G, R</small>	<b>58</b>
Mackerel		Yellow Tail	
<b>Tako</b> <small>S, SO, G</small>	<b>55</b>	<b>Unagi</b> <small>S, SO, SE, G</small>	<b>58</b>
Octopus		Eel	
<b>Maguro</b> <small>S, SO, G, R</small>	<b>55</b>	<b>Hotate S, SO, G, R</b>	<b>65</b>
Tuna		Scallops	
<b>Shake</b> <small>S, SO, G, R</small>	<b>55</b>		
Salmon			

## Desserts

All desserts are sweetened with low-glycemic, plant-based sugar alternative, with no added sugar.

<b>Yuzu Berry Tart</b> <small>D, E, G</small> <i>New</i>	<b>25</b>
Vanilla diplomat cream, mixed berries	
<b>Bliss Truffles</b> <small>N, VEGAN</small> <i>New</i>	<b>20</b>
Coconut, pistachio, almond-flavoured rich homemade protein bites	
<b>Basque Cheesecake</b> <small>D, E, GF</small> <i>New</i>	<b>40</b>
Served with kumquat & blueberry compote	
<b>Vegan Chocolate Delight</b> <small>N, VEGAN</small> <i>New</i>	<b>30</b>
Vegan chocolate entremet, dates, almond filling	
<b>Dry Fruit Cinnamon Cake</b> <small>D, G, E, N</small> <i>New</i>	<b>35</b>
Mixed fruit and nuts layer cake, cream cheese frosting	
<b>Mango Coconut Entremet</b> <small>D, N, GF</small> <i>New</i>	<b>35</b>
Alphonso mango compote, coconut mousse, dry fruits	
<b>Cookie Jar</b> <small>G, N, E</small> <i>New</i>	<b>18</b>
Two pieces of chef's special homemade cookies	
<b>Tiramisu Pot</b> <small>D, G, E, N</small> <i>New</i>	<b>35</b>
Hazelnut praline, chocolate shavings	
<b>Blackout Muffin</b> <small>D, G, E</small> <i>New</i>	<b>48</b>
Warm chocolate lava muffin	
<b>Exotic Fruit Bowl</b> <i>New</i>	<b>48</b>
Seasonal fruit, berries & passion fruit sorbet served in pineapple basket	
<b>Guanaja Dark Chocolate Cake</b> <small>G, D, E</small>	<b>40</b>
70% dark Valrhona chocolate layered with soft fudge sponge and salted caramel	
<b>Ice Cream</b> <small>D per scoop</small>	<b>18</b>
Vanilla   Chocolate   Strawberry	
<b>Sorbet</b> <small>V, GF per scoop</small>	<b>18</b>
Mango   Lemon Mint   Raspberry	

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