

Welcome to BŌTA

Where we practice sustainability, promote wellness and embrace the beauty of nature through delightful, down-to-earth culinary experiences.

Our menu features a variety of comfort food with a strong influence of Southeast Asian dishes, complemented by vegan, vegetarian, gluten-free and low GI dishes, all designed to nourish your mind, both body and soul.

fo bota.dubai



Breakfast

Ricotta Pancake G. D. E.

Mixed berries, whipped cream, maple syrup

55

Date Pancake GF, N, VEGAN New

Buckwheat pancake, homemade date syrup, fresh berries, crunchy granola, coconut yoghurt, pistachio

55

Pistachio Waffles N, G, D, E

Homemade pistachio paste, toasted pistachio, berries, pistachio cream

55



Classic French Toast E, D, G New

Fresh berries, berry compote, vanilla cream, cinnamon sugar, maple syrup

58



Tartines

Halloumi Toast G, D, M, N, SE New

Walnut bread, pumpkin hummus, tomato, cucumber ribbons, grilled halloumi, fresh za'atar, pumpkin seeds, pomegranate, petite salad

55

Vegan Super Toast N, G, SO, SE, VEGAN New

Activated charcoal sourdough, vegan basil pesto, sliced avocado, cashew miso drizzle, flax seeds, served with mushroom scrambled tofu, almond dukka

60

Egg & Salmon Toast G, N, E, S, D, M New

Walnut bread, ricotta spread, soft scrambled eggs, smoked salmon, chives, petite salad

62

Avocado Toast G, N, D, M

Walnut bread, poached egg, smashed avocado, cherry tomato, sliced radish, petite salad

Pastries

Freshly baked every sunrise

Butter Croissant G, D, E	15
Chocolate Croissant D, G, E	15
Almond Croissant D, G, E, N	15
Cheese Croissant D, G, E	15
Custard Danish D, G, E	15
Cinnamon Roll D, G, E, N	15
Banana Chocolate Bread G, SE, N, VEGAN	20

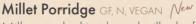


Sunshine Bowls

Oatmeal Porridge G, N, VEGAN

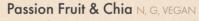
Oatmeal soaked in almond milk, topped with caramelized banana, coconut yoghurt

55



Millets cooked in almond milk, dry fruits, nuts, balsamic roasted strawberries & coconut yoghurt





Passionfruit compote, cacao nibs, flax seeds, granola, berries

55

Homemade Granola G. N. D.

Fresh berries, banana, mango, kiwi, dragon fruit, low-fat yoghurt

58

Açai Bowl G, N, VEGAN

Fresh berries, banana, mango, dragon fruit, granola, grated coconut



Croissant Sandwiches

Pastrami G, E, D, SP New

Balsamic compressed cantaloupe, horseradish cream, rocket leaves

40

Smoked Salmon G, E, S, D New

Herb cream cheese, pickles, capers, rocket leaves

40

Turkey Ham G, E, N, D, SP New

Pistachio crusted camembert, cranberry preserve, rocket leaves

35



Eggs

Three Eggs Any Style G, E, D

Served with asparagus, cherry tomato, toasted sourdough

48

Eggs Benedict E, G, D, SP

Beef bacon, poached eggs, hollandaise, English muffin

58

Eggs Royale D, G, E, S

Wilted baby spinach, smoked salmon, poached eggs, hollandaise, croissant roll

62

Shakshuka G.E.D.N

Poached eggs, roasted tomato and sweet pepper stew, feta cheese, pine nuts, mini pita bread

58



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

80

Keto Breakfast S, N, E, D, SP

Smoked salmon, beef bacon, poached eggs, avocado, camembert, confit vine tomatoes, almond-coconut bread





Lunch & Beyond

Available from 12pm until close

Starters

 $\begin{array}{l} \textbf{Hoisin Duck Roll} \; \texttt{G, E, SO, SE, M} \\ \texttt{Confit duck, BBQ plum sauce} \\ 48 \end{array}$

Vietnamese Rolls S, N, SO, SE, G Shrimp and vegetables rolled in rice paper, served with peanut sauce 50 Chicken Shumai G, SO, SE Steamed chicken dumpling served with chilli oil

Chips & Guac G New Homemade guacamole, salsa, nachos 50

Wagyu Beef Gyoza G, SO, SE, E $\ensuremath{\text{New}}$ Wagyu beef dumpling, kabayaki sauce 65

Dynamite Shrimp G, E, S, SO, SE Crispy shrimp, lettuce, dynamite sauce 6.5 Prawn Crackers S New Served with sweet chilli sauce 35

Tuna & Avocado G., S., SE, SO, R. New Seared Yellowfin tuna, sesame soy dressing, crispy ginger, spring onion, tomato, avocado



Dynamite Tofu SO, SE, N, GF, VEGAN New Crispy tofu and vegetables tossed with special vegan dynamite sauce

Chicken Satay N, S, SO, G

Five skewers of chicken tenders served with peanut butter sauce and prawn crackers

60

60

Beef Tataki SO, SE, G, R

Thin slices of seared beef, garlic chips, pickled mushroom, pickled ginger, sesame, soy dressing 90

Salmon Carpaccio G, SE, SO, S, R New

Red pepper, chilli, fennel shavings, ginger, kumquat, pink pepper, grape confit, coriander, micro leaves, ponzu dressing



Salads

BŌTA Salad D, N, GF New

Heirloom tomato, artichoke, asparagus, olives, cucumber, mixed peppers, onion, Greek feta, pine nuts, balsamic dressing $62\,$



Mango Papaya Prawn Salad S, N, SE, GF

Mixed peppers, glass noodles, bean sprouts, crushed peanuts, chilli coriander dressing

68

Caesar Salad D, G, E, S, SO, M, SP

Grilled chicken, baby gem, beef bacon, egg, anchovies, croutons, Caesar dressing, parmesan cheese

68



Roasted Sweet Potato & Brie D, N, M, SO, GF New Kale, edamame, brie, fresh figs, radish, pecan nuts, pumpkin seeds, yuzu dressing, rasberry, beetroot

62



Grain Power Salad N, GF, VEGAN New

Pearl barley, buckwheat, freekeh, lentils, mixed greens, tabbouleh, radish, pomegranate, pickled cauliflower, amaranth popcorn, almond flakes, mint vinaigrette

62

Sautēed Chicken Salad D, G, SO, SE, M

Soy ginger marinated chicken, yuzu honey mustard, mixed leaves, avocado, tomato, edamame, mixed peppers, cucumber, wonton crisps, yuzu koshō ranch

65

N - Nuts $\mid V$ - Vegetarian $\mid GF$ - Gluten Free $\mid G$ - Gluten $\mid D$ - Dairy $\mid E$ - Eggs $\mid SP$ - Sulphates $\mid SO$ - Soy Beans $\mid R$ - Raw $\mid S$ - Fish and or Shellfish $\mid SE$ - Sesame $\mid M$ - Mustard $\mid C$ - Celery $\mid A$ - Alcohol

Pizzas

Margherita G, D

Tomato sauce, mozzarella

62

Pepperoni G, D, SP

Tomato sauce, mozzarella, pepperoni

65

Hawaiian Chicken G, D, E, SP Vew

Fromage Blanc, BBQ Chicken, pineapple, corn, peppers, turkey ham, mozzarella

65



Wraps & Sandwiches

Falafel Pita Pockets D, G, SE New

Falafel, hummus, olives, gherkins, tabbouleh, crumbled feta served with Arabic pickles and tahini

60

Chicken Katsu Sando G. D. E. SO. SE

Milk bread, panko crumbed fried chicken, spicy slaw, lettuce, tomato, gherkin, tonkatsu sauce

75

BŌTA Chicken Wrap G, D, SE New Harissa chicken, chickpeas, hummus, tabbouleh, crumbled feta, tahini

65

Black Pepper Steak Sandwich G, D, SO, SE, E

Flank steak, sauteed mushroom, confit onion, kimchi, lettuce, horseradish aioli, ciabatta

80

Burrata Toast G, D, N, M New

Focaccia, smoked artichoke, burrata, confit tomato, pesto, balsamic glaze, baby rocca

78

Beef Quesadilla G. D.

Minced beef, cheddar cheese, avocado, served with sour cream, tomato salsa

80

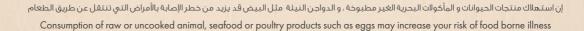
Wagyu Sliders G, D, E, SE, SO

Lettuce, tomato, onion jam, gherkins, cheese, sesame brioche

80

Loaded Angus Burger G, D, E, SO, SP

Beef bacon, fried egg, grilled onions, cheddar cheese, tomato, pickle, lettuce, burger sauce, potato bun







BŌTA Bowls

Seared Tuna SO. SE. G. S. R

Edamame, avocado, cucumber, carrot, red cabbage, pickle ginger, Kaiso, mango salsa, wild rice

78

Beef Ramen E. G. SO. S

Ramen noodles, miso broth, lean beef, vegetables, soft-boiled egg

78

Buddha Bowl SO, SE, G, VEGAN New

Matcha noodles, buckwheat, freekeh, roasted tofu, green goddess sauce, broccolini, kale, purple potato, pickled cucumber, sprouts, sesame seeds

70

Samurai G, E, SE, SO, S

Soy glazed salmon, tofu, wakame, avocado, edamame, radish, pickled ginger, brown rice

80

Poké Bowl S, SO, SE, G, E, R

Salmon or tuna, edamame, kaiso salad, avocado, cucumber, red onion, pickled ginger, crispy garlic and onion, seasoned Japanese rice

80





Yakitori Chicken SO, G, SE, E

Grilled chicken, fried egg, edamame, avocado, carrot, bok choy, sugar snaps, sauteed broccoli, spring onion, seasoned brown rice

80

Protein Power E, GF, N, M, SE New

Harissa spiced chicken, boiled egg, falafel, sweet potato, quinoa, hummus, pesto vinaigrette, pumpkin seeds, pine seeds

Main Courses

Green Goddess Pasta N, G, VEGAN New

Vegan pesto, wholemeal spaghetti, avocado, pistachios

70



Fillet of Seabass SO, D, S New

Pan-fried seabass, spicy lemon coconut broth, bean sprouts, rice noodles, bok choy, edamame, snow peas

98

Beef Fried Rice G, S, SO, SE, E, D

Japanese fried rice, tenderloin strips, salmon roe, crispy garlic

82

Szechwan Chicken G. SO. SE

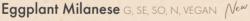
Crispy chicken tossed in Szechwan sauce served over soba noodles

82

Teriyaki Salmon SE, SO, S, G New

Grilled teriyaki-glazed salmon fillet, brown rice, edamame, sugar snaps, bok choy, pickled ginger, avocado

98



Breaded chargrilled eggplant, miso sauce, pickled ginger, mushrooms, edamame



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







BŌTA Combo

Gunkan Sushi Platter E, S, SO, SE, R, G New Mix platter of kani crab, quail egg, mango, ikura, spicy salmon, wakame

Nigiri or Sashimi Sampler S, SO, G, SE, R Choose 9 pieces of nigiri or sashimi of your choice 78

Tuna Bento SE, S, SO, G, E, R

5 pieces of tuna sashimi, 2 tuna nigiri, 8 pieces spicy tuna roll miso soup

110

Salmon Bento SE, S, SO, G, E, R

5 pieces salmon sashimi, 2 salmon nigiri, 8 pieces spicy salmon maki, served with miso soup 115

Nigiri & Sashimi Sampler SE, S, SO, G, R

9 pieces of sashimi, 9 pieces of nigiri Choose any three from the selection

118

Maki Mania so, se, G, VEGAN

Combination of vegetarian maki: 3 pieces of asparagus, cucumber, avocado, mango, lettuce $85\,$

Nigiri & Maki Sampler SE, S, SO, G, E, R

Nigiri - 1 piece each of tuna, salmon, prawn, hamachi, ikura Maki - 2 pieces of tuna, salmon, California

115

BŌTA Boat SE, S, SO, G, E, R

Upgrade Nigiri & Sashimi Sampler with 8 pieces of chef's choice maki rolls

160

Sashimi & Nigiri 4 pieces of Nigiri or 6 pieces of Sashimi

Ikura s, so, G, R	Tako s, so, G	Shake S, SO, G, R	Hamachi s, so, G, R	Hotate S, SO, G, R
Salmon Roe	Octopus	Salmon	Yellow Tail	Scallops
55	55	55	58	65

Saba s, so, G	Maguro s, so, G, R	Ebi s, so, g	Unagi S, SO, SE, G
Mackerel	Tuna	Prawn	Eel
55	55	55	58

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Maki Rolls

Rainbow G, E, S, SE, SO New

Prawn tempura, crab mayo, ebi prawn, avocado, pickled ginger, spicy mayo, tobiko, teriyaki sauce

75

82

Mango Cucumber SE, SO, G, VEGAN

Mango, cucumber, iceberg lettuce, sesame seeds

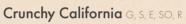
68

Baby Maha G, S, SO, E, R

Prawn tempura, salmon, avocado, teriyaki sauce

sesame seeds

78



Avocado, crab stick, cucumber, iceberg lettuce, tobiko

75

Spicy Tuna & Crab S, G, R, E, SE, SO

Teriyaki Shake G, SE, SO, S, E New

Cooked salmon, avocado, spring onion,

Spicy tuna, crab stick, cucumber

80



Wagyu beef, tempura prawn, avocado, asparagus, cream cheese, tobiko, teriyaki sauce, spicy sauce

110

Smoked Volcano S, G, E, SO, SE, R

Spicy tuna, shiitake mushroom, cucumber, avocado, salmon, crab stick

85

Dynamite G, D, SE, SO, S, E

Crispy fried eel, spicy cream cheese, avocado

85

Philly Cheese D, S, G, SO, R

Crab stick, salmon, avocado, cream cheese

82

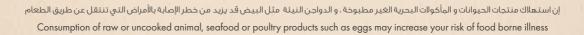
Dragon G, R, S, SO, E

Grilled shrimp, avocado, tuna, unagi, teriyaki sauce

80

Crazy Prawn Tempura G, S, E, SO

Prawn tempura, avocado, crab mayo



Desserts

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

Yuzu Berry Tart D, E, G $\ensuremath{\, {\cal N} e^{\omega}}$ Vanilla diplomat cream, mixed berries 25

Bliss Truffles N, VEGAN New Coconut, pistachio, almond-flavoured rich homemade protein bites



Basque Cheesecake D, E, GF $\sqrt{e^{\omega}}$ Served with kumquat & blueberry compote 40

Vegan Chocolate Delight N, VEGAN New Vegan chocolate entremet, dates, almond filling 30



Dry Fruit Cinnamon Cake D, G, E, N New Mixed fruit and nuts layer cake, cream cheese frosting

35

Mango Coconut Entremet D, N, GF New Alphonso mango compote, coconut mousse, dry fruits

Cookie Jar G, N, E New
Two pieces of chef's special
homemade cookies

 $\begin{array}{l} \textbf{Blackout Muffin D, G, E} \ \, \text{\bigvee} e^{\omega} \\ \text{Warm chocolate lava muffin} \\ 20 \end{array}$



 $\begin{array}{c} \textbf{Exotic Fruit Bowl} \quad \text{New} \\ \textbf{Seasonal fruit, berries \& passion fruit sorbet} \\ \textbf{served in pineapple basket} \\ 48 \end{array}$

Guanaja Dark Chocolate Cake G, D, E 70% dark Valrhona chocolate layered with soft fudge sponge and salted caramel

40

Ice Cream D per scoop Vanilla | Chocolate | Strawberry 18

Sorbet V, GF per scoop Mango | Lemon Mint | Raspberry 18







