



BÖ
TA
café

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.

  [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

62

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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

Millet Porridge GF, N, VEGAN *New*

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

55

Passion Fruit & Chia N, G, VEGAN

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

58



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



Keto Breakfast S, N, E, D, SP

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

65

Full English Breakfast E, G, D, SP, N

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

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Lunch & Beyond

Available from 12pm until close

Starters

Edamame SO, SE, G, VEGAN
Choose between salted or spicy
40

Hoisin Duck Roll G, E, SO, SE, M
Confit duck, BBQ plum sauce
48

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
60

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

Wagyu Beef Gyoza G, SO, SE, E *New*
Wagyu beef dumpling, kabayaki sauce
65

Dynamite Shrimp G, E, S, SO, SE
Crispy shrimp, lettuce, dynamite sauce
65

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
62



Dynamite Tofu SO, SE, N, GF, VEGAN *New*
Crispy tofu and vegetables tossed with
special vegan dynamite sauce
60

Chicken Satay N, S, SO, G
Five skewers of chicken tenders served with
peanut butter sauce and prawn crackers
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
65

Salads

BÖTA 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, raspberry, 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

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Pizzas

Margherita G, D

Tomato sauce, mozzarella

62

Pepperoni G, D, SP

Tomato sauce, mozzarella, pepperoni

65

Hawaiian Chicken G, D, E, SP *New*

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

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

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

80

BŌTA Chicken Wrap G, D, SE *New*

Harissa chicken, chickpeas, hummus, tabbouleh, crumbled feta, tahini

65

Beef Quesadilla G, D

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

80

Burrata Toast G, D, N, M *New*

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

78

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

82



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

78

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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



Eggplant Milanese G, SE, SO, N, VEGAN *New*

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

75



Sides

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

إن استهلاك منتجات الحيوانات و المأكولات البحرية الغير مطبوخة، و الدواجن النيئة مثل البيض قد يزيد من خطر الإصابة بالأمراض التي تنتقل عن طريق الطعام

Consumption of raw or uncooked animal, seafood or poultry products such as eggs may increase your risk of food borne illness



BŌTA Combo

Gunkan Sushi Platter ^{E, S, SO, SE, R, G} *New*

Mix platter of kani crab, quail egg, mango, ikura, spicy salmon, wakame

80

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

Maki Mania ^{SO, SE, G, VEGAN}

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

85

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 & 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

Nigiri & Sashimi Sampler ^{SE, S, SO, G, R}

9 pieces of sashimi, 9 pieces of nigiri

Choose any three from the selection

118

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}

Salmon Roe

55

Tako ^{S, SO, G}

Octopus

55

Shake ^{S, SO, G, R}

Salmon

55

Hamachi ^{S, SO, G, R}

Yellow Tail

58

Hotate ^{S, SO, G, R}

Scallops

65

Saba ^{S, SO, G}

Mackerel

55

Maguro ^{S, SO, G, R}

Tuna

55

Ebi ^{S, SO, G}

Prawn

55

Unagi ^{S, SO, SE, G}

Eel

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

82

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

Cooked salmon, avocado, spring onion, sesame seeds

75

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

78

Crunchy California G, S, E, SO, R

Avocado, crab stick, cucumber, iceberg lettuce, tobiko

75

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

Spicy tuna, crab stick, cucumber

80

Surf & Turf SE, SO, S, D, G, E, R

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

80

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Desserts

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

Yuzu Berry Tart ^{D, E, G} *New*

Vanilla diplomat cream, mixed berries

25

Bliss Truffles ^{N, VEGAN} *New*

Coconut, pistachio, almond-flavoured rich homemade protein bites

20

Basque Cheesecake ^{D, E, GF} *New*

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

35

Cookie Jar ^{G, N, E} *New*

Two pieces of chef's special homemade cookies

15



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Tiramisu Pot ^{D, G, E, N} *New*
Hazelnut praline, chocolate shavings
35



Blackout Muffin ^{D, G, E} *New*
Warm chocolate lava muffin
20

Exotic Fruit Bowl *New*
Seasonal fruit, berries & passion fruit sorbet
served in pineapple basket
48



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

