

















BOTÁNICO
























Restaurant









To begin and share

Iberian ham with grilled rustic bread and grated tomato (80 g)		35 €
Platter of Andalusian cheeses served with seasonal fruit chutney and carasatu bread	  	22 €
Assortment of tomatoes with Kalamata olives and feta cheese	 	20 €
Mediterranean salad with pickled tuna	 	27 €
Caesar salad with roasted chicken, bacon, Parmesan cheese and bread croutons	    	25 €
Guacamole with nachos		16 €

Between bread and pasta

Ham and Comté cheese sandwich served with chips	 	22 €
Free range chicken sandwich, smoked bacon, cooked ham, Comté cheese, lettuce, free-range egg, mayonnaise and Coín tomato	   	26 €
Brioche with lobster, seafood mayonnaise, served with chips	   	44 €
Angus beef burger, bacon, Cheddar cheese and egg served with onion rings	  	28 €
Rigatoni with Parmesan cheese, pesto and toasted pine nuts	   	25 €
Tagliatelle al nero di seppia with lobster dill and chilli butter	     	46 €









Main courses

Iberian pork presa with roasted peppers and toasted almonds	 	33 €
Boneless free-range chicken thigh with poultry and rosemary sauce served with sprouting broccoli and sweet potato chips	 	28 €
Salmon with basmati rice and shiso butter	 	28 €















Soups

Pumpkin and coconut cream	21 €
Chicken soup 	19 €

Sweet bites

Caramelised puff pastry millefeuille with white chocolate ganache and 70% chocolate ice cream   	13 €
Baked cheesecake with strawberries   	13 €
Fresh seasonal fruit salad	15 €
Assortment of ice creams  	10 €

Allergen List

 Celery	 Dairy products
 Crustaceans	 Mollusc
 Peanuts	 Sesame
 Gluten	 Fish
 Egg	 Mustard
 Nuts	 Sulphites
 Lupins	 Soya

Suitable dishes

 Vegetarian  Vegan

(*) price per person
Bread, 3,00 € per person



From our kitchen, we prepare cuisine that cares for the planet and respects the environment. In addition, our teams, with their best practices, promote a commitment to a positive impact on the environment.

A wide selection of dishes on our menu have been prepared with local, seasonal produce, fruit and vegetables grown in accordance with the natural cycle of the seasons and sourced from organic farms, fish caught using species-friendly methods and meat from certified sustainable livestock farms

Our suppliers have the following certifications:
Global Gap: Good agricultural practices and respect for animal welfare.

MSC: Certified sustainable fishing.

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