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# BOTÁNICO

*Restaurant*





In our kitchen, we prepare gastronomy that cares for the planet and respects the environment. In addition, our teams, through their best practices, are committed to making a positive impact on the environment.

A large selection of the dishes on our menu are made with local, seasonal products, fruit and vegetables grown according to the natural cycle of the seasons and from organic farming, species-friendly fishing 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.




















## Chilled soups

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Almond soup with local prawns and crispy coconut	   	24 €
Tomato <i>salmorejo</i> soup with white grape granita	 	22 €
<i>Gazpacho</i> made from local tomatoes and AOVE		16 €




























## Salads

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Mediterranean salad with tomato, white asparagus, cucumber, carrots, mix lettuce, red onion, radishes and crispy beetroot		22 €
Mediterranean salad with escabeche of almadraba tuna	 	27 €
Caesar salad with roasted chicken, bacon, parmesan and croutons	    	25 €
Caesar salad with king prawns, bacon, parmesan and croutons	     	26 €
<i>Pipirrana</i> with local tomatoes, prawns and mussels	  	23 €
Assortment of tomatoes with Kalamata olives and feta cheese	 	20 €



















## To share

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Iberian ham D.O. Valle de los Pedroches with rustic grilled bread and grated tomato (80 gr)		35 €
Andalusian cheese board served with apricot chutney and carasatu bread	  	22 €
<i>Guacamole</i> with nachos		16 €
Roasted cherry tomatoes and mozzarella cheese with <i>Focaccia</i>	 	24 €
Beef steak tartar with cured egg yolk, pickled chilli, on a toasted corn bread served with yuka chips	     	33 €
Roasted Iberian pork served on toast with hummus, harissa and aubergine chips	  	27 €
<i>Patatas bravas</i> with <i>torreznos</i>	 	18 €
Iberian ham croquettes topped with cured pancetta	 	23 €
Fried local shrimps served with poached egg	  	25 €
Assortment of fried fish from Málaga served with Ali Oli	    	21 €








## Rices and paellas (price per diner, minimum for two persons)

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Fish and seafood <i>paella</i>	   	30 €
Mixed <i>paella</i> of fish, seafood and free-range chicken	   	33 €
Traditional spanish rice dish with red scarlet king prawn	    	39 €
Vegetable <i>paella</i> with wild mushrooms, artichokes and edamame		24 €
<i>Fideuá</i> with monkfish, prawns and squid ink	   	36 €








## Fish

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Line caught hake cooked in parsley and garlic sauce with clams (180 gr)	   	32 €
Grilled dover sole with sautéed vegetables (400 - 600 gr)		PM
Salmon with basmati rice and shiso butter (170 gr)	 	28 €

## Meats

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Iberian pork sautéed roasted peppers and toasted almonds (180 gr)	 	33 €
Guinea fowl served with bimis, sweet potato chips and rosemary sauce (170 gr)	 	28 €
Beef fillet with truffled potato and demiglace (180 gr)	  	38 €






















## Side orders

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Green salad		10 €
Grilled watermelon and basil salad		10 €
Basmati rice with aromatics		10 €
Chips		10 €
Sautéed vegetables		10 €













## Pastas and sandwiches

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<i>Papardelle al vongole</i>	    	26 €
Rigatoni with pesto sheep's milk cheese and toasted pine nuts	    	25 €
Lobster brioche roll, with seafood mayonnaise served with chips	   	44 €
Wagyu beef burger with grilled foie grass and truffled mayonnaise served with chips	  	33 €
Angus beef burger, bacon, Cheddar cheese and egg served with onion rings	  	28 €
Free-range chicken club sandwich, smoked bacon, cooked ham, Comté cheese, lettuce, egg, mayonnaise, tomato from Coín served with a local artisan bread	   	26 €
Mixed ham and Comté cheese sandwich served with fries	 	22 €

## Desserts

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Caramelized puff pastry mille-feuille with white chocolate ganache and 70% dark chocolate ice cream	  	13 €
Caramelized apple tart fine served with vanilla ice cream	  	13 €
Baked cheesecake with strawberries	  	13 €
Mango and rum sorbet		12 €
Fresh seasonal fruit salad		15 €
Assortment of ice creams	 	10 €

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



## Allergen list

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 Celery

 Crustacean


 Peanuts

 Gluten

 Egg

 Tree Nuts

 Lupins

 Dairy

 Mollusc

 Sesame

 Fish

 Moustard

 Sulphites

 Soy

## Suitable dishes

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 Vegetarian

 Vegan



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**MIRAMAR**

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