



**SPICY OLIVES** 8  
*marinated spanish olives with herbs and citrus fruits (GF-V)*

**SALMOREJO** 12  
*cold tomato soup, garlic, evoo, croutons, micro greens (V)*

**SPANISH CHEESES** 18  
*four cheeses, berries, fig jam, golden raisin, currant*

**SPANISH MEATS** 18  
*four cured meats, olives, mustard, cornichons gherkins*

**COLD TAPAS**

**JAMON DE BELLOTA** 35  
*100% organic spanish ham, toast with tomato spread*

**HEIRLOOM TOMATO** 12  
*cucumber, olives, onions, evoo, cilantro (GF-V)*

**PERA CONFITADA** 12  
*baby kale, tomato, cucumber, pine nuts, blue cheese, picada (GF)*

**FRESH OYSTERS (6)** 18  
*miyagi oysters, horseradish, cocktail sauce, mignonette (GF)*

**SMOKED OYSTERS (4)** 16  
*fresh miyagi oysters, chorizo, sherry vinegar, lemon air (GF)*

**SHARING**

*SERVING FOR TWO OR MORE*

**SEAFOOD PAELLA** Rg 47 / Lg 60  
*lobster stock, prawns, squid, mussels, fish (GF)*

**SQUID INK PAELLA** Rg 50 / Lg 62  
*lobster stock, squid, saffron aioli (GF)*

**SURF & TURF PAELLA** Rg 50 / Lg 62  
*lobster & chicken stock, prawns, squid, mussels, fish, chicken, pork, chorizo (GF)*

**45 DAY AGED STEAK 18 oz** 65  
*potato purée, garlic chips, carrots, chili oil, squid ink croutons, micro greens*

**BAKED SEA BASS** 38  
*potatoes, nora pepper, green & red peppers, garlic chips, sherry vinegar, micro greens (GF)*

**MEAT PAELLA** Rg 47 / Lg 60  
*chicken stock, chicken, chorizo, pork (GF)*

**RABBIT PAELLA** Rg 40 / Lg 50  
*chicken stock, rabbit, vegetables, mushrooms (GF)*

**VEGETARIAN PAELLA** Rg 40 / Lg 50  
*vegetable stock, brussels, zucchini, padron peppers, mushrooms (GF-V)*

**PADRON PEPPERS** 8  
*charred spanish pepper (GF-V)*

**PATATAS BRAVAS** 8  
*fried potatoes, brava sauce, aioli (GF)*

**BRUSSEL SPROUTS** 8  
*sauteed brussels sprouts, san simone cheese (GF)*

**RABAS DE POLLO** 12  
*fried chicken strips, soy sauce, mojo sauce, lime zest*

**GARLIC CHICKEN** 14  
*chili peppers, sherry vinegar*

**CHICKEN CANALONES** 12  
*spanish canaloni, mushroom bechamel*

**HOT TAPAS**

**BACON WRAPPED DATES** 14  
*manchego cheese, sherry truffle honey (GF)*

**SECRETO IBERICO** 20  
*100% organic black pork, tomato, marbled potatoes, garlic, thyme (GF)*

**LAMB CHOPS** 17  
*pistachios, mascarpone, chili oil (GF)*

**GRILLED OCTOPUS** 19  
*potato confit, lemon air, chili oil (GF)*

**GARLIC PRAWNS** 14  
*sherry wine, nora peppers, served with bread*

**STEAMED MUSSELS** 16  
*spanish white wine, thyme, lemon air, served with toast*

**PIQUILLO PEPPERS** 12  
*spanish pepper, salted cod fish (GF)*

**OX TAIL** 18  
*tempranillo braised, prawns*

**IBERICO MEATBALLS** 14  
*100% organic beef and ham, san simone smoked cheese (GF)*

Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness especially if you have a medical condition. 20% gratuity will be add to checks of parties of 6 or more guests.

Corkage fee \$20 per 750ml & \$35 for magnums no more than 1 bottles per table. Please only 3 forms of payment per table.

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## SPECIALTY BREAKFAST

AMERICAN BREAKFAST <i>two eggs your way, potatoes, grilled tomato, choice of bacon, sausage links or ham, includes toast</i>	13	SMOKED SALMON BAGEL <i>smoked salmon, bagel, capers philadelphia cream cheese, tomato, onions</i>	14
HEALTHY START <i>spinach, tomato, egg white omelet served with melon, berries, includes gluten free toast</i>	14	HAM BOCADILLO <i>jamon serrano, tomato manchego cheese</i>	10
PICASO OMELET <i>select three: peppers, onions, mushroom, tomato, cheddar, jack cheese, ham or bacon - smoked salmon add \$2; served with potatoes</i>	13	CORNED BEEF HASH <i>sunny side eggs, cheddar cheese, potatoes</i>	14
SPANISH TORTILLA <i>eggs, potatoes, onions, peppers, tomato toast</i>	11	EGG BENEDICTS <i>ham, poached eggs, hollandaise sauce</i>	12
BROKEN EGGS <i>over easy eggs, chorizo, spinach, house cut fries</i>	11	POACHED TOAST <i>poached egg, house bread toast, avocado spread, olive oil, sea salt</i>	12
STEEL CUT OATMEAL <i>brown sugar, raisins</i>	9	TOMATO TOAST <i>house bread toast, tomato jam add sobresales cured meat \$5</i>	6
GREEK YOGURT GRANOLA <i>house made granola mix, honey, fresh berries, greek yogurt</i>	9	WARWICK FRENCH TOAST <i>home made brioche bread add one: bananas, strawberries, blueberries</i>	11
FRESH FRUIT BOWL <i>seasonal fresh fruits, berries, greek yogurt</i>	7	PANCAKES OR BELGIAN WAFFLES <i>add one: chocolate chip, bananas, strawberries</i>	9

## BEVERAGE SELECTION

LAVAZZA DARK ROAST COFFEE	4	BREAKFAST SHAKE <i>almond milk, banana, berries, spinach, baby kale, flaxseed</i>	7
LAVAZZA ROBUSTO ESPRESSO	5	MILK	4
CAPPUCCINO OR LATTE	6	FRESH JUICE <i>grapefruit, orange</i>	5
SILK ROAD ORGANIC TEA <i>earl grey, green, english breakfast, chamomile, rooibos, mint</i>	6	OTHER JUICES <i>apple, cranberry, grape</i>	4
MIMOSA or BLOODY MARY	7		

## SIDES 5

AVOCADO, BACON, SAUSAGE, HAM, CHORIZO, GREEK YOGURT, ASSORTED CEREAL, BAGEL, TOAST, POTATOES,

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