



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 19
four cheeses, berries, fig jam, golden raisin, currant

SPANISH MEATS 19
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, oregano (GF-V)

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

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

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

SHARING

SERVING FOR TWO OR MORE

SEAFOOD PAELLA Rg 49 / Lg 60
lobster stock, prawns, squid, mussels, fish (GF)

SQUID INK PAELLA Rg 52 / Lg 62
lobster stock, squid, saffron aioli (GF)

SURF & TURF PAELLA Rg 52 / 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 56
chicken stock, chicken, chorizo, pork (GF)

RABBIT PAELLA Rg 47 / Lg 56
chicken stock, rabbit, vegetables, mushrooms (GF)

VEGETARIAN PAELLA Rg 44 / Lg 52
vegetable stock, brussels, zucchini, padron peppers, mushrooms (GF-V)

PADRON PEPPERS 12
charred spanish pepper (GF-V)

PATATAS BRAVAS 9
fried potatoes, brava sauce, aioli (GF)

BRUSSEL SPROUTS 10
sauteed brussels sprouts, san simone cheese (GF)

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

CHICKEN CANALONES 12
spanish canaloni, mushroom bechamel

HOT TAPAS

BACON WRAPPED DATES 16
manchego cheese, sherry truffle honey (GF)

SECRETO IBERICO 21
100% organic black pork, tomato, marbled potatoes, garlic, thyme (GF)

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

GRILLED OCTOPUS 22
potato confit, lemon air, chili oil (GF)

GARLIC PRAWNS 15
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

LAMB CHOPS 17
pistachios, mascarpone, chili oil (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>	14	SMOKED SALMON BAGEL <i>smoked salmon, bagel, capers philadelphia cream cheese, tomato, onions</i>	16
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>	14	CORNED BEEF HASH <i>sunny side eggs, cheddar cheese, potatoes</i>	15
SPANISH TORTILLA <i>eggs, potatoes, onions, peppers, tomato toast</i>	12	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 sobresaes 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>	8	PANCAKES OR BELGIAN WAFFLES <i>add one: chocolate chip, bananas, strawberries</i>	9

BEVERAGE SELECTION

LAVAZZA DARK ROAST COFFEE	3	BREAKFAST SHAKE <i>almond milk, banana, berries, spinach, baby kale, flaxseed</i>	6
LAVAZZA ROBUSTO ESPRESSO	4	MILK	3
CAPPUCCINO OR LATTE	5	FRESH JUICE <i>grapefruit, orange</i>	4
SILK ROAD ORGANIC TEA <i>earl grey, green, english breakfast, chamomile, rooibos, mint</i>	5	OTHER JUICES <i>apple, cranberry, grape</i>	3
MIMOSA or BLOODY MARY	8		

SIDES 4

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

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