



DINNER SERVICE
Monday to Saturday
5PM - 10PM

bota (boh-tah) is a traditional Spanish wine vessel typically made of leather

Paella

SERVING FOR TWO TO FOUR PEOPLE

TAKE FORTY MINUTES TO COOK

SEAFOOD prawns, squid, mussels, fish (GF)	Rg 50 / Lg 60
MEAT chicken, spicy chorizo, pork, piquillo peppers (GF)	Rg 50 / Lg 60
VALENCIANA chicken, rabbit, english peas, mushrooms (GF)	Rg 50 / Lg 60
SQUID INK rice, squid, ink, saffron aioli (GF)	Rg 55 / Lg 65
VEGETERIAN rice, zucchini, padron, piquillo, mushrooms, (GF-V)	Rg 45 / Lg 55
RABBIT rice, rabbit, mushrooms, tomatoes (GF)	Rg 50 / Lg 60
FIDEUA SURF & TURF noodles, mussels, fish, chicken, spicy chorizo (GF)	Rg 55 / Lg 65

Chef's Selections

BAKED SEA BASS 38 potatoes, nora pepper, bell peppers, garlic, PX Vinagre, micro greens (GF)
AGED NY STEAK 65 potato puree, garlic chips, carrots, chili oil, squid ink croutons, micro greens
HEIRLOOM TOMATO 12 cucumber, olives, onions, evoo, oregano (GF-V) Add chicken \$5 or shrimp \$8
PEAR CONFIT 12 baby kale, tomato, cucumber, pine nuts, blue cheese, picada (GF, V optional) Add chicken \$5 or shrimp \$8
BACALAO SALAD 14 salted cod, boiled eggs, tomatoes, arugla, frisee olives, evoo (GF)
SOUP OF THE DAY 12

Tablas

5J JAMON IBERICO 35 Spanish black pork aged 36 months
JAMON SERRANO 22 Spanish white pork aged 18 months
CHARCUTERIE 19 Pamplona Chorizo, Lomo Embuchado, Sobrassada
CHEESES 19 Spanish cheeses, Manchego-sheep aged 12 months, drunken-goat, urgelia-cow

Tapas

SHISHITO PEPPER 10 charred pepper (GF-V)	OX - TAIL 18 tempranillo braised, prawns
PATATAS BRAVAS 9 fried potatoes, brava and aioli sauce (GF, V optional)	CHICKEN STRIPS 12 fried chicken strips, soy sauce, mojo sauce, citrus zests
BRUSSELS SPROUTS 12 spicy evoo, San Simone cheese (GF, V optional) Add Chorizo \$3	BACON WRAPPED DATES 16 manchego cheese, sherry truffle honey (GF)
IBERICO MEATBALL 14 organic beef and ham, San Simone cheese (GF)	STEAMED MUSSELS 16 mussels, white wine, thyme, lemon air, toast, Add chorizo \$3
GARLIC PRAWNS 15 shrimp, garlic, sherry wine, nora peppers, bread	GRILL OCTOPUS 22 octopus, potato confit, lemon air, paprika, chili oil (GF)
FRESH OYSTERS 18 oysters, horseradish, cocktail sauce, mignonette (GF)	SMOKED OYSTERS 16 fresh oysters, chorizo, PX vinagre, lemon air (GF)
CHICKEN CANNELONI 12 Spanish canaloni, bechamel, parmesan cheese	PIQUILLO PEPPERS 12 stuff peppers, salted cod fish (GF)
SECRETO IBERICO 21 organic black pork, tomatoes, marbled potatoes, garlic, thyme (GF)	LAMB CHOPS 19 pistachios, mascarpone, chili oil (GF)

Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of food-borne illness especially if you have a medical condition.

6% is added to all checks for SF mandates and BOH - 21% gratuity will be added to checks of parties of 5 or more guests.

Corkage fee \$25 per bottle max 2 bottles. Please only 2 forms of payment per table.

WI-FI: Warwick Access Code; pw 48458



Lunch Hours

Monday - Saturday

12pm - 3pm

Sunday

11:30am - 5pm

Paella of the Day

18

Seafood, Vegetarian or Meat

personal paella, pre-cook

Tapas

- SHISHITO PEPPER** 10
charred pepper (GF-V)
- PATATAS BRAVAS** 9
fried potatoes, brava and aioli sauce (GF)
- CHICKEN CANALONES** 12
spanish canaloni, bechamel, parmesan cheese
- BACON WRAPPED DATES** 16
manchego cheese, sherry truffle honey (GF)
- PIQUILLO PEPPERS** 12
stuff peppers, salted cod *fish* (GF)
- STEAMED MUSSELS** 16
mussels, white wine, thyme, lemon air, toast,
Add chorizo \$3
- HEIRLOOM TOMATO SALAD** 12
cucumber, olives, onions, evoo, oregano (GF-V)
Add chicken \$5 or shrimp \$8
- CAESAR SALAD** 12
crutons, achovies, parmesan cheese,
Add chicken \$5 or shrimp \$8

Sides

- Spanish potatoes chips - olive oil, black truffle
or herbs & sea salt - 5
- House cut fries - 7
- Soup of the day - c 5 / b 9

Express Lunch

30

One (1) tapa

One (1) serving paella of the day

One (1) glass of wine or beer

Chef's Selections

- Spanish Cheeseburger** 14
padron, piquillo peppers, tomato jam, aioli,
manchego cheese
- Potobello Vegan Burger** 16
arugula, tomatoes, balsamic-truffle oil,
vegan cheese (vegan)
- Roasted Rabbit Sand** 14
garlic, thyme, tomatoes, arrugula,
extra virgin olive oil
- Spanish Bocadillo** 12
serrano ham, pamplona chorizo
manchego cheese, tomato jam
- Iberico Meatball Sand** 14
iberico ham, organic ground beef,
san simone cheese, tomato sauce
- SPANISH OMELET** 12
potato confit, eggs, piquillo pepper
Add vegetables or chorizo \$3

Beverages

- Coke, Diet Coke, Sprite, Ice Tea 4
- Voss Water 5
- Vychie Catalonia Sparkling Water 7
- Wine of the day 10
- Beer of the day 5

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Chef and Beverage Director Miguel Miranda: mmiranda@botasf.com

Sous Chef Roberto Medina: rmedina@warwickhotels.com

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find us on @bota_sf

Breakfast Hours

Monday - Saturday

8am - 10:30am

Sunday

9am - 11:30am

bota

tapas & paella bar

SPECIALTY BREAKFAST

AMERICAN BREAKFAST 16
two eggs your way, potatoes, grilled tomato, greek yogurt, choice of bacon, sausage links or ham, includes toast

HEALTHY START 16
spinach, tomato, egg white omelet served with melon, berries, includes gluten free toast

PICASO OMELET 15
select three: peppers, onions, mushroom, tomato, cheddar, jack cheese, ham, bacon, smoked salmon; served with potatoes

SPANISH TORTILLA 12
eggs, potatoes, onions, peppers, add chorizo \$3

BROKEN EGGS 12
over easy eggs, chorizo, spinach, house cut fries

STEEL CUT OATMEAL 12
brown sugar, raisins

GREEK YOGURT GRANOLA 11
house made granola mix, honey, fresh berries, greek yogurt

FRESH FRUIT BOWL 10
seasonal fresh fruits, berries, greek yogurt

SMOKED SALMON BAGEL 16
smoked salmon, bagel, capers philadelphia cream cheese, tomato, onions

HAM BOCADILLO 12
jamon serrano, chorizo pamplona, tomato, manchego cheese

CORNED BEEF HASH 16
sunny side eggs, cheddar cheese, potatoes

EGG BENEDICTS 14
ham, poached eggs, hollandaise sauce

AVOCADO TOAST 15
poached egg, house bread toast, avocado spread, olive oil, sea salt

TOMATO TOAST 8
house bread toast, tomato jam add sobresaes cured meat \$5

WARWICK FRENCH TOAST 12
home made brioche bread add one: bananas, strawberries, blueberries

PANCAKES OR BELGIAN WAFFLES 11
add one: chocolate chip, bananas, strawberries

BEVERAGE SELECTION

LAVAZZA DARK ROAST COFFEE 3

LAVAZZA ROBUSTO ESPRESSO 4

CAPPUCCINO OR LATTE 5

SILK ROAD ORGANIC TEA 5
earl grey, green, english breakfast, chamomile, rooibos, mint

BREAKFAST SHAKE 6
almond milk, banana, berries, spinach, baby kale, flaxseed

MILK 3

FRESH JUICE 4
grapefruit, orange

OTHER JUICES 3
apple, cranberry, grape

SIDES 5

AVOCADO, BACON, SAUSAGE, HAM, GREEK YOGURT, BAGEL, TOAST, POTATOES

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