

Welcome to BŌTA

Savour BOTA's delicious menu with an array of vibrant selections for breakfast or lunch in addition to a delectable retail menu, so you can indulge in the amazing flavours of your favourite treats at home.



BREAKFAST

Daily from 7am

THREE EGGS ANY STYLE E	40
Sautéed asparagus, cherry tomato	
OATMEAL PORRIDGE N	45
Caramelized banana, almond milk, coconut yoghurt	
AVOCADO TOAST G, N	50
Smashed avocado, walnut toast, petite salad	
Add poached egg	8
WAFFLES D, G, E	50
Seasonal berries, fruits, yuzu cream, maple syrup	
RICOTTA PANCAKE D, G, E	50
Mixed berries, whipped cream	
SHAKSHUKA D, E, G, N	55
Poached egg, roasted tomato & sweet pepper stew, mini pita, feta cheese, pine seeds	
EGGS BENEDICT E, G, D, SP	55
English muffin, herb hollandaise, veal bacon	
GRANOLA N, G, D	55
Fresh berries, fruits, Greek yoghurt	
BOTA MADAME G, D, E, SP	55
Turkey ham, gouda cheese, mornay sauce, sunny side up egg, brioche	
AÇAÍ BOWL G, D, N	58
Fresh berries, fruits, crunchy granola	
EGGS ROYALE D, G, E, S	60
Wilted baby spinach, smoked salmon, croissant roll	
BOTA SMOKEY G, D, S, E	65
Buckwheat pancake, smoked salmon, asparagus, avocado, dill cream, sunny side up egg	
TRADITIONAL BREAKFAST E, G, SP, D	70
Two eggs your way, beef cumberland, beef bacon, hash brown, sauteed mushroom, roasted cherry tomato, baked beans, tea or coffee, orange juice	

BAKERY

BUTTER CROISSANT D, G, E	12
CHOCOLATE CROISSANT D, G, E	15
ALMOND CROISSANT N, D, G, E	15
CHEESE CROISSANT D, G, E	15
CUSTARD DANISH D, G, E	15
BANANA CHOCOLATE BREAD D, G, E	20



Avocado Toast



Açaí Bowl



Chicken Satay



Beef Sliders

BITES

EDAMAME V	40
Salty or spicy	
VIETNAMESE ROLL SO, S, N	50
Shrimp, vegetables, rice paper roll, peanut dressing	
GYOZA SO, SE	55
Pan fried minced chicken & prawn dumpling, ponzu sauce	
VEGETABLE TEMPURA G, D, E, SO	55
Tempura sauce, wasabi mayonnaise	
CHICKEN SATAY P, SE	58
Four chicken skewers with peanut butter sauce, prawn crackers	
CHICKEN KARAAGE A, E, D, SO, G	58
Japanese style fried boneless chicken cubes, togarashi mayonnaise	
CRISPY BABY CALAMARI S, G, D, E, SO	65
Zucchini fritters, yuzu kosho mayo	
BEEF SATAY N, S	65
Four beef skewers with peanut butter sauce, prawn crackers	
PRAWN TEMPURA S, SO, G, E	70
Tempura sauce, wasabi mayonnaise	
PEPPER CRAB S, SE, SO, G	82
Singapore style fried soft shell crab in pepper sauce	

SANDWICHES & WRAPS

Served with fries or side salad	
TAMAGO TOFU KATSU SANDO	55
G, D, SO, E Crispy fried tofu, yuzu kosho sauce, lettuce, Japanese omelet	
CHICKEN TIKKA WRAP D, G, E, SO	60
Lettuce, tomato, onion, cheese, mayonnaise	
CHICKEN KATSU SANDO G, D, SO, E	60
Tonkatsu sauce, shredded green leaves, wasabi mayonnaise	
SIGNATURE QUESADILLA G, D	75
Minced beef patty, melted cheddar, avocado, tomato salsa	
BEEF SLIDERS G, D, E, SO	75
Lettuce, tomato, gherkin, cheese, onion chutney	
BEEF BAO SO, SE	75
Slow cooked black pepper beef, Asian slaw, spicy aioli	
WAGYU KATSU BURGER G, D, SO, E	85
Crumbed wagyu beef patty, yuzu kosho mayo, shredded greens, tonkatsu sauce	

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SALADS

BOTA SALAD D	55
Heirloom tomatoes, cucumber, radish, mint leaves, onion, mix pepper, feta	
MANGO & PAPAYA PRAWN SALAD S, P	65
Mixed pepper, crunchy green leaves, bean sprouts, chili coriander dressing	
VIBRANT SALAD E, SO, M	68
Miso glazed chicken, kale leaves, baby spinach, baby vegetables, edamame, cucumber, flaxseed, yuzu dressing	
ASIAN SESAME BEEF SALAD SE, SO	68
Iceberg, cherry tomato, edamame, pickled mushroom, sesame ginger dressing	
CHICKEN CAESAR E, S, D, G, SP	68
Grilled chicken, baby gem, caesar dressing, egg, anchovy, beef bacon, croutons	
BURRATA SALAD G, D	70
Heirloom tomato, onion, cucumber, sourdough crouton, tomato vinaigrette	

BOWLS

MISO SOUP SO, S	25
Tofu, seaweed, spring onion	
SEAFOOD LAKSA E, S, G	62
Malaysian style soup with seafood, tofu, rice noodle, coconut cream	
BEEF RAMEN E, G, SO	70
Japanese noodle soup with lean beef & vegetables	
POKÉ BOWL S, SO, SE	75
Raw salmon & tuna, seasoned japanese rice, edamame, miso salad, red onion, avocado, cucumber, pickled ginger	
SAMURAI BOWL G, E, SE, SO, S	75
Soya glazed salmon, brown sushi rice, fried tofu, pickled seaweed, bok choy, avocado, sushi rice	
POWER PROTEIN BOWL E, SE, N, D	75
Quinoa, roasted chicken, boiled egg, silky hummus, falafel, herb vinaigrette	

MAINS

STIR FRIED VEGETABLE & TOFU SO	60
Miso roasted eggplant, stir fried vegetable, jasmine rice	
NASI GORENG N, SE, E	70
Indonesian chicken and prawn fried rice, served with satay and fried egg	
GREEN THAI CURRY V	60
Served with white jasmine rice	
Chicken	75
Prawn S	80
CHINESE STIR FRIED CHICKEN SO, N	80
Broccolini, shitake mushroom, bok choy, cashew nuts, jasmine rice,	
BLACK PEPPER BEEF SO, G	90
Tender beef tossed in Chinese pepper sauce, potato purée	
SEABASS TEMPURA S, G, SO, E	95
Crispy fried seabass fillet, yuzu remoulade	
SALMON TERIYAKI SO, SE, S	98
Pickled ginger shoot, stir fried noodle, edamame, avocado	

SIDES

PRAWN CRACKERS SE	18
JASMINE RICE	28
MASHED POTATO D	28
STEAMED VEGETABLES	28
FRENCH FRIES	28
SWEET POTATO FRIES	28
HOUSE SALAD	28
ONION RINGS G	28
JAPANESE EGG FRIED RICE E, SO, SE	40
STIR FRIED NOODLE SO, G, SE	40



Nasi Goreng



Salmon Teriyaki



Seafood Laksa

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RAW

Served daily from 12pm

SEAFOOD CEVICHE S, SO	75
Hokkaido scallop, ahi tuna, salmon, miso yuzu dressing	
SMOKED SALMON G, S, D	78
Blinis, pickled onion, avocado, mix green salad, dill cream	
TUNA TATAKI S, SO, SE	85
Seared yellowfin tuna, ponzu sauce	
BEEF TATAKI SO, SE	95
Crispy garlic, sesame soya dressing, pickle ginger, shimeji mushroom	
OYSTER S	6 PCS / 12 PCS 95 / 165
Shallot vinaigrette, lemon, Tabasco	



Oyster

SUSHI & SASHIMI

4 pieces of Nigiri Sushi or 6 pieces of Sashimi

MAGURO S	55
Tuna	
SHAKE S	55
Salmon	
EBI S	55
Prawn	
HAMACHI S	58
Yellow tail	
UNAGI S	58
Sea eel	
HOTATE S	65
Scallop	
NIGIRI or SASHIMI SAMPLER S	68
Choose 9 pieces of Nigiri or Sashimi of your choice	
NIGIRI & SASHIMI S	115
9 Pieces of Sashimi + 9 pieces of Nigiri Choose any three from the selection	
BOTA BOAT S	140
Upgrade your Nigiri & Sashimi sampler with 8 pieces of chef’s choice maki rolls	



Chicken & Prawn Gyoza

ROLLS

MANGO CUCUMBER ROLL V, SE, SO	65	CRAZY PRAWN TEMPURA G, S, E, SO	80
Sweet mango, cucumber, iceberg lettuce, sesame seeds		Prawn tempura, avocado, crab & mayo	
BABY MAHA ROLL G, S, SO	75	PHILLY CHEESE D, S, E, SO	80
Tempura prawn, salmon & avocado, teriyaki sauce		Crab stick, fresh or smoked salmon, avocado, Philadelphia cheese	
CRUNCHY CALIFORNIA G, S, E, SO	75	DRAGON MAKI SE, S, SO, E	85
Avocado, crab stick, cucumber, iceberg lettuce wrapped with tobiko		Grilled shrimp, avocado, tuna , unagi, teriyaki sauce	
SPICY TUNA & CRAB ROLL S, E, SE, SO	80	SMOKED VOLCANO S, G, E, SO, SE	85
Spicy tuna, crab stick, cucumber, togarashi		Spicy tuna, shitake mushroom, cucumber, avocado wrapped with salmon and crab	
		SPIDER ROLL G, S, E, SE, SO	90
		Soft shell crab tempura, salmon, avocado, tobiko, teriyaki sauce	



Dragon Maki & BOTA Boat

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Matcha Mochi Ice Cream



Crème Brûlée

WINE & BEVERAGE

DESSERTS

ICE CREAM D <i>per scoop</i>	18	COCONUT CRÈME BRÛLÉE E, D	35
Vanilla, chocolate or strawberry		With mango sorbet	
SORBET V, GF <i>per scoop</i>	18	BOTA CARROT CAKE G, D, N, E	38
Mango, lemon-mint or raspberry		Cream cheese, walnut, granola	
RASPBERRY PAVLOVA D, E	30	GUANAJA CHOCOLATE CAKE	40
Raspberry, minted cream, meringue		G, D, E	
LYCHEE & RASPBERRY TART G, D, E	30	Valrhona 70% dark chocolate from	
Yuzu custard cream		Caribbean coast cocoa & dark chocolate sponge	
STICKY RICE & MANGO	35	JAPANESE CHEESECAKE G, D, E	40
With coconut cream		Cream cheese, mixed berries	
MOCHI ICE CREAM G, D	35	TIRAMISU POT G, D, E	40
Two pieces of your favourite flavours:		Coffee soaked biscuit, Mascarpone cheese,	
CHOCOLATE		whipped cream, cocoa powder	
MATCHA		PASSION FRUIT CHARLOTTE	30
SALTED CARAMEL		D G E	
MANGO		Passion fruit cream, vanilla sponge	
STRAWBERRY			

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DRAUGHT BEER

	Half	Pint
STELLA ARTOIS (Belgian Pilsner)	30	50
STRONGBOW (English Cider)	30	50
PERONI (Italian Lager)	32	56
HEINEKEN (Dutch Pale Lager)	32	56

BOTTLE BEER

STELLA ARTOIS (Belgian Pilsner)	40
MAGNERS (Irish Cider) 330ml	40
PERONI (Italian Lager)	45
HEINEKEN (Dutch Pale Lager)	45
CORONA (Mexican Pale Lager)	45

COCKTAILS

MOJITO	55
MARGARITA	60
APEROL SPRITZ	60
SPRITZER & MORE Vodka, lemon juice, sugar syrup, soda water	45
HURRICANE COCKTAIL White rum, pineapple juice, orange juice, passionfruit syrup, vanilla	45
UNDER THE VOLCANO Lime juice, coconut cream, strawberry purée, tequila, triple sec	45
NUI NUI Spiced rum, triple sec, banana purée, orange juice	55
JAPANESE WHISKY Whisky, grenadine, angostura bitter, ginger ale	65
SINGAPORE SLING Gin, brandy, cherry liqueur, sugar syrup, soda water	65



Mojito



Vi - Colada

SPIRITS

VODKA

	30ml
TITO'S	40
STOLICHNAYA	45
ABSOLUT	45
GREY GOOSE ESSENCE White peach, rosemary or lemongrass	53

GIN

BOMBAY SAPPHIRE	40
TANQUERAY	45
BULLDOG	50

TEQUILA

JOSÉ CUERVO SILVER	40
JOSÉ CUERVO GOLD	40
PATRON XO CAFÉ	50

RUM

BACARDI WHITE	40
CAPTAIN MORGAN DARK	45
CACHAÇA	45
CAPTAIN MORGAN SPICED	55

WHISKY

JOHNNIE WALKER RED LABEL	40
JOHNNIE WALKER BLACK LABEL	58
JACK DANIEL'S	60



Dragon Pitaya

WINE

RED

	Glass	Bottle
CUVÉE SABOURIN CABERNET SAUVIGNON, FRANCE	45	210
THE RIDDLE, HARDYS CABERNET / MERLOT , AUSTRALIA	50	225
LA LINDA MALBEC BODEGA, ARGENTINA	55	250
FLEUR DU CAP CABERNET SAUVIGNON, SOUTH AFRICA	60	275
DE BORTOLI WINDY PEAK PINOT NOIR, AUSTRALIA	65	365

WHITE

CUVÉE SABOURIN SAUVIGNON BLANC, FRANCE	45	210
THE RIDDLE, HARDYS SAUVIGNON BLANC, AUSTRALIA	50	225
JACOB’S CREEK SAUVIGNON BLANC, AUSTRALIA	55	245
DA LUCA PINOT GRIGIO, SICILY	50	255
COLUMBIA CREST TWO VINES CHARDONNAY, USA	55	255

ROSÉ

CUVÉE SABOURIN ROSÉ, FRANCE	45	210
TOPGOLF ALCHEMY ROSÉ, NEW ZEALAND	40	220
ITALIA PINOT GRIGIO ROSÉ, ITALY	50	225
SANTA JULIA SYRAH ROSÉ, ARGENTINA	50	230

SPARKLING

DA LUCA PROSECCO, ITALY	55	250
TOPGOLF ALCHEMY, CRÉMANT DE LIMOUX, FRANCE	55	295
ZONIN PROSECCO, ITALY	65	300
TAITTINGER BRUT RESERVE CHAMPAGNE, FRANCE		750

SOFT DRINKS

PEPSI • DIET PEPSI	20
MIRINDA • 7 UP • DIET 7UP	
SODA WATER • TONIC WATER	20
BITTER LEMON • GINGER ALE	
GINGER BEER	25
S.PELLEGRINO LIMONATA	25
S.PELLEGRINO ARANCIATA ROSSA	25
RED BULL • RED BULL SUGAR FREE	35

FRUIT JUICE

CRANBERRY	20
ORANGE	20
MANGO	20
TOMATO	20
PINEAPPLE	20
FRESH ORANGE	30
FRESH PINEAPPLE	30
FRESH WATERMELON	30
FRESH CARROT	30

WATER

	Small	Large
AQUAFINA STILL	12	20
ACQUA MORELLI STILL	20	28
ACQUA MORELLI SPARKLING	20	28



BOTA Boaster



Asian Sunrise



Milkshake



Matcha Latte

SHAKES & MILKSHAKE

VI - COLADA	30
Pineapple juice, coconut syrup, ice cream, whipped cream	
WILD MILK	35
Banana, vanilla, almond milk, maple syrup	
FRESH MOTIVE	35
Blueberries, raspberries, strawberries, almond milk	
YOUNG SMOOTHIE	35
Strawberry, banana, almond milk	
MILKSHAKE	35
Chocolate, strawberry or vanilla	

PROTEIN SHAKES

SALTED CARAMEL PROTEIN SHAKE	40
Vanilla whey protein, choice of milk, fresh avocado, banana, salted caramel syrup	
CHIA PROTEIN SHAKE	40
Chia seeds, banana, strawberry, low fat milk, vanilla whey protein powder	
CHOCO PEANUT SHAKE	40
Peanut butter, banana, low fat milk, chocolate whey protein powder	
BERRY BERRY SHAKE	40
Blueberry, raspberry, strawberry, low fat milk, vanilla whey protein powder	

MOCKTAILS

THE SPARKLE	25	IAHULA PIT	40
Apple, orange, turmeric, black pepper		Peach purée, orange juice, pineapple juice, lime juice, mint leaves	
ASIAN SUNRISE	30	MANGO MULE	40
Mango, orange, lemon juice, grenadine, soda water		Mango juice, lime juice, ginger beer, honey syrup	
BOTA BOOSTER	30	DETOXICATE ME	45
Fresh orange, strawberry, pineapple juice		Green apple, cucumber, pomegranate, aloe vera, beetroot	
DRAGON PITAYA	35	ALL GREEN	45
Dragon fruit, fresh beetroot, mango juice, coconut syrup		Cucumber, fennel, ginger, parsley, mint juice	



Chemex

COFFEE CORNER

ESPRESSO	20
DOUBLE ESPRESSO	26
AMERICANO	21
CAPPUCCINO	25
CAFE LATTE	25
MACCHIATO	25
FLAT WHITE	25
MATCHA LATTE	25
Matcha powder, hot milk	
SPANISH LATTE	25
Espresso, hot milk, condensed milk	
CORTADO	25
Espresso, hot milk	
HOT MOCHA	25
Espresso, hot milk, hot chocolate	
GOLDEN LATTE	25
Espresso, hot milk, turmeric	
HOT CHOCOLATE	25
AFFOGATO	27
Scoop of ice cream with a shot of espresso, crushed nuts	

ICED COFFEE

ICED AMERICANO	21
ICED MATCHA LATTE	25
Matcha powder, cold milk	
ICED SPANISH LATTE	25
Espresso, cold milk, condensed milk	
ICED LATTE	25
ICED MOCHA	25
Espresso, cold milk, cold chocolate	
FRAPPUCCINO	35
Espresso, ice cream, whipped cream	

CHOOSE MILK

SOYA	5
ALMOND	5
COCONUT	5
OAT	5

ADD YOUR FLAVOR

CHOCOLATE SYRUP	2
TOFFEE SYRUP	2
VANILLA SYRUP	2
CARAMEL SYRUP	2

KOMBUCHA

A sparkling fermented tea brewed in Dubai with your gut and taste buds in mind

KOMBUCHA ORIGINAL	30
KOMBUCHA GINGER	30
KOMBUCHA DATE	30

SPECIALTY BREWS

COLD DRIP	27
CHEMEX 40cl	30
COLD DRIP BOTTLE 20cl	35
FRENCH PRESS 35cl / 50cl	30 / 38



PREMIUM LOOSE LEAF

ENGLISH BREAKFAST	35
EARL GREY	35
MOROCCAN MINT	35
APPLE STRUDEL	35
CHAMOMILE	35
DARJEELING	35
GREEN SENCHA	35