

MAKE  
**EACH DAY** COUNT

**THE | BRUNCH | CLUB**

FIND OUT MORE



Featuring a diverse selection of restaurants and cuisines, where sunshine brunches, friendly staff, and delicious food will make it your new favourite time of day



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BY



Let's  
**BRUNCH**  
1.30pm - 3:30pm

## OPTIONS MENU

**LIGHT BRUNCH:** A+B with 1 drink 18€ (or upgrade your drink to a glass of Möet Chandon Garden Spritz +2,50€)

**BRUNCH:** A+C with 1 drink 22€ (or upgrade your drink to a glass of Möet Chandon Garden Spritz +2,50€)

**BOTTOMLESS BRUNCH:** A+C with dessert of the day (*Bottomless drinks for 2 hours*) 30€ (or upgrade to bottomless Möet Chandon Garden Spritz +8€)

## SPECIAL

### SPECIAL BRUNCH OFFER

Purchase 1 bottle of NEW Möet Chandon Garden Spritz for only 22€ (normal selling price 32€)



## DRINKS OPTIONS

**WINE:** house red | house white | house rosé - 175ml

**BEER:** Heineken | **WATER | SOFT DRINKS | GLASS OF CAVA**

**BOTTOMLESS:** soft drinks | cava | house wine

mimosa | bellini | beer - unlimited for 2hr

**MÖET CHANDON GARDEN SPRITZ**

# A

## STARTERS

### CHICKEN TOM YAM SOUP

We use Botanico's home made "Tom Yam" paste to make a classic hot and spicy clear soup with a kick & mushrooms

### THAI VEGETABLE SPRING ROLL

Filled with glass noodles, mushrooms, shredded veg and thai herbs served with a sweet chilli dipping sauce

### CUCUMBER SALAD

Shredded cucumber and plump cherry tomatoes sprinkled with crushed peanuts in a light Oriental dressing

### EGG DIPPED FRIED THAI PORK TOAST

Finely minced pork mixed with traditional fresh Thai herbs and spices on toast, dipped in egg, flash fried and served with a sweet chilli dipping sauce

# B

## LIGHT DISHES

### EGG BEEF CHILLI RICE

Stir-fried diced beef, sweet basil, chilli and mixed peppers over bed of jasmine rice and topped with spiced fried egg

### CHICKEN SATAY JASMIN RICE WITH PICKLED CUCUMBER

Chicken marinated with cumin and coriander over a bed of Jasmin rice and topped with pickled cucumber, satay sauce and an onion vinaigrette

### SPICY CHICKEN NOODLE BROTH

Diced, tender chicken breast, thick rice noodles and mixed Chinese vegetables - all blanched in light and spicy clear rich broth

### THAI BOTANICO LAND & SEA SALAD

A sweet green bean salad, tossed in a rich coconut curry dressing and topped with king prawn and sliced chicken breast

### TOFU PHAD THAI

Diced tofu tossed with egg, spring onion, crunchy nuts in a house tamarin sauce

# C

## MAIN DISHES

(ALL SERVED WITH EGG FRIED RICE)

### LAMB MASSAMAN

A 4 hours slow-braised deep, rich curry with potato, aubergine, onion and cashew nuts

### BAM TAM CHICKEN

Slow-roasted chicken on the bone grilled and rubbed with seasoned honey for a sweet tender finish then drizzled in spicy green curry sauce

### TOFU GINGER GARLIC

Fried Tofu, fresh ginger and mushrooms, with a generous amount of smashed garlic to bring out the flavours of the Oriental vegetables in this dish

### RED CHICKEN CURRY

A medium red curry sauce with lychees & crunchy fresh vegetables

### RIBS

Our special blend of thai herbs and spices are dry rubbed into the ribs which caramelise when cooked on our chargrill, served with a Thai dipping sauce

### BOTANICO PHAD THAI

Using all the traditional ingredients: peanuts, egg and coriander with the addition of king prawns and diced chicken, wrapped in an omelette basket