

Café Botanica

Summer 2018

Sweet Corn Bread Strata

A sweet and savory mix of challah & corn bread in a sweet custard, served with maple syrup & a side of fresh fruit

\$13

Famous Gallery Granola

Garnished with seasonal fresh fruits & Organic Vanilla Yogurt

\$11.50

Huevos Rancheros -Botanica Style

Our native corn sopes topped with tepary beans, two poached eggs, house-made Ancho chile sauce & queso fresco served with escabeche

\$13

Botanica Benedict

House-made biscuit with smoked pork tenderloin, House-dried Campari tomatoes, 2 poached eggs drizzled with tomatillo crema

\$15

Beverages

Fresh brewed Herbal Tea	\$3.25
Traditional Mexican Jamaica	\$3.25
Prickly Pear Iced Black Tea	\$3.25
<i>Our Sonoran Stand-by from Cheri's Desert Harvest</i>	
House-made Ade	\$4.75
<i>A rotating selection of citrus-herb & herb blends,</i>	
Locally Roasted Fair-Trade	\$3.50
<i>Organic Coffee and Decaf</i>	
Numi Hot Teas	\$3.50
From the can...	\$3.25
<i>Lime Perrier and Izze Juice Sparklers</i>	

Breakfast Sides

House-made biscuit	\$3
Breakfast sausage patties (2 patties)	\$6
House-made currant & cardamom scone	\$4.50
<i>Served with unsalted butter</i>	
Limequat marmalade	\$5.00
Fresh fruit salad	\$6
Organic Vanilla Yogurt	\$3

Sweets

<i>Desserts from our Bakery</i>	MP
Botanica Paletas	\$3.75
<i>hand-made artisan popsicles</i>	

NOTE: Allergies and Special Diets

Please let us know! We use fresh ingredients and make most everything from scratch. There are no "hidden" ingredients. Most of our dishes are gluten-free and free of processed foods. Our servers will be happy to answer any questions.

Composed Greens

Layers of seasonal fruits, seeds & vegetables on a bed of Merchant Garden Greens tossed in vinaigrette. Served with a house-made roll

\$14

Bowl of Soup ...Ever Evolving

A bowl of our current selection with house-made roll

\$8

Apricot Glazed Chicken

Glazed slow-roasted seasoned chicken quarters on a bed of carrot crema served with our seasonal green salad

\$15

Corn Pudding

Our new favorite from Frida Kahlo's Fiestas —rich fresh corn pudding with rajas & tomatillo crema served with our seasonal green salad

\$14

Hummus Board

Fresh Hummus made from Father Kino's heritage chick peas with a hint of Ancho chiles, served with escabeche, crispy house-made pita chips, & our Sonoran take on a traditional Greek salad

\$15

Café Botanica Hamburger

Simply the best burger from Double Check Ranch beef served on a house-made bun with fried sweet & new potatoes

\$15

Choose your toppings:

Roasted eggplant	Roasted poblanos
Seared onions	Seasonal Farmer's Market pickle
Ripe tomato	Queso fresco
Local lettuce	Fresh onion wheels

Choose your Sauces:

Spiced ketchup	Coarse ground mustard
Simple ketchup	Sunflower seed basil pesto
Chipotle aioli	Simple mayonnaise

Sides

Escabeche	\$3
<i>a traditional pickle with jalapeño, carrot & onion</i>	
Salsa Trio	\$1.50
<i>a sampling of three distinct salsas</i>	
Fried Sweet & New Potatoes	\$4
<i>a sampling of three distinct salsas</i>	
Ramona Farms Corn Toasts	\$4.50
<i>served with Salsa Trio</i>	
Tepary Beans	\$4.50
<i>Native beans with caramelized onion & cumin</i>	
Small side salad	\$5
Small side of soup	\$5
Large side salad	\$9
House-made dinner roll	\$1.50

Who we are and what we're up to...

Gallery of Food

We are a locally owned catering company. We've been serving up some great, hand-made food for hmmm... quite some time now. Recipes from our imagination, fresh produce, committed chefs, and un-adulterated food have always been our hallmark.

Well... Café Botánica is our experiment. After two decades of catering, watching the local farming scene blossom, tapping into it peripherally as budget and client would allow, we are diving in with commitment to sustainable, local, frugal and most importantly pleasurable dining. We will glean a bit from the Botanical Garden, support local farmers, focus on ethical sustainable farming methods, and bring a sense of fun and art to our food.

Everything you are eating was made by us. Nothing will be wasted. If we have a few little this-n-thats left over, we will turn them into a new dish.

We are inspired by the culinary traditions of the Sonoran desert and the high-desert of Northern New Mexico, the abundant food that is indigenous to the surrounding area, and the tenacity of the many farmers who are trying to make a difference in the community and the quality of our local food. We add a touch of rebelliousness, a few stray ideas, and come up with what we hope will be a great meal.

Thanks for coming!

Where our food comes from...

Produce and Other tasty treats

*Pivot Produce bringing Tucson's small farmers to your table
Native Seed Search*

*Many items from the grounds of the Tucson Botanical Garden
Neighbors and Friends (please let us know if you have a bounty of garden vegetables or fruits, and we would love to purchase them)*

Cheri's Desert Harvest

Best Day Ever Young Farmers

Merchant's Garden

Meat

Double Check Ranch Beef

Josh's Willcox Chicken, Lamb and Lard

Flour, Field Corn and Grains

Hayden Mills

Ramona Farms

Food from afar

Arbuckles roasts our organic fair-trade coffees and provides some of our teas

Redmond Real Salt provides our mineral salt

Frontier supplies our organic herbs and spices

We sweeten our foods with organic fair-trade sugar, raw

organic agave syrup and a splash of maple syrup here and there

Bob's Red Mill provides our organic white flour and grain flours

Disclaimers and Philosophy

We've all heard these disclaimers before. Their story is required to be told. We hope you share our belief that buying food direct from farmers and paying them fair wages to grow organically and sustainably helps mitigate the potential for problems. We hope by hearing these stories, you do not become afraid of your food. Dig in, relish the freshness and love that we have put on your plate, but know that nothing is beyond risk.

If we cook your food beyond the bounds of culinary etiquette, you will not have to worry about those pesky food-borne illnesses, but you will also forfeit texture, flavors, enzymes, nutrients and juiciness. You will also kill the soul of the chef.

We do our best, but there is risk if you eat foods that are lightly cooked or raw. Seafood, eggs, dairy and meat are particularly prone to cause sickness. So is going out to play in the cold without your jacket. So is kissing. But we know that those things are precious and life giving, so we do them joyfully and without fear. Enjoy our food with the same abandon.

Bon Appétit