



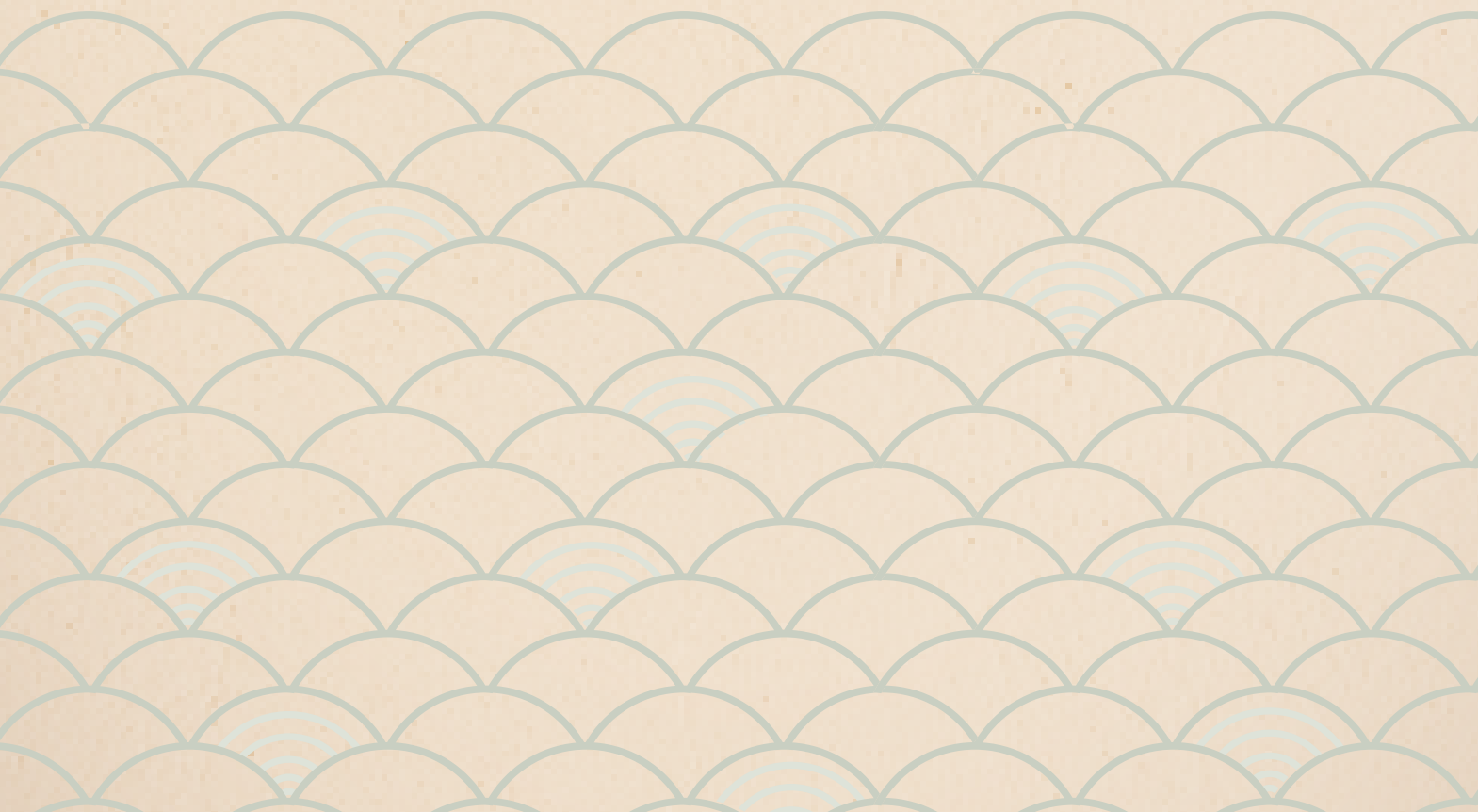
BÖ
TA
café

Welcome to BŌTA

Where we practice sustainability, promote wellness and embrace the beauty of nature through delightful, down-to-earth culinary experiences.

Our menu features a variety of comfort food with a strong influence of Southeast Asian dishes, complemented by vegan, vegetarian, gluten-free and low GI dishes, all designed to nourish your mind, both body and soul.

  [bota.dubai](https://www.bota.dubai)



All-day Breakfast

Ricotta Pancake GDE

Mixed berries, whipped cream, maple syrup

58

Pistachio Waffles NGDE

Homemade pistachio paste, toasted pistachio, berries, pistachio cream

58

Classic French Toast EDG

Fresh berries, berry compote, vanilla cream, cinnamon sugar, maple syrup

58

Tartines

Halloumi Toast GDNSE

Walnut bread, pumpkin hummus, tomato, cucumber ribbons, grilled halloumi, fresh za'atar, pumpkin seeds, pomegranate

60

Vegan Super Toast NGSOSEVEGAN

Activated charcoal sourdough, vegan basil pesto, sliced avocado, cashew miso drizzle, flax seeds, served with mushroom, scrambled tofu, almond dukkah

62

Egg & Salmon Toast GNESDM

Walnut bread, ricotta spread, soft scrambled eggs, smoked salmon, chives, petite salad

64

Avocado Toast GNEDM

Walnut bread, poached eggs, smashed avocado, cherry tomatoes, petite salad

65

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Pastries

Freshly baked every sunrise

Butter Croissant <small>G D E</small>	15
Pain au Chocolat <small>D G E</small>	18
Almond Croissant <small>D G E N</small>	18
Cheese Croissant <small>D G E</small>	18
Custard Danish <small>D G E</small>	18
Cinnamon Roll <small>D G E N</small>	18
Banana Chocolate Bread <small>G S E N VEGAN</small>	20

Sunshine Bowls

Oatmeal Porridge G N VEGAN

Oatmeal soaked in almond milk, topped with caramelised banana, coconut yoghurt

58

Millet Porridge G F N S P VEGAN

Millet cooked in almond milk, dry fruits, nuts, balsamic roasted strawberries & coconut yoghurt

58

Passion Fruit & Chia N G VEGAN

Passionfruit compote, cacao nibs, flax seeds, granola, berries

58

Homemade Granola G N D

Fresh berries, banana, mango, kiwi, dragon fruit, low-fat yoghurt

60

Açai Bowl G N VEGAN

Fresh berries, banana, mango, dragon fruit, granola, grated coconut

60



Croissant Sandwiches

Pastrami ^{GEDMSOSSP}

Balsamic compressed cantaloupe, horseradish cream, rocket leaves

42

Smoked Salmon ^{GESDSOM}

Herb cream cheese, pickles, capers, rocket leaves

42

Turkey Ham ^{GENDSP}

Pistachio crusted camembert, cranberry preserve, rocket leaves

38

Eggs

Classic Eggs ^{GED}

Three eggs your way, asparagus, cherry tomatoes, toasted sourdough

50

Eggs Benedict ^{EGDMS}

Beef bacon, poached eggs, hollandaise, English muffin

62

Eggs Royale ^{DGESM}

Wilted baby spinach, smoked salmon, poached eggs, hollandaise, croissant roll

65

Shakshuka ^{GEDN}

Poached eggs, roasted tomato and sweet pepper stew, feta cheese, pine nuts, mini pita bread, sliced radish

62

Keto Breakfast ^{SNE DSP}

Smoked salmon, beef bacon, poached eggs, avocado, camembert, confit vine tomatoes, almond-coconut bread

68

Full English Breakfast ^{EGDSPN}

Two eggs your way, Cumberland beef sausage, beef bacon, hash brown, sautéed mixed mushrooms, roasted cherry tomato, baked beans, walnut toast, choice of tea or coffee, and orange juice

85



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Lunch & Beyond

Available from 12pm until close

Starters

Edamame SO SE G VEGAN
Choose between salted or spicy
42

Hoisin Duck Roll G D SO SE M
Confit duck, BBQ plum sauce
60

Vietnamese Rolls S N SO SE G
Shrimp and vegetables rolled in rice paper,
peanut sauce
52

Chicken Shumai G SO SE
Steamed chicken dumpling,
chilli oil
65

Chips & Guac G
Homemade guacamole, salsa, nachos
52

Wagyu Beef Gyoza G SO SE E
Wagyu beef dumpling, kabayaki sauce
68

Agedashi Tofu G SE SO VEGAN *New*
Smoked eggplant, avocado, fried tofu,
sesame dressing, crispy lotus root,
confit tomato
60

Prawn Hargow S G SE SO *New*
Steamed shrimp dumpling,
soy dipping sauce
65

Spicy Tuna Taco G E M SO S SE R *New*
Gochujang marinated Yellowfin tuna,
mango, avocado, kimchi slaw,
mango pearl
65

Chicken Satay N S SO G SP
Five skewers of chicken tenders served with
peanut butter sauce and prawn crackers
62

Dynamite Shrimp G E D S SO SE M
Crispy shrimp, lettuce, dynamite sauce
68

Soft-shell Crab Tempura G SO S *New*
Compressed watermelon, tempura sauce,
ginger, crispy shisho
70

Prawn & Cod Cake S E G M SO SE D *New*
Rice flake coated shrimp & cod fritters,
yuzu kosho aioli, lemon gel
62



Salads

Thai Beef D S E S O N S *New*

Mix lettuce, cucumber, carrot, peppers, heritage tomato, lemongrass chilli dressing, coriander, mint, peanut

75

Shrimp & Avocado S S E S O M D G *New*

Sauteed red shrimps, soba noodles, grape fruit, avocado, mixed lettuce, cucumber, radish, carrot, sugar snap, mint, coriander, sesame seeds, yuzu tamari dressing

75

Caesar Salad D G E S S O M S P

Grilled chicken, baby gem, beef bacon, egg, anchovies, croutons, Caesar dressing, parmesan cheese

72

Roasted Sweet Potato & Brie D N M S O G F

Kale, edamame, brie, fresh figs, radish, pecan nuts, pumpkin seeds, yuzu dressing, raspberry, beetroot

68

Kani Harusame G S O S E E S *New*

Glass noodle, mix leaves, shiitake mushroom, cucumber, carrot, avocado, kinshi tamago, Harusame ginger dressing, spring onion, Ikura, togarashi, sesame seeds, tempura crunch

80

BŌTA Salad D N M S P G F

Heirloom tomato, artichoke, asparagus, olives, cucumber, mixed peppers, onion, Greek feta, pine nuts, balsamic dressing

65

Hamachi Ceviche & Papaya Slaw S R S E N *New*

Hamachi cured in coconut and citrus broth, Thai-style mango papaya slaw, coriander, cucumber, radish, peanuts, bell pepper, carrot, frisee lettuce, mint, jalapeño

72



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Flatbreads

Margherita G D

Tomato sauce, mozzarella

68

Pepperoni G D SP

Tomato sauce, mozzarella, pepperoni

75

Chicken Tikka G D E M

Tomato sauce, tandoori spiced chicken, onion, bell pepper, mozzarella cheese

75

Wraps & Sandwiches

Samurai Burger SE SO G N VEGAN *New*

Sesame wasabi & garlic crusted plant-based pea protein burger, kimchi slaw, gherkins, tomato, avocado, Sriracha miso sauce, lettuce

85

Wagyu Cheeseburger G D S O M E S *New*

Smashed wagyu burger, tomato, lettuce, pickle, cheddar cheese, burger sauce

92

Burrata Toast G D N M SP

Focaccia, smoked artichoke, burrata, pesto, confit tomato, balsamic glaze, baby rocca

82

Countryclub Sandwich G D E, M S O S SP *New*

Grilled chicken supreme, avocado, lettuce, tomato, fried egg, streaky bacon, yuzu kosho mayonnaise, cheese

75

Chicken Katsu Sliders G D E S E S O M S *New*

Sesame brioche, asian slaw, crispy free-range chicken, tonkatsu sauce

80

BŌTA Chicken Wrap G D SE

Harissa chicken, chickpeas, hummus, tabbouleh, crumbled feta, tahini

70

Bulgogi Beef Banh Mi D G S O S E M E S *New*

Soft baguette, stir fried beef, pickled carrot, daikon, shitake mushroom, spring onion, kimchi slaw, gochujang aioli

85

Kimchi Wrap N G SE VEGAN *New*

Tortilla, korean kimchi, plant-based pea protein schnitzel, cashew miso sauce

75

إن استهلاك منتجات الحيوانات و المأكولات البحرية الغير مطبوخة، و الدواجن النيئة مثل البيض قد يزيد من خطر الإصابة بالأمراض التي تنتقل عن طريق الطعام

Consumption of raw or uncooked animal, seafood or poultry products such as eggs may increase your risk of food borne illness





BŌTA Bowls

Thai Shrimp Curry SE, D SE *New*

Shrimp Thai red curry, wild rice, raw mango salad, bokchoy, snow peas, asparagus, spiced quail egg

98

BŌTA Fish Laksa SE G SE SO D *New*

Pan-fried Seabass, fish cake, spicy lemon coconut broth, rice noodles, bok choy, edamame, snow peas

95

Beef Ramen E G SO S SE

Ramen noodles, miso broth, lean beef, vegetables, soft-boiled egg

85

Protein Power E GF N M SE

Harissa spiced chicken, boiled egg, falafel, sweet potato, quinoa, hummus, pesto vinaigrette, pumpkin seeds, pine seeds

85

Buddha Bowl SO SE G VEGAN

Matcha noodles, buckwheat, freekeh, roasted tofu, green goddess sauce, broccolini, kale, purple potato, pickled cucumber, sesame seeds

80

Beef Bibimbap E SE SO G S *New*

Stir fried beef tenderloin, shitake mushroom, spinach, carrot, zucchini, broccoli, cucumber, brown rice, sunny side egg, kimchi, white onion, capsicum, bibimbap sauce

98

Poké Bowl S SO SE GER

Salmon or tuna, edamame, kaiso salad, avocado, cucumber, red onion, pickled ginger, crispy garlic and onion, seasoned Japanese rice

88

Yakitori Chicken SO G SE E

Grilled chicken, fried egg, edamame, avocado, carrot, bok choy, sugar snaps, sauteed broccoli, spring onion, seasoned brown rice

88



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Main Dishes

Vegan Bolognese M C G VEGAN *New*

Whole-wheat spaghetti, pea protein vegan bolognese

90



Beef Fried Rice G S SO SE E D

Japanese fried rice, tenderloin strips, salmon roe, crispy garlic

92



Szechwan Chicken G SO SE

Crispy chicken tossed in Szechwan sauce, served over soba noodles

90

Teriyaki Salmon SE SO S G

Grilled teriyaki-glazed salmon fillet, brown rice, edamame, sugar snaps, bok choy, pickled ginger, avocado

115



Cauliflower Steak N SE SO VEGAN *New*

Green goddess herb marinade, miso sauce, sesame chimichurri sauce, spring onion, pickled mushroom

90



Sides

Miso Soup S SO G 28

Jasmine Rice 30

Steamed Vegetables 30

House Salad M SP 30

Potato Fries G 28

Sweet Potato Fries G 30

Onion Rings G 30

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Tataki

Bluefin Akami G SE S R SO *New*

Garlic chips, mango salsa, spring onion, wasabi cress

110

Beef G R SE SO *New*

Garlic chips, pickled mushroom, ponzu dressing, wasabi cress

120

BŌTA Combo

Nigiri or Sashimi Sampler S SO G SE R

Choose 9 pieces of nigiri or sashimi of your choice

82



Tuna Bento SE S SO G ER

5 pieces tuna sashimi, 2 tuna nigiri, 8 pieces spicy tuna roll miso soup

115

Maki Mania SO SE G VEGAN

Combination of vegetarian maki: 3 pieces each of asparagus, cucumber, avocado, mango, lettuce

90

Salmon Bento SE S SO G ER

5 pieces salmon sashimi, 2 salmon nigiri, 8 pieces spicy salmon maki, served with miso soup

120

Nigiri & Maki Sampler SE S SO G ER

Nigiri - 1 piece each of tuna, salmon, prawn, hamachi, ikura

Maki - 2 pieces of tuna, salmon, California roll

125

Nigiri & Sashimi Sampler SE S SO G R

9 pieces of sashimi, 9 pieces of nigiri
Choose any three from the selection

125

BŌTA Boat SE S SO G ER

Upgrade Nigiri & Sashimi Sampler with 8 pieces of chef's choice maki rolls

175



Sashimi & Nigiri

4 pieces of Nigiri or 6 pieces of Sashimi

Ikura S SO G R

Salmon Roe

55

Tako S SO G

Octopus

58

Shake S SO G R

Salmon

58

Hamachi S SO G R

Yellowtail

60

Hotate S SO G R

Scallops

68

Saba S SO G

Mackerel

55

Maguro S SO G R

Tuna

55

Ebi S SO G

Prawn

55

Unagi S SO SE G

Eel

60



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Maki Rolls 6pcs

Rainbow G E S S E S O R

Prawn tempura, crab mayo, ebi prawn, avocado, pickled ginger, spicy mayo, tobiko, teriyaki sauce

85

Mango Cucumber S E S O G V E G A N

Mango, cucumber, iceberg lettuce, sesame seeds

70

Crunchy California G S E S O R

Avocado, crab stick, cucumber, iceberg lettuce, tobiko

78

Teriyaki Shake G S E S O S E

Cooked salmon, avocado, spring onion, sesame seeds

78

Baby Maha G S S O E R

Prawn tempura, salmon, avocado, teriyaki sauce

80

Dragon G R S S O E

Grilled shrimp, avocado, tuna, unagi, teriyaki sauce

82

Samurai E G, S S O *New*

Inside-out unagi roll, avocado, tamago, kani crab

85

Crazy Salmon Roll S R G S E S O *New*

Inside-out roll spicy salmon roll, avocado, cucumber, torched salmon

82

Tonkatsu Tuna S G R S E S O E *New*

Fried inside-out spicy tuna, avocado, shitake mushroom, mango

78

Dynamite G D S E S O S E

Crispy fried eel, spicy cream cheese, avocado

85

Spicy Tuna & Crab S G R E S E S O

Spicy tuna, crab stick, cucumber

82

Surf & Turf S E S O S D G E R

Wagyu beef, tempura prawn, avocado, asparagus, cream cheese, tobiko, teriyaki sauce, spicy sauce

120

Crazy Prawn Tempura G S E S O

Prawn tempura, avocado, crab mayo

82

Low-GI Desserts

All of our desserts are sweetened with low-glycemic, plant-based sugar alternative, no added sugar.

Kochi Yuzu Delight DEGN *New*
Fresh yuzu cream cheese, yuzu compote
40

Paris Pecan Feuille NEDG *New*
Caramel flavoured crunch pecan,
light pastry cream
40

Blackout Muffin DGEN
Warm chocolate lava muffin
20

Madeleine G DEN *New*
Raspberry | Orange
20 per piece

Tiramisu Pot D GEN
Hazelnut praline, chocolate shavings
50

Mango Coconut Entremet D N GF
Alphonso mango compote,
coconut mousse, dry fruits
40

Basque Cheesecake DE GF
Served with kumquat, blueberry compote
48

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Classic Spiced Carrot Cake D GEN *New*

Cinnamon spiced soft carrot
mascarpone cake

48

Guanaja Dark Chocolate Cake G D E

70% dark Valrhona chocolate layered with
soft fudge sponge and salted caramel

48

Ice Cream D

Vanilla | Chocolate | Strawberry

20 per scoop

Mochi D N SE two pieces

Mango | Passionfruit | Black Sesame | Coconut

40

Exotic Fruit Platter

Seasonal fruit, berries & passion fruit sorbet

Small 40 | Large 80

Vegan Chocolate Delight N VEGAN

Vegan chocolate entremet, dates,
almond filling

38

Sorbet GF VEGAN

Mango | Lemon Mint | Raspberry

18 per scoop

