



# Café Botánica

## Easter Brunch

from Tucson Farms to your table

### Botánica Quiche

\$17

*Creamy quiche with Spring Vegetables  
& fresh feta on a Hayden Mills corn masa crust  
served with fresh fruit salad*

### Apple Challah Custard

\$16

*Layers of mesquite & currant challah,  
sweet custard, apple rings  
served with maple syrup and fresh fruit salad*

### Sweet Potato Pancakes

\$15

*Spiced sweet potato pancakes with  
crème fraîche & house-made apple sauce,  
served with fresh fruit salad*

### Botanica Eggs in Purgatory

\$18

*Cherry Tomatoes, oyster mushrooms,  
grilled onions, spicy greens, queso fresco  
with baked eggs & fresh cilantro*

### Botanica Benedict

\$20

*House-made biscuit with smoked pork tenderloin,  
Campari tomato, 2 eggs  
drizzled with tomatillo crema  
served with fresh fruit salad*

### Sides

House-made Biscuit	\$3
Breakfast Sausage Patties (2 patties)	\$5
House-made Currant & Cardamom Scone	\$4.50
<i>Served with unsalted butter</i>	
Limequat Marmalade	\$5.50
Vanilla Yogurt	\$4
Fresh Fruit Salad	\$6

### Apricot Glazed Chicken

\$17

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

### Corn Pudding

\$15

*Our new favorite from Frida Kablo's  
Fiestas — Rich fresh corn pudding with  
roasted poblano rajas & tomatillo crema  
served with our seasonal green salad*

### Lamb Empanada

\$19

*Hand-made pastry filled with spiced  
slow-roasted lamb, dried fruits & nuts  
a dollop of apricot mostaza on the side  
served our seasonal green salad*

### Botanica Shepherd's Pie

\$20

*Layered Willcox Chicken, spicy greens,  
under a rich sweet potato-goat cheese "crust"  
Garlicky oyster mushrooms on top  
served with our seasonal green salad*

### Beverages

Easter Juice Flight	\$15
<i>a flight of 4 freshly squeezed juices excellent on their own or with your bottle of Champagne</i>	
Grapefruit, Tangerine, Orange & Watermelon	
Herbal Mint-Cardamom 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>	
Locally Roasted Fair-Trade	\$3.50
<i>Organic Coffee and Decaf</i>	
Numi Hot Teas	\$3.50
House-made fruit & citrus cooler	\$4.75
Freshly Squeezed Orange Juice	\$6
From the can...	\$3
<i>Lime Perrier and Izze Juice Sparklers</i>	

