



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	\$.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 Kahlo'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</i>	
<i>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
<i>From the can...</i>	
Lime Perrier and Izze Juice Sparklers	\$3

