

PLATOS PEQUEÑOS

BOTANAS

small bites

Nachos <i>lac, v</i>	12
<i>Nachos made in-house, cheese sauce, guacamole, salsa roja</i>	
Chipotle wingettes	10
<i>Eight pieces of flat chicken wings, sweet chipotle in adobo marinade, sesame, chives</i>	
Chorizo croquetas <i>lac</i>	6
<i>Five pieces of chorizo croquettes, hot honey mayonnaise</i>	
Pimientos <i>v</i>	6
<i>Padrón peppers, smoked sea salt</i>	

(may contain traces of gluten)

TACOS

3 pieces*

Lechón	12
<i>Slow-cooked pulled pork, salsa verde, habanero red onion, chicharron</i>	
Al pastor <i>v</i>	10
<i>Crispy oyster mushrooms, achiote marinade, salsa verde, onion, cilantro, pineapple</i>	
Baja fish <i>gl</i>	13
<i>Breaded white fish, hot honey mayonnaise, pickled cabbage, mango cucumber salsa, radish</i>	
Pollo a la diablo <i>lac, nt</i>	10
<i>Spicy chicken thighs in a spicy red tomato sauce, lettuce, mole negro, queso fresco, habanero red onion</i>	
Birria <i>lac</i>	*per piece 7.5
<i>Slow-braised beef, cheddar and mozzarella, onion, cilantro, consommé</i>	



Botanero is a Latin inspired restaurant with a Rotterdam twist. All dishes are made with local products and prepared to be shared!

TOSTADAS

3 pieces of fried tortillas

Tuna CDMX	11
<i>Yellowfin tuna marinated in ponzu, habanero red onion, sesame seeds, guacamole, fried potato</i>	
Aguachile maracuyá	13
<i>Passion fruit and coconut milk aguachile, cooked mussels, red onion, confit cherry tomatoes</i>	
Esquites <i>lac, v</i>	9
<i>Corn broiled in mayo, chipotle and lime, chili, Tajín, parmesan, chives</i>	

QUESADILLAS

4 pieces of grilled tortillas

Elote <i>lac, v</i>	12
<i>Filled with melted cheese, esquites, served with salsa roja</i>	
Tinga de pollo <i>lac</i>	13
<i>Filled with melted cheese, shredded chicken in red tomato sauce, served with salsa roja</i>	

EXTRAS

Tortillas <i>v</i>	6
<i>Six warm yellow corn tortillas</i>	
Sweet fries <i>v</i>	7
<i>Served with hot honey sauce</i>	
Little Caesar salad <i>lac, v</i>	6
<i>Romaine lettuce, Caesar tarragon dressing, parmesan cheese, sesame seeds, chives</i>	

POSTRES

Rhubarb tres leches cake <i>gl, lac, v</i>	7
<i>Sponge cake soaked in rhubarb and strawberry milk mixture, with whipped cream and rhubarb rose compote</i>	
Chamoy cheesecake <i>gl, lac, v</i>	7
<i>Biscoff cookie crumble, orange cream cheese, mango compote, chamoy, white chocolate</i>	
Churros <i>gl, v</i>	6
<i>Fried churros, vanilla powdered sugar, lemon glaze</i>	

vegetarian (v), gluten (gl), lactose (lac), nuts (nt)