



BOTANICA
KITCHEN & GIN BAR



mercado
Mexican kitchen and bar

TACOS | TAQUITOS | FUSION TOSTADAS

FIRE GRILLED CHICKEN TACO 950

In Mexican spices

BBQ PORK TACOS 1,150

Pork belly seasoned with BBQ sauce, pickled cucumber & saffron aioli

MUSHROOM TACOS 950

Mushrooms seasoned with hoisin sauce, white onions, pickled cucumber & habanero aioli

GRILLED STEAK TACOS 950

Grilled beef fillet in Mexican spices

VEGETABLE TAQUITOS ^V 950

Battered fried pineapple, Mexican seasoning, jalapeno pickles, garnished with sweet potato

SHRIMP TAQUITOS 1,350

Shrimp tempura, cucumber, umami aioli, jalapeno pickles and pineapple pico de gallo

MANGO CRISPY TOSTADA ^V 950

Mango, Asian dressing and white onion

SNAPPER CRISPY TOSTADA 1,050

Snapper marinated with Asian dressing topped with caviar and white onions

BAO BUNS

DUCK STEAMED BUNS 1,400

Sriracha mayo, quick pickled cucumbers, halloumi, Chinese cabbage

CHICKEN CURRY STEAMED BUNS 1,200

Indian pickle tartare, crispy onions, lime juice, lettuce & chives

PANEER TEMPURA STEAMED BUNS ^V 1,200

Makhni eggless mayo, Indian pickles tartare, marinated Chinese cabbage, quick pickled cucumber

QUESADILLAS

CHICKEN QUESADILLA 1,250

Pulled chicken, chipotle chilli sauce

SPINACH & MUSHROOM QUESADILLA 1,150

Baby spinach, garlic, sliced mushroom & mozzarella cheese

BEEF GRINGA QUESADILLAS 1,250

Juicy beef marinated in chilli & herbs



SMALL PLATES

MERCADO SPICY CHICKEN TENDERS 1,300

Fried chicken strips coated in panko breadcrumbs & spices served with spicy fries

PRAWN TEMPURA 1,850

Miso mayo, Dijon mustard, beetroot sesame puree, spring onion salsa, chilled dashi, sugar minestrone

CORN RIBLETS ^V 1,050

Sweet corn riblets, sriracha BBQ sauce, feta cheese

NACHO MEXICAN VEG ^V 1,050

Crispy fried tortillas, refried beans, black olives, pico de gallo

CHICKEN – 1200

CHICKEN WINGS 1,400

Buttery green tabasco & maple glaze

CORNFLAKES CALAMARI 1,550

Szechuan pepper & soymilk mayo, lettuce heart with basil & feta cream

CRISPY TENDER STEM BROCCOLI ^V 850

Buttery green tabasco & maple sauce, blue cheese dip

BASIL & GOAT CHEESE PIE ^V 1,650

Crispy dough, courgettes veloute

HALLOUMI FRIES ^V 1,100

Crumbed & seasoned halloumi strips with guacamole

POUTINE FRIES 950

Spicy chicken gravy & cheese curds, scallion

VEG OPTION AVAILABLE

CHEESY FRIES 1,100

Thin chips, cheddar & oregano sauce, smoked paprika, crispy bacon bits

VEG OPTION AVAILABLE

SOUP

MUSHROOM CAPPUCCINO 950

Saute mushrooms, chives, savoury whipped cream, croutons

TIA MARIA SOUP 650

Traditional recipe made using guajillo chilli, tomato garnished with crispy tortilla, avocado, sour cream

SALAD

BABY BEETROOT & HALLOUMI SALAD 1,100

Halloumi tempura, toasted macadamia nuts, assorted leaves, rice vinegar & ginger vinaigrette

CHICKEN BOWL SALAD 800

Grilled chicken, lettuce, pico de gallo, black beans, guacamole, nachos, chipotle mayo

BURGERS | BURRITOS

MERCADO CHICKEN BURRITOS 1,400

Home-made toasted wheat tortillas, wrapped with black beans, rice and fresh cheese with seasoned chicken

MERCADO BEEF BURRITOS 1,650

Home-made toasted wheat tortillas, wrapped with black beans, rice and fresh cheese with seasoned beef

CHICKEN BURGER 1,500

Seared chicken patty, potatoes brioche, halloumi cheese, crispy bacon, marinated Chinese cabbage & sour cream dressing

BEEF SMASH BURGER 1,850

Brioche bread, white miso mayo, Irish cheddar cheese, baby lettuce

ROASTED VEGETABLE BURRITOS 1,350

Home-made toasted wheat tortillas, wrapped with black beans, rice and fresh cheese with roasted vegetables

COURGETTES & HUMMUS WRAP 1,300

Courgettes fritters, halloumi, cucumber, tomatoes, parsley, scallion

LARGER PLATES

FAJITAS

Sizzling vegetables sauteed in Mexican spices served with fresh wheat tortilla, sour cream, refried beans, signature Mexican rice, pico de gallo & guacamole

CHICKEN FAJITAS 🌱 1,800

BEEF FAJITAS 🌱 1,850

VEGETARIAN FAJITAS 🌱 1,450

ENCHILADAS

3 soft shell corn tortillas with a filling of your choice, drizzled with coriander potato sauce, cheese and jalapenos

SEASONED BEEF ENCHILADAS 🌱 1,600

SEASONED CHICKEN ENCHILADAS 🌱 1,350

ROASTED VEGETABLES ENCHILADAS 🌱 1,050

GRILLS

RIB EYE TEQUILA STEAK 🌱 2,500

Steak flambe grilled in tequila to perfection
Served with fries & sautéed vegetables
NO TEQUILA OPTION AVAILABLE

BEEF MEDALLION 🌱 2,700

Grilled seasoned medallion served with black pepper sauce drizzled with coriander butter

BBQ PORK RIBS 🌱 2,400

Jamaican jerk BBQ sauce, creamy black beans & corn succotash, buttered spinach

12 HOURS SLOW COOKED BEEF BRISKET 🌱 3,850

Lightly smoked, bacon & mushrooms marmalade, fluffy mashed potatoes, jalapeno bacon popper, smokey gravy

SALMON STEAK 🌱 3,500

Marinated with pineapple & apple cider, tangy Madras curry sauce, creamy coconut rice, spicy tender stem broccoli

GRILLED TIGER PRAWNS 🌱 3,200

Grilled Prawns with creamy jalapeno sauce served with crispy potato and assorted vegetables

NON VEGETARIAN

MERCADO PORK CHOP TAGLIATELLE 🌱 2,650

Fire grilled pork chops with Tia Maria, Mexican seasoning served with chilli garlic

CREAMY LEMON BRAISED CHICKEN 🌱 1,900

Lemon zests, black olives, assorted Kenyan greens, creamy mashed baked potatoes

BBQ CHICKEN ROLL BREAST 🌱 2,250

Chicken breast wrapped with pork bacon, served with mashed potatoes & BBQ sauce

NASI GORENG 🌱 1,950

Indonesian rice dish, chicken & shrimp, spicy peanut sauce, prawn crackers, sunny side up egg, fresh tomato & cucumber

ROASTED CHICKEN SUPREME 🌱 2,150

Zucchini & basil under the skin, caramelised potato gnocchi, chicken jus, green onions cream, mushroom casserole

POKE BOWL 🌱 2,600

Sushi rice, raw marinated salmon & steamed shrimp, sweet chilli mango, daikon, radishes, wakame & avocado, black sesame yuzu soy dressing, ponzu sauce

SEARED RED SNAPPER FILLET & PRAWNS 🌱 2,750

Tandoori rub, warm barley & vegetable medley, Greek yoghurt & harissa tandoori lobster sauce



VEGETARIAN

MEXICAN VEG BOWL 1,150

Lime & cilantro rice, topped with creamy beans, roasted peppers, onions, pico, sweet corn, lettuce, fresh cheese, sour cream & guacamole with sliced jalapeno

MEXICAN PIZZA 1,250

Mexican-style pizza topped with roasted vegetables, refried beans, cheese, black olives, and avocado sauce

MUSHROOM RENDANG OUR WAY 1,500

Spicy Malaysian-style mushrooms, slowly simmered for hours, hibiscus & vanilla rice, cucumber & coconut salad

FILIPINO STYLE PUMPKIN & SPINACH STEW 1,350

Sugar snaps, coconut milk, peanuts, steamed Japanese rice with sesame & togarashi







POKE BOWL VEG 1,400

Sushi rice, sweet chilli marinated mango, daikon & radishes, salty cucumber, wakame & avocado, marinated tofu, black sesame yuzu dressing, ponzu sauce

THE RAVIOLI THAT WANTED TO BE A GYOZA 1,500

Spinach & ricotta filling, butter & soy emulsion, Grana Padano lemon & sage powder

SIDES

GUACAMOLE 	600
MEXICAN OR STEAMED RICE  	450
SAUTEED VEGETABLES 	400
GARLIC MASHED POTATO 	500
PLAIN OR CHILLI FRIES 	400



