

Botica

Botica is a modern European Restaurant and Bar for anyone looking for fresh clean flavours, sometimes with a kick, with each dish subtly influenced by Portuguese history.

SNACKS

Botica's Pão de Leite	100 kr
Laminated milk bread with house butter.	
Tosta de Caranguejo	115 kr
Grilled brioche, crayfish with Madeira wine and beer, nori and red pickle onions.	
Choco Frito	100 kr
Fried squid with black pepper emulsion.	
Peixinhos da Horta	100kr
Runner bean tempura, caper mayo.	

PETISCOS / MEDIUM DISHES TO SHARE

Zabuton	175 kr
Grilled Zabuton with mustard and anchovy sauce.	
Bifana Zupa Bao	170 kr
Macanese style Swedish pork carré, red onion and Port jam, pickles, sourdough.	
Mexilhão à bulhão pato	195 kr
Fresh Mussels cooked with vinho verde, garlic, coriander and lemon juice.	
Vieira	225 kr
King scallop on the shell, iberico sobrasada, salsa verde, burnt lemon juice.	
Hamachi	225 kr
Amberjack carpaccio, walnut and brown butter vinaigrette, toasted hazelnuts, apple foam.	
Caril Camarão	210 kr
Goan spiced king prawn curry, toasted coconut, gooseberry chutney.	
Açorda (V)	210 kr
Sourdough, garlic and coriander porridge, mushroom duxelles, in-season wild mushrooms.	

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Prato principal/ Mains

Frango Piri Piri 585 kr

Charcoal grilled Viking fågel's Hubbard chicken, triple cooked chips, Botica's Piri Piri sauce. For 2 people.

Costela de porco 355 kr

Swedish double pork chop, celeriac, orange and mustard.

Fillet Steak "a Portuguesa" 435 kr

Fillet steak, caramelised onion and potato terrine, jus and side salad.

Picanha na grelha a Brasileira 390 kr

Grilled Sirloin cap. Brazilian Feijoada, grilled cabbage, chorizo, hazelnut farofa. Salad.

Grilled fish catch of the day Market Price

Crushed new season potatoes, fresh herbs, lagareiro sauce & charcoal grilled peppers.

Bacalhau Zé Do Pipo 435 kr

Roasted cod, potato mousse, rainbow chard, red pepper, salted cod velouté.

Arroz de Camarão 495 kr

Creamy Carolino rice, tiger and king prawns, cockles, aromatic shellfish broth, lemon and fresh coriander.

MIMOS / SWEETS

Pudim Abade Priscos 95 kr

Egg yolk custard, port caramel, olive oil and sea salt.

Leite Creme 125 kr

Spiced pumpkin brûlée with toasted hazelnuts. Grated nutmeg.

Chocolate 135 kr

Chocolate fondant, Confit quince, lemongrass ice cream and sea salt.

Bola de gelado 85 kr

Ice cream scoop. Ask your server for flavours.

Botica's Pastel De Nata 60 kr