



Private Dining Menu

\$100 per person \$25 pp two wines | \$25 pp two cocktails tax + gratuity included

Complementary Covered Parking

First Course Meatballs wagyu beef | marinara sauce | ciabatta

Patatas Bravas crispy potatoes | chorizo | peppered alioli

Second Course

Chicken Soup classic adobo broth | croutons

Chef's Wedge smoked bacon | tomatoes | croutons | Spanish blue cheese

Third Course

Buck's Burger wagyu beef | cheddar | egg plancha | crispy potatoes

> Alaskan Salmon spinach | corn | quinoa | tximitxurri

Rack Of Lamb crispy potatoes | madeira peppercorn sauce

Fourth Course

Croissant Bread Pudding macerated pineapple | salted caramel gelato

> Please tag us @BoticaAtl Botica By Chef Mimmo eatbotica.com

