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Private Dining Menu

\$125 per person

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

Complementary Covered Parking

First Course

Burrata & Jamón

basil romesco** | balsamic glaze

Grilled Oysters

4 each | herbed spinach | ciabatta

Second Course

Chicken Soup

classic adobo broth | croutons

Chopped Salad

little gem | carrots | corn | boiled egg | olives
onions | goat cheese | tomatoes | croutons

Third Course

Crispy Maine Lobster

crispy potatoes | salsa rosa

Alaskan Salmon

spinach | corn | quinoa | tximiturri

New York Strip

prime beef | crispy potatoes | madeira peppercorn sauce

Fourth Course

Crème Brûlée

vanilla cream | black berries

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

