

BOTANERO

SMALL PLATES + WINE BAR

botanerorockville.com

executive chef jaime planas

FLATBREADS

WILD MUSHROOM AND BACON

roasted wild mushrooms, garlic herb olive oil, bacon, mozzarella, provolone, arugula, balsamic truffle vinaigrette 10

FIG AND PROSCIUTTO

fresh figs, grilled onion, sliced prosciutto, thyme-goat cheese cream, balsamic glaze 10

PESTO CAPRESE

fresh mozzarella, cherry tomatoes, arugula, pesto, toasted almond, spicy balsamic glaze 10

SPICY MARYLAND BLUE CRAB

creamy maryland crab, old bay, fried shallots, parmesan cheese, parsley 11

SALADS & VEGETABLES

DEVILED EGGS^{GF}

spicy deviled eggs, julienned salami, salad bed 7

BEET SALAD^{GF}

roasted red and golden beets, pickled red onion, arugula, mild goat cheese, toasted hazelnuts, hazelnut vinaigrette 9

WILD MUSHROOMS^{GF}

sautéed assorted wild mushrooms, fresh herbs, garlic 8

CHOPPED SALAD^{GF}

cherry tomatoes, salami, pepperoncini peppers, julienned iceberg, chickpeas, queso fresco, oregano vinaigrette 8.5

RISOTTO CROQUETTES^{GF}

deep-fried parsley-risotto croquettes, fresh mozzarella, sun-dried tomato aioli 7.5

PEE WEE POTATOES^{GF}

fried baby potatoes, caramelized onion, spicy yellow pepper aioli 7

BRUSSELS SPROUTS^{GF}

fried brussels sprouts, crispy bacon, truffle aioli 8.5

FRESH MOZZARELLA SALAD

sliced mozzarella, arugula, radicchio, green olives, cherry tomatoes, fried shallots, cabernet-balsamic vinaigrette 8.5

TRUFFLE MAC AND CHEESE

white cheddar sauce, shell pasta, wild mushrooms, truffle oil, parmesan cheese 10

CHARCUTERIE AND CHEESE

individual 8 | choice of three 21

12 month's aged manchego sheep's milk, salty, crumbly texture

goat cheese nougat chef-prepared goat cheese, pistachio, hazelnut, cranberry, apricot, chives

tetilla buttery, mild cow's milk cheese from spain

house burrata fresh, soft mozzarella shell filled with cream, served with sun-dried tomato

chorizo spanish cured sausage with paprika

jamón serrano spanish asturian-cured ham

coppa ham salted, dry-cured italian pork shoulder

SEAFOOD

FLAMING SHRIMP

sautéed shrimp, sliced garlic, paprika, chili flakes, olive oil, crusty bread 11

FRIED CALAMARI

deep fried squid, sriracha aioli 8

CEVICHE^{GF}

(this dish is spicy) fresh tilapia, shrimp, citrus-ginger lime juice, red fresno pepper, red onion 11

WILD MUSHROOM MUSSELS

white wine, lardon bacon, roasted wild mushrooms, cream, truffle oil, parmesan, fresh thyme 11

MEDITERRANEAN MUSSELS

merguez sausage, pee wee potatoes, clam juice, white wine, cherry tomatoes, cream, goat cheese, cilantro 11

SEARED SCALLOPS^{GF}

seared scallops, green pea purée, red grit cake, bacon jam, red fresno pepper, maple gastrique 13

GRILLED OCTOPUS CAUSA^{GF}

grilled octopus, sautéed red onion, red pepper, chilled potato emulsion, black olive aioli 11

HOUSE CRABCAKE

house-prepared lump crabmeat, fresh corn salad, grain mustard aioli 13

QUINOA GRILLED SALMON

grilled salmon, red quinoa salad, lemon butter sauce, basil oil 13

POULTRY

CHICKEN CROQUETTES^{GF}

deep fried croquettes, pulled chicken and gluten-free béchamel, caramelized leek aioli 7

MEDITERRANEAN CHICKEN SKEWERS^{GF}

seasoned grilled chicken skewers, cucumber goat cheese yogurt 8

THAI CURRY CHICKEN EGG ROLLS^{GF}

pulled chicken, red curry béchamel, green onion, water chestnuts, cilantro aioli 7

DUCK CONFIT^{GF}

slow, oven-roasted duck leg with fine herbs, parsnip purée, veloute sauce 13

MEATS

BACON-WRAPPED DATES^{GF}

dates stuffed with goat cheese, bacon 7.5

LAMB CHOPS

grilled lamb chops, chick pea purée, herb butter and rosemary jus 16

ESPRESSO FLANK STEAK

grilled, espresso-rubbed flank steak, stuffed potatoes, fried shallots, bourbon sauce, horseradish aioli 13

BEEF EMPANADAS

pastry shells stuffed with ground beef simmered in a red wine reduction, mozzarella, citrus aioli 8

BEEF SHORT RIBS^{GF}

beer-braised short ribs au jus, pee wee potatoes 15

BRAISED PORK BELLY^{GF}

braised pork belly, celery root purée, rosemary gastrique 12

LAMB MEATBALLS

house-ground lamb, herb grits, goat cheese 10

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness | GF - denotes gluten-free items - please note that we do not use a dedicated fryer for gluten-free items

WHITE

SANTA JULIA PINOT GRIGIO 2016 / ARGENTINA / delicate with ripe fruits 9 / 36
MADER GEWURZTRAMINER 2015 / FRANCE / pear, tropical fruit, honeysuckle, balanced sweetness 14 / 52
SPY VALLEY SAUVIGNON BLANC 2015 / NEW ZEALAND / ripe citrus and grapefruit 12 / 44
SENDA VERDE TREIXADURA 2015 / SPAIN / green apple, melon, honey, elegant and complex 10 / 40
THOMAS HENRY CHARDONNAY 2015 / CALIFORNIA / asian pear and bright apple 10 / 40
POZZAN CHARDONNAY 2015 / CALIFORNIA / aged in french oak, citrus and peach notes 10 / 40
HEINZ EIFFIEL SHINE RIESLING 2015 / GERMANY / bright and crisp fruit, slightly sweet 9 / 36
MAR DE VINAS ALBARIÑO 2015 / SPAIN / floral notes and hints of orange peel and citrus, dry 10 / 40
BROCHARD SANCERRE 2015 / FRANCE / from sauvignon blanc, elegant and refined 14 / 52
BARBOURSVILLE VIOGNIER 2014 / VIRGINIA / gentle, aromatic and elegant 12 / 48
ARROMANS WHITE BORDEAUX 2016 / FRANCE / blend of semillon and sauvignon blanc 11 / 44
OAK LANE CHENIN BLANC 2016 / SOUTH AFRICA / blended with sauvignon blanc, crisp and zesty 9 / 36

SPARKLING & ROSÉ

BIUTIFUL CAVA BRUT / SPAIN / green apple, tangerine and lime, bright, juicy and dry 9 / 36
BESO CAVA BRUT ROSÉ / SPAIN / macabeo and chardonnay, lychee, pear and orchard fruit 9 / 36
CHIARLI LAMBRUSCO VIGNETO CIALDINI 2015 / ITALY / bright blackberry and raspberry 10 / 40
VINA OTANO ROSÉ 2015 / SPAIN / rioja rosé, pale and delicate, red currant and cherry 9 / 36
ARTESANA TANNAT ROSÉ 2016 / URUGUAY / red berry fruit and crisp acidity 10 / 40
ANNALISA MOSCATO / ITALY / sweet sparkling, with notes of apricot, peach, nectarine, 10 / 40

RED

CÈDRE HÉRITAGE MALBEC 2014 / FRANCE / intense smells of cassis, violet and spices 12 / 48
ROOT: 1 CARMÉNÈRE 2015 / CHILE / complex, with flavors of ripe plum, blackberry and spice 10 / 40
LA ROCHE SAINT JEAN BORDEAUX ROUGE 2015 / FRANCE / merlot and cabernet blend, dry 10 / 40
HÉCULA MONASTRELL 2013 / SPAIN / outstanding fruity expression, elegant and ripe tannins 10 / 40
APTUS TEMPRANILLO 2014 / SPAIN / earthy with aromas of vanilla and raisin, strong tannins 10 / 40
WILD HILLS PINOT NOIR 2015 / OREGON / bright fruit with hints of cinnamon 11 / 42
LAS COLINAS DEL EBRO BLEND 2014 / SPAIN / syrah, blended with garnach and cariñena 10 / 40
BRECA GARNACHA 2014 / SPAIN / deep, rich blackberry flavors with a long finish 13 / 52
FOUR BEARS CABERNET 2015 / CALIFORNIA / currant, herb and coffee flavors; hefty, dry tannins 11 / 44
BERTHET-RAYNE CÔTES DE RHÔNE 2014 / FRANCE / grenache-syrah blend, medium-bodied 11 / 44
STORYPOINT CABERNET 2014 / CALIFORNIA / aromatic with subtle spice, dark fruit and toffee 10 / 40
ADRÁS MENCIA 2013 / SPAIN / red and black cherry, wet stone and a hint of oak, medium-bodied 13 / 52
BOVALE BOBAL 2014 / SPAIN / hints of mocha and licorice / smoky and spicy with a peppery finish 10 / 40
MARIETTA LOT 66 BLEND / CALIFORNIA / medium-bodied zinfandel, syrah and petite sirah 11 / 44
CATENA MALBEC 2014 / ARGENTINA / leaders of Argentina's malbec revolution, smooth 11 / 44
MADFISH SHIRAZ 2014 / AUSTRALIA / warm, autumn notes of blackberry compote and chocolate 13 / 50
ARTESANA TANNAT 2015 / URUGUAY / full-bodied with notes of licorice, clove and cedar 12 / 48
CANTELE PRIMITIVO 2013 / ITALY / exhibits shift of primitivo towards elegant and noble wines 10 / 40

SANGRIAS

RED / red wine, apples, oranges, orange liqueur and brandy 8 / 32
SPARKLING / sparkling wine, blueberries, brandy, orange juice 8 / 32