



BOTICA

STARTERS

PORK BELLY BAO BUNS \$18

Steamed bao buns filled with slow-braised pork belly, pickled vegetables, cilantro and tamarind hoisin

TABLA DE JAMÓN Y QUESOS \$19

Cured ham, assorted cheeses, marinated olives and grapes

FRIED CALAMARI \$15

Crispy fried calamari served with lemon alioli

ENSALADA DE REMOLACHA Y CALABAZA \$15

Roasted beets and roasted pumpkin, arugula, orange segments, goat cheese and pumpkin seeds

CROQUETAS DE MANCHEGO \$14

Croquettes filled with manchego cheese served with seasonal marmalade

JALAPEÑO POPPERS \$14

Crispy jalapeños stuffed with cream cheese, breaded and fried. Served with ranch

SPICY GUAVA BBQ

FREE-RANGE CHICKEN WINGS \$19

Half-dozen organic chicken wings served with housemade spicy guava bbq sauce

SOPA DE CALABAZA CON COCO Y JENGIBRE \$16

Roasted pumpkin soup with coconut cream, ginger and pumpkin seeds

MAINS

PAPPARDELLE AL RAGÙ DE SHORT RIBS \$28

Pappardelle pasta in a rich, slow-cooked short ribs ragù, finished with parmesan

GRILLED CHICKEN SANDWICH \$18

Chicken breast, American cheese, ranch, lettuce, tomato, onions. Served with french fries. Choice of fried or grilled

TROVA BURGER \$20

Double smash patty, secret sauce, ají chimichurri, served with choice of chips or french fries

CHICKEN QUESADILLAS \$18

Grilled chicken, melted cheese, sautéed peppers and onions, pico de gallo, guacamole and sour cream

PULPO A LA PARRILLA CON ENSALADA LOCAL \$28

Grilled octopus, ají panca marinade, guacabo fresh greens, olives, lime dressing, citrus segments

SKIRT STEAK \$36

Grilled skirt steak with chimichurri. Served with rice and beans

NY STRIP \$59

14 oz new york strip crusted with peppercorns and puerto rican coffee, finished with creamy aged rum peppercorn sauce. Served with crispy fries



WYNDHAM®
PALMAS
BEACH | GOLF | BOUTIQUE RESORT





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COCKTAILS \$15

GUAYABERA GUAYABA

Don Q Reserva 7 Rum,
guava, fresh lime juice,
bitters, rosemary

WHISPERWIND

Planteray 3 Stars Rum,
Casamigos Joven Mezcal,
Giffard Coconut, fresh
lime juice, ginger syrup,
ceremonial matcha

JIBARITO

Grey Goose Vodka, basil,
fresh lime juice, bitters

STAND ALONE

The Botanist Gin washed
with blue cheese & clove,
lemon juice, pear juice,
honey syrup

PURPLE RAIN

Hendrick's Gin, elderflower
liqueur, lavender, fresh lime,
bitters, club soda

ALL-STAR MARGARITA

Patrón Tequila, Cointreau,
blue agave, fresh lime,
fresh lemon, bitters

CAFE BIBI

Diplomático Exclusivo Rum,
butter fat & coffee-washed,
demerara syrup, orange
bitters, sea salt

JUNGLE KING

Ron del Barrilito 3 Stars
Rum, Giffard Orgeat,
coconut water, soursop juice,
muddled strawberry

EL CAPITAN

Honey & Co., Cognac,
simple syrup, orange bitters

FORTUNE TELLER

The Botanist Gin, simple
syrup, fresh lime, bitters,
cucumber & mint

MOCKTAILS \$9

CHASING HORSE

Aloe juice, fresh
lemon, yerba mate
syrup, dash of
espresso

OPPONET

Pear juice,
fresh lime,
black tea syrup,
cucumber water

OASIS

Coconut water,
fresh lime,
watermelon &
basil syrup,
club soda

CRAFT BEERS \$8

MADE IN PUERTO RICO

BOQUERON

Crash Boat IPA

BOQUERON

El Sato Pale Ale

BOQUERON

Blonde Ale

OCEAN LAB

Mambo Passion Fruit Wheat

OCEAN LAB

Hop Diver IPA

OCEAN LAB

MayaWest Lager

BEERS \$7

MEDALLA LIGHT

Lager-Puerto Rico 4.2%

MICHELOB

ULTRA LIGHT

Lager-USA 4.2%

MILLER LITE

Lager-USA 4.2



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