



chai bar

بَتَّهْ چای بار

persian tea house and café



# beverages

## botté tea features

**house persian brewed tea (caffeine)** 6  
*Bottomless cup of our signature blend black tea infused with cardamom and rose petals*

**tehran fog latte (caffeine)** 6  
*Our house blend tea brewed with Persian spices, steamed with milk and rose water syrup*  
*\*hot or iced*

**masala chai latte (caffeine)** 6  
*A bold black tea-based masala blended with cardamom, cinnamon, ginger, black pepper, cloves, steamed milk and brown sugar*  
*\*hot or iced*

**matcha latte (caffeine)** 6.5  
*Antioxidant-rich pure green tea latté: blueberry, coconut, raspberry, strawberry or vanilla*  
*\*hot or iced*

## herbal tea infusions 6

**1001 nights (caffeine free)**  
*Lemongrass, apple, carrots, bean pods, pineapple, blackberry leaves, linden, rose, marigold, lychee*

**chocolate monkey (caffeine free)**  
*Organic: rooibos, cacao nibs, apple, banana chips; pink peppercorn, chocolate*

**fuzzy peach (caffeine free)**  
*Carrot, pineapple, peach crunchy (peach puree, tangerine, strawberry juice, black carrot juice), rose petals, safflower, apple*

**ginger treasure (caffeine free)**  
*Organic: ginger, hibiscus, schizandra berries, liquorice root, rosehips, tangerine and orange essential oils*

**grandma's garden** (caffeine free)

Elderberries, hibiscus, apple, black currant, blackberries, strawberry, raspberry, wild strawberry leaves

**jardin à la française** (caffeine free)

Apple, hazelnut leaves, lavender, sunflower, rosehip, rose, mallow blossoms, marigold, peppermint

**orange chamomile comfort** (caffeine free)

Chamomile flower, ginger, hibiscus, schizandra berries, liquorice root, rosehips, natural tangerine & orange essential oils

**pacific coast mint** (caffeine free)

Organic peppermint and spearmint

**pineapple lemonade** (caffeine free)

Apple, pineapple, ginger, lemon peel, lemongrass, tartaric acid

**sage detox** (caffeine free)

Sage, apple, lemon verbena, chamomile, nettle, lemon balm, beetroot, blackberry leaves, tangerine, marigold, thyme, blue mallow blossoms, safflower

**sweet apple chamomile** (caffeine free)

Apple, chamomile blossoms, cinnamon

**tropical banana coconut** (caffeine free)

Rooibos, apple, pineapple, coconut, papaya, mango, sugar, banana, orange

**vitality** (caffeine free)

Ginseng, liquorice, peppermint, hibiscus, lemongrass, passion fruit, St. john's wort, lemon

**lemon green detox** (very low caffeine)

Yerba mate, lemon verbena leaves, green tea, lemongrass, matcha green tea

**moringa mango matcha love** (low caffeine)

Matcha green tea, moringa, apple, blackberry leaves, lemongrass, nettle, sea buckthorn, sage, chamomile, mango, cornflower, natural flavors

**raspberry punch** (low caffeine)

Organic green tea, raspberry, organic hibiscus

**white peach oolong** (medium caffeine)

Oolong tea, peach, chrysanthemum

**berry rose slenderize** (medium caffeine)

5 year aged pu-erh, green oolong tea, spearmint, peppermint, rose petals, pineapple, apple, hibiscus, yogurt granules, sultanas, elderberries, coconut chips, banana, cherry, raspberries, chickweed

**tart cherry turmeric** (high caffeine)

Green tea, curcuma, flavourings, goji berries, rose petals, strawberry, sour cherry halves



## drinking (hot) chocolate 6.25

*Rich drinking chocolate imported from Italy*

*\* flavours: classic, dark chocolate, milk chocolate, white chocolate, caramel, coconut, hazelnut, hazelnut white chocolate, white chocolate coconut, coffee, chilli pepper, mint, almond macaron*

## coffee

espresso 3

americano 3.5

cappuccino 4.5

latté 5

mochaccino 6

turkish coffee 5

*Lightly sweetened, spiced, potent  
A house specialty*

## extras

extra shot of espresso 2.5

oat milk .5

## cold drinks

persian paradise iced tea 5.5

*A blend of berry teas, lemon, mint, and chia seeds (optional)*

barbican malt 4.5

*Fruit flavoured non-alcoholic beer*

perrier sparkling water 4

san pellegrino 4

iced coffee 6

*Cold brewed sweetened medium roast coffee with cream*

corona 5.50

*0% non-alcoholic beer*

Italian soda 5.25

*various flavor  
(Ask your server)*





# desserts

## **baklava**

*A delicate layering of phyllo pastry, walnuts, cardamom, rosewater syrup and pistachios*

6

## **saffron rice pudding**

*Rice cooked with sugar, almonds and the delicate flavours of saffron and rosewater; a Persian favourite*

6

## **cake yazdi**

*A traditional cardamom and rosewater infused cake*

6

## **zaban (3)**

*A light pastry sweetened with honey and sprinkled with pistachios*

5

## **cookies**

*\*See display case for featured varieties*

2.5

## **ice cream**

*Delicious, uniquely Persian ice cream experience. Flavours: saffron pistachio, pistachio, pomegranate*

6.5

## **ice cream sandwich (nooni)**

*Saffron ice cream, with crunchy pistachios and cream brittles between 2 thin wafers*

7

## **cakes**

*We lovingly select everything we serve and collaborate with various talented pastry chefs, as well as our made in house selections*

9

## **feature selections**

*We like to change things up from time to time, so check our blackboard and display case for something new!*

*\*See display case for featured flavours*



# food

Persian culinary culture is deeply rooted in its rich agricultural identity. The central tenet of the cuisine is using fresh ingredients when in season, and in their preserved format during the off seasons. The influences are broad and shared among many countries of the region, extending all the way to the Mediterranean. Nooshe Jaan - may it be sustenance for your soul!

## light food

### herb kuku wrap 10.5

Fresh herbs cooked with eggs, barberries and walnuts wrapped in a pita with an eggplant yogurt sauce, dill pickles, tomatoes, radishes and homemade pickled cabbage; served with a side of yogurt dip

### beef and potato kotlet wrap 10.5

Ground beef and potato patty, wrapped in a pita with a zesty tomato sauce, homemade pickled cabbage, dill pickles and crispy fried shallots; served with a side of yogurt dip

### combo special

16

Your choice of wrap with a small soup or a small salad

### ash

sm 6 lg 8

A braised vegetable and legume soup which is a staple of Iranian and Afghan cuisine. There are infinite local variations using seasonal produce

\*Ask about today's selection + extra bread \$2

### mezze platter

sm 16 lg 32

A snacking platter filled with Middle Eastern and Mediterranean influenced nibbles. Whether dipping the fresh vegetables into the lime hummus or eggplant and whey dip, or spreading the feta and walnut spread on the pita rolled up with the fresh herbs, enjoying the dried fruits, artichokes and olives, there are several ways to enjoy this finger

\* Rice crackers available + \$4 for extra bread



# food

## SALADS- \$9

### Mediterranean chickpea salad

*couscous laced with coriander and fig vinaigrette*

### Chunky vegetable salad

*oregano and feta dressing*

*(carrots/broccoli/celery/tomatoes/cucumbers)*

### House potato salad

*dill pickles and apple cider via vinaigrette*

## SANDWICHES & WRAPS

**(\$12 / \$17 with a side of salad of choice)**

### Fresh herbs and feta wrap

*creamy feta, seasonal fresh herbs, cucumber, walnuts, cranberries wrapped in taftoon flatbread*

### Mennonite sausage bandari

*garlic Mennonite sausage, caramelize onions, spicy tomato reduction wrapped in taftoon*

### Chicken Olivier

*pulled braised chicken breast, tangy dill mayo, shredded potatoes, peas, hard-boiled eggs wrapped in taftoon flatbread*

### Chicken Alexander

*pulled braised chicken breast, Greek seasonings, kalamata olives, lemon creamy feta, red onions, tomatoes, cucumber, shredded cheese wrapped in taftoon flatbread*

### Rumi Chicken

*creamy feta, pulled braised chicken breast, sundried tomato pesto, fresh mozzarella, arugula on wrapped in taftoon flatbread*

### Beef Chimichurri

*Pulled braised beef, chimichurri sauce, roasted red peppers, creamy feta on wrapped in taftoon flatbread*

### Beef and caramelized onions

*pulled braised beef, caramelized onions, creamy feta on wrapped in taftoon flatbread*

### Grilled Mediterranean veggie wrap

*grilled eggplant, grilled red onions, creamy feta, zaatar, shredded cheese, pomegranate molasses wrapped in taftoon flatbread*

*V: vegan; DF: dairy free; GF: gluten free*

***(make any meal a combo - add a house tea + baklava for \$10)***



# rice bowls

2 pm - 8:30 pm daily

**herb stew** (ghormeh sabzi) DF, GF

Braised beef with lime-infused herbs and kidney beans

18

**Special Kabab Bowl**

Choice of barbari bread, rice or lemon roasted potatoes, topped with your choice of beef, chicken or mixed kabab, saffron and sumac tomato sauce, and yogurt sauce drizzle

17

**kabab** (kabab koobideh) GF

Delicately seasoned grilled ground beef, grilled Roma tomato, red onion and parsley slaw

18

**chicken kabab** (joojeh kabab) GF

Marinated chicken, grilled to perfection, grilled Roma tomato, red onion and parsley slaw

21

**mixed kabab** (koobideh and joojeh) GF

Grilled ground beef and chicken kabab; grilled Roma tomato, red onion and parsley slaw

21

**jewelled lentil rice** (adas polo) V, DF, GF

Persian rice and Saskatchewan lentils, cooked together in perfection, topped with turmeric fried onions, sultana raisins and Persian dates

15

**stuffed eggplant** V, DF, GF

Oven-roasted eggplant stuffed with split peas, rice and ground soybeans in herbed tomato sauce, drizzled with garlic yogurt. Served with choice of tanouri bread or rice

22

**Tahchin (new)**

a delectable dish of baked persian rice, infused with butter and saffron yogurt sauce, layered with tender chicken or spinach, and crispy golden crust

19

# Cuisine Menu

## Starters

### Kashk badenjan

Roasted eggplant dip with fried mint and caramelized onions in a creamy whey sauce

14

### Salad Shirazi

Refreshing cucumber and tomato salad with aromatic herbs

7

### Aush

Hearty Persian soup filled with herbs, legumes and topped with crispy onions, and garlic mint oil.

7

## yogurt dip

### Gralic LimeHummus

A creamy blend of chickpeas, tahini, and zesty lime, infused with roasted garlic and topped with olive oil.

10

### Maust Moosir

Tangy yogurt dip infused with wild garlic

7

### Maust Khiair

Cool cucumber yogurt dip with herbs

7

### Spinach Borani

Spinach and yogurt dip laced with garlic and herbs

7

## Main courses

Served with Persian rice.

### Beef Koobideh Deluxe

Juicy grilled seasoned ground beef kababs; grilled tomato

20

### Joojeh kabab Deluxe

Tender flavourful chicken pieces, marinated in saffron and lemon juice, grilled on skewers

23

### Mixed Deluxe

(Skewer of koobideh and skewer of Joojeh)

22

### Lamb Shank

Slow-braised lamb shank in a savory rich tomato broth

28

### Tahchin

A delectable dish of baked persian rice, infused with butter and saffron yogurt sauce, layered with tender chicken or spinach, and crispy golden crust

23

### Ghormeh Sabzi

Fragrant herb stew with tender beef and red kidney beans

18

### Gheymeh

Rich beef stew with split peas and tangy tomato and lime sauce; served with Persian saffron rice

18

(make any meal a combo – add a house tea + baklava for \$10)

# brunch

10 am - 2 pm daily

## Persian Fusion Omelettes

2 egg omelette, bowl of braised lentils OR roasted potatoes, fresh cucumber and tomato; barbari bread on the side, with your choice of jam or sesame spread with maple syrup

### Persian sausage

Pork sausage exclusively prepared for Botté by Pig & Pantry, spinach, crumbled feta

20

### dates and feta

Caramelized Medjool dates, fried feta, bacon bits

18

### boroshteh - feta and dill

Crumbled feta, dill, caramelized onions, turmeric

18

### eggplant

Eggplant, Roma tomatoes, garlic, fried onions

18

### nargessi - spinach & saffron

Braised spinach, feta, fried onions, garlic, saffron

18

### Farmers sausage and cheddar

Local Mennonite farmers sausage, old shredded cheddar, blended herbs

20

### braised tomaoes

Roma tomatoes, sun dried tomatoes, fried onions

16

### peasant breakfast

A bowl of braised lentils, cucumber, tomato, Persian bread, jam, sesame spread, Macedonian feta with walnuts, dried figs and dates

15

### children's plate

One fried egg, bowl of braised lentils, Persian bread with choice of spread

8

### add-ons

#### Persian Sausage

Pork sausage flavoured with Persian spices, hand crafted by Pig and Pantry

8

#### Mennonite Farmer Sausage

Local Mennonite farmers sausage,

8



*Botté Persian tea house and café was launched in January of 2018*

*It is Saskatoon's only eatery and café with foods and drinks inspired by the rich and diverse Persian culture*

*Botté recipes, fusions of traditional Persian flavours modified for the Canadian and international palate and sensibilities, have been featured in multiple award-winning cookbooks and highlighted on television specials. The café has won Saskatoon's Diversity Awards for Entrepreneur and Employer of the year.*

**Please email us with any queries**

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**Botté Catering**  
**Persian fusion & Canadian cuisine**

**From office lunches to weddings  
and intimate gatherings**



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