



otté
chai bar
بُتَّهْ چَائِي بَار

persian tea house and café



beverages

botté tea features

house persian brewed tea (caffeine)

Bottomless cup of our signature blend black tea infused with cardamom and rose petals

tehran fog latte (caffeine)

Our house blend tea brewed with Persian spices, steamed with milk and rose water syrup
*hot or iced

masala chai latte (caffeine)

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)

Antioxidant-rich pure green tea latte: blueberry, coconut, raspberry, strawberry or vanilla
*hot or iced

6

6

6

6.5

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 camomile 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

americano

cappuccino

latté

mochaccino

turkish coffee

Lightly sweetened, spiced, potent

A house specialty

extras

extra shot of espresso

oat milk

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

3 perrier sparkling water 4

3.5

4.5 san pellegrino 4

5 iced coffee 6

6 Cold brewed sweetened medium roast coffee with cream

5 corona 5.50

0% non-alcoholic beer

2.5 Italian soda 5.25

.5 various flavor

(Ask your server)





desserts

baklava

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

saffron rice pudding

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

cake yazdi

A traditional cardamom and rosewater infused cake

zaban (3)

A light pastry sweetened with honey and sprinkled with pistachios

cookies

**See display case for featured varieties*

**See display case for featured flavours*

ice cream

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

6

6.5

ice cream sandwich (nooni)

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

6

7

cakes

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

2.5

9

feature selections

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



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

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

16

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 food

* 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, caramelized 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

Special Kabab Bowl

Choice of barbri 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

kabab (kabab koobideh) GF

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

chicken kabab (joojeh kabab) GF

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

18

17

18

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

Salad Shirazi

Refreshing cucumber and tomato salad with aromatic herbs

Aush

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

yogurt dip

Garlic Lime Hummus

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

Maust Moosir

Tangy yogurt dip infused with wild garlic

Maust Khiar

Cool cucumber yogurt dip with herbs

Spinach Borani

Spinach and yogurt dip laced with garlic and herbs

Main courses

Served with Persian rice.

14

Beef Koobideh Deluxe

Juicy grilled seasoned ground beef kababs; grilled tomato

7

Joojeh kabab Deluxe

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

7

Mixed Deluxe

(Skewer of koobideh and skewer of Joojeh)

20

23

22

28

23

Lamb Shank

Slow-braised lamb shank in a savory rich tomato broth

10

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

7

7

Ghormeh Sabzi

Fragrant herb stew with tender beef and red kidney beans

7

Gheymeh

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

18

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; barbri bread on the side, with your choice of jam or sesame spread with maple syrup

Persian sausage <i>Pork sausage exclusively prepared for Botté by Pig & Pantry, spinach, crumbled feta</i>	20	braised tomatoes <i>Roma tomatoes, sun dried tomatoes, fried onions</i>	16
dates and feta <i>Caramelized Medjool dates, fried feta, bacon bits</i>	18	peasant breakfast <i>A bowl of braised lentils, cucumber, tomato, Persian bread, jam, sesame spread, Macedonian feta with walnuts, dried figs and dates</i>	15
boroshteh - feta and dill <i>Crumbled feta, dill, caramelized onions, turmeric</i>	18	children's plate <i>One fried egg, bowl of braised lentils, Persian bread with choice of spread</i>	8
eggplant <i>Eggplant, Roma tomatoes, garlic, fried onions</i>	18	add-ons	
nargessi - spinach & saffron <i>Braised spinach, feta, fried onions, garlic, saffron</i>	18	Persian Sausage <i>Pork sausage flavoured with Persian spices, hand crafted by Pig and Pantry</i>	8
Farmers sausage and cheddar <i>Local Mennonite farmers sausage, old shredded cheddar, blended herbs</i>	20	Mennonite Farmer Sausage <i>Local Mennonite farmers sausage,</i>	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



@tastebotte



Botte Chai Bar



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