

CHIFA CHINESE (CANTONESE)-PERUVIAN • NIKKEI JAPANESE-PERUVIAN • CEBICHE QUINTESSENTIAL PERUVIAN DISH COMPOSED WITH FRESH SEAFOOD QUICKLY MARINATED IN A LECHE DE TIGRE

TIRADITO JAPANESE PERUVIAN STYLE OF CEBICHE FEATURING SASHIMI STYLE SEAFOOD WITH A GINGER-SOY BASED LECHE DE TIGRE

BRUNCH DRINKS

BLOODY MARY

Vodka, House-made Bloody Mary Mix
8

MIMOSA

Orange juice, Poema Cava
Glass 8 | Bottle 32

LIMA FRESCA

Pisco Acholado, Lime, Pineapple
8

CAIPIRINHA CARIOCA

Cachaca, Lime, Sugar
8

PALOMA BOTIKA

Tequila, Grapefruit, Lime, Campari, Cava
8

PISCO SOUR

Pisco Torontel, Lime, Egg White, Bitters
8

SANGRIA

Red wine, Brandy, Seasonal Fruit
Glass 8 | Pitcher 30

ROSE BUBBLES

Chandon Sparkling Rose
187ml Bottle 12 | Bucket of (3) 32



SUSHI • WOK • GRILL • CEBICHERIA

FLAVORS AND INFLUENCES FROM ASIA AND SOUTH AMERICA BY CHEF GERONIMO LOPEZ

BRUNCH

SMALL PLATES

POTSTICKERS Pork and cabbage panseared dumplings, tamari tea & sake broth, spicy mustard	12
CRUNCH SALAD Green papaya, mango, apple, jicama, carrot, fresh herbs, nuoc cham dressing	12
BRASA ROASTED SHISHITO PEPPERS Siyao, sesame, goat cheese crema	12
STEAMED BUNS Braised pork belly & chicharron, pickled cucumber, radish, hoisin sauce	14
CEBICHE OF THE DAY Ask your server about today's selection	18

LARGE PLATES

TORREJAS French toast, sweet plantain, dulce de leche, whipped cream, passion fruit syrup, puffed quinoa	15
BOTIKA BURGER 7oz patty, bacon jam, queso cotija, tomato, arugula, served with yucca fries	15
CHICKEN & WAFFLE Crispy & light fried chicken, quinoa waffle, spiced honey	17
PORK BELLY CHAUFA Fried rice, pork belly, rocoto aioli, salsa criolla, charred corn, sunny side egg	28
LOMO SALTADO Stir-fried beef tenderloin, fries, rice, sunny side egg, sweet plantain puree, "siyao", pickled aji	32

CONSUMING RAW OR UNDERCOOKED SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PARTIES OF 8 OR MORE WILL INCLUDE 18% GRATUITY
BOTIKAPEARL.COM • 210.670.7684

AJI AMARILLO MOST COMMONLY USED CHILE IN PERU, MILD, FLORAL, AND FRUIT FORWARD • AJI ROCOTO MOST COMMON TYPE OF CHILI USED IN CEBICHES AND SAUCES WITH A MILD FINISH

BENTO BOX



Weekly combination of brunch items 18
With mimosa 21

KID'S MENU

(ONLY FOR DRAGONS UNDER 10 YRS.)

CHICKEN TENDERS

Lightly fried chicken w/ choice of French fries, steamed rice, or stir fry veggies 6

BREAKFAST FRIED RICE

Fried rice w/ scrambled eggs & veggies 6

All kid's dishes include choice of
Soda • Iced Tea • Water

BEVERAGES

NON ALCOHOLIC

TOPO CHICO	3.5
COKE • COKE LIGHT • SPRITE	3.5
MEXICAN COKE	4
HOUSE MADE GINGER BEER	5

SEE DRINK MENU FOR LISTING OF OUR
COCKTAILS • WINE • BEER • SAKE

LECHE DE TIGRE THE SPINE OF PERUVIAN CEBICHE, A MIXTURE OF LIME JUICE, AJI ROCOTO, GARLIC, CELERY AND GINGER