

BOTIKA SUSHI • WOK • GRILL • CEBICHERIA

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

SUSHI & CEBICHE

SUSHI NIKKEI

SASHIMI & NIGIRI (Selection of two) Pacific Tuna, Ora King Salmon, Hamachi, Daily Catch	Half Dozen	18
DRAGON ROLL Tempura shrimp, avocado, crispy kanikama salad, rocoto aioli		16
CRIOLLO ROLL Daily cebiche fish, sweet potato, cilantro-avocado tiger's milk, chifles and chalaca		18
BOTIKA FEATURE Ask your server about today's selection		18
FOIE GRAS NIGIRI Seared foie gras, house teriyaki sauce, "brasa" charred pineapple		21

CEBICHE

NIKKEI Fresh catch, tamarind-tamari tiger's milk, red onion, brasa corn, roasted sweet potato, radish	18
HONGOS Brasa mushrooms, cucumber-thai chili tiger's milk, heirloom tomato, avocado, red onion	18
TUNA TIRADITO Tumeric-yuzu "golden" tiger's milk, mango, jicama, sping onion, sesame aioli	19

KID'S MENU

(ONLY FOR DRAGONS UNDER 10 YEARS OLD)

CHICKEN TENDERS With fries, rice, or veggies	6
STIR-FRY NOODLES With chicken and veggies	6
VEGGIE FRIED RICE	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

WOK & GRILL

ANTOJITOS SHARABLE BITES

YUQUITAS Yucca fries, trio of house made sauces	8
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
EMPANADAS Andean-style empanadas, today's filling, huacatay aioli, creamy "capchi" sauce	12
STEAMED BUNS Braised pork belly & chicharron, pickled cucumber, radish, hoisin sauce	14

BRASA SMALL PLATES FROM OUR CHARCOAL OVEN

BRASA ROASTED SHISHITO PEPPERS Siyao, sesame, goat cheese crema	12
BRASA CHARRED BEETS Avocado, quinoa, goat cheese, thai basil, citrus, pickled aji chilies	13
BRASA SEASONAL VEGETABLES Panela cheese, sweet and sour heirloom tomatoes, truffle-miso dressing	15
KUSHIYAKI Karaage marinated chicken thighs, huacatay emulsion, tostones, avocado, salsa criolla	15
OCTOPUS Grilled octopus, chimichurri, Spanish chorizo aioli, baby potatoes, argula	24

WOK RICE AND NOODLE DISHES TO COMPLEMENT A FAMILY STYLE MEAL

SPICY EGGPLANT NOODLES "Brasa" tofu, bok choy, ginger-garlic stir-fry, fresh herbs, cashews	22
PORK BELLY CHAUFA Fried rice, pork belly, rocoto emulsion, salsa criolla, charred corn, sunny side egg	28
SHORT RIB NOODLES Braised short rib, lo mein noodles, stir-fried vegetables, egg yolk emulsion	30

PARA COMPARTIR LARGER PLATES FOR 1-2 PEOPLE TO SHARE

WHOLE CHICKEN Achiote-panca marinade, huacatay emulsion, roasted sweet potatoes, arugula salad	32
LOMO SALTADO Stir-fried beef tenderloin, fries, rice, sunny side egg, sweet plantain puree, "siyao", pickled aji	32
SEAFOOD BLACK RICE Squid ink rice, brasa daily catch, crispy shrimp & calamari, huacatay pesto, huancaína	42
PORK SHANK Aji panca-red wine jus, snap peas, pickled red cabbage, sunchoke, manchego crema	45
20oz. AKAUSHI RIBEYE, smoked miso butter, demi-glace, tempura onions, huancaína potatoes, botija olives	60

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS • VEGETARIAN AND GLUTEN FREE OPTIONS ARE AVAILABLE
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

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

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