

RESTAURANT WEEK

BOTIKA



DINNER MENU

AUGUST 10-24 • \$45/PERSON

1st COURSE

CEBICHE VERDE WITH BAY SCALLOPS, CUCUMBER, SERRANO LECHE DE TIGRE, GREEN APPLE, TOMATILLO, AVOCADO & HERBS

OR

BRASA SEASONAL VEGETABLES WITH SEARED PANELA CHEESE, AVOCADO EMULSION & CHIMICHURRI

2nd COURSE

JERK MARINATED HALF CHICKEN, GREEN MANGO CHUTNEY, ROASTED SWEET POTATO & ARUGULA SALAD

OR

EGGPLANT NOODLES

3rd COURSE

SEASONAL SORBET

OR

BANANA EGG ROLLS WITH CHOCOLATE SAUCE & CORIANDER WHIPPED CREAM

OR STOP BY AT LUNCH FOR A \$15 BENTO BOX + DESSERT