BOTIKA

SUSHI • WOK • GRILL • CEBICHERIA

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

SUSHI & CEBICHE

SUSHI NIKKEI

SASHIMI & NIGIRI (Choice of three) Tuna, Salmon, Hamachi, ask about our Daily Fresh Selection	6 Piece	18	9 Pieces	24
BABY YODA ROLL Avocado, aspargus, green apple, cucumber, crispy fried sweet and sour brussels sprouts, pepitas				16
DRAGON ROLL Tempura shrimp, avocado, crispy kanikama salad, rocoto aioli				17
BOTIKA FEATURE Ask your server about today's featured selection				19
ENTRANA NIGIRI Grilled Szechuan pepper rubbed outside skirt steak, siyao, spicy quinoa chimichurri, pickled sweet peppers, green onions				24

CEBICHE

NIKKEI Bay scallops, crispy calamari, tamarind-ginger leche de tigre, sweet potato, asian pear, cucumber, sesame	19
ROJO Tuna, rocoto-passion fruit leche de tigre, roasted red bell pepper, cherry tomato, red onion, radish	20
HAMACHI TIRADITO Achiote-aji panca hamachi, pinneaple-habanero leche de tigre, charred pinneaple, radish, cilantro	19

WOK & GRILL

ANTOJITOS SHAREABLE BITES

BOTANA MIXTA House seasoned spiced nuts	5
TOSTONES Avocado emulsion, salsa criolla	9
HUANCAINA FRIES Huancaina sauce, queso fresco, botija olives, green onion, sunny side egg	10
POTSTICKERS Pork and cabbage crispy dumplings, tamari, tea & sake broth, spicy mustard	12
CRUNCH SALAD Green papaya, mango, apple, carrot, herbs, nuoc cham dressing	12
EMPANADAS Beef Aji Panca braised beef cheeks, sofrito, potato, capers, creamy "capchi" sauce, salsa criolla	12
BRASA CHARRED BEETS Avocado, quinoa, goat cheese, thai basil, citrus, pickled aji chilies	13
STEAMED BUNS Braised pork belly & chicharron, pickled cucumber, radish, hoisin sauce	14

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
CHICKEN TERIYAKI CHAUFA Brasa grilled chicken thigh, fried rice, seasonal wok vegetables, corn chalaca, rocoto mayo	25
LOMO SALTADO Stir-fried beef tenderloin, fries, rice, sunny side egg, sweet plantain puree, "siyao", pickled aji	30
SHORT RIB NOODLES Braised short rib, lo mein noodles, stir-fried vegetables, egg yolk emulsion	32

BRASA FROM OUR CHARCOAL OVEN

CHARRED SEASONAL VEGETABLES White bean hummus, huacatay-pepita pesto, manchego cheese	18
OCTOPUS Grilled octopus, chimichurri, Spanish chorizo aioli, baby potatoes, arugula	24
POLLO A LA BRASA Anticuchero marinated half chicken, huacatay pepita pesto, roasted sweet potato, arugula salad	26
WHOLE GRILLED TROUT Rainbow trout, yuzu mojo verde, tostones	38
PORK SHANK AL SECO Aji Panca jus, dates, botija olives, pickled peppers, trifongo, herbs	42
HANGER STEAK "A CABALLO" 10 oz hanger steak, chimichurri, avocado emulsion, huancaina fries	42

PLEASE INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS YOU MAY HAVE
VEGETARIAN, VEGAN, 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