

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

BRUNCH DRINKS

BOTIKA BLOODY MARY

House-made bloody mary mix

7

MIMOSA

Choice of orange-carrot, orange, or passion-fruit-pomegranate

Glass 7 Bottle 28

SANGRIA ROJA

Red wine, Brandy, Bauchant, seasonal fruit

Glass 9, Pitcher 35

BREAKFAST IN BORMIO

Cold brew coffee, bourbon, Braulio amaro

10

G & TEA

Peach-chamomile tea, barrel-aged gin, Balcones Rumble, tonic syrup

10

NOVO FOGO CAIPIRINHA COOLER

Can 6 Bucket of 5 25

ADD-ONS

FRENCH FRIES 6

YUCCA FRIES 6

FARMER'S MARKET ANTICUCHO 6

1 EGG (ANY STYLE) 4



SUSHI • WOK • GRILL • CEBICHERIA

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

BRUNCH

SHARABLES

POTSTICKERS (6) Pork and cabbage panseared dumplings, miso & sake broth, spicy mustard dipping sauce 11

CHIFA STYLE EGG ROLLS (3) Chicken, vegetables, spicy, sweet & sour mint dipping sauce 11

CRUNCH SALAD Green papaya, jicama, carrots, tomatoes, toasted nuts, fresh herbs, spicy miso dressing 11

POKE Tuna, salmon, avocado, seaweed salad, sesame seeds, soy & house spicy sauce 16

BRUNCH!

SUNDAY SWEET "TORREJAS" Latin style French toast, sweet plantain, dulce de leche, whipped cream, passion fruit syrup, puffed quinoa 12

BOTIKA BURGER 7oz patty, bacon jam, queso cotija, tomato, arugula, served with yucca fries 13

BARBACOA STEAM BUNS Avocado emulsion, salsa criolla, radish 14

CHICKEN & WAFFLE Crispy & light fried chicken, quinoa waffle, spiced honey 15

BOTIKA BENEDICT Roasted sweet potato, glazed pork belly, poached eggs, chicharrones, aji amarillo hollandaise 18

LOKO MOKO Smoky bacon fried rice, burger patty, caramelized onion & mushroom "gravy", sunny side egg 19

LOMO SALTADO Stir fried sliced tenderloin, fries, rice, sunny side egg, sweet plantain puree, "siyao", pickled aji 21

CONSUMING RAW OR UNDERCOOKED SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PARTIES OF 8 OR MORE WILL INCLUDE 18% GRATUITY
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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 up to 12 yrs. old)

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

SCRAMBLED EGGS bacon fried rice 6

CHICKEN FRIED RICE Fried rice w/ chicken & veggies (vegetarian option available) 6

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

BEVERAGES

(Non-Alcoholic)

Topo Chico 3

San Pellegrino Sparkling 5

Mexican Coke 4

Coke Light 3

Sprite 3

House Made Ginger Beer 5

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