

## SUSHI NIKKEI

### CHURASHI BOWL

Daily selection of sashimi over rice 22

### SASHIMI & NIGIRI

Tuna • Snapper • Salmon • Hamachi\* • Escolar\*  
Half Dozen 14 (\*+3)

### PRISMA ROLL

Fresh ahi tuna, house chili sauce, green onion, topped with salmon, hamachi, albacore, avocado, crispy quinoa 16

### DRAGON ROLL

Tempura shrimp, avocado, crispy kanikama salad, rocoto aioli 15

### "TMP" ROLL

Tuna tartar, mango, sesame seeds, unagi-habanero glaze 15

### BOTIKA FEATURE

Ask your server about our daily special 17

## CEBICHE

### SUMMER CEBICHE

Daily seafood selection, yuzu and sweet potato puree, roasted sweet corn, crispy wonton 16

### POKE

Daily seafood selection, cucumber, seaweed salad, avocado, Peruvian corn, fermented chili, sesame oil & furikakke 16

### HAMACHI TIRADITO

Thinly sliced Hamachi, Turmeric tiger's milk, green onions and crispy quinoa over mashed yucca 16



## SUSHI • WOK • GRILL • CEBICHERIA

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

## DINNER

### EL CHIFA Cantonese - Peruvian offerings

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

CHIFA STYLE EGG ROLLS Chicken, vegetables, spicy, sweet & sour mint dipping sauce, crispy lettuce 11

STEAMED BUNS Braised pork belly & chicharron, turmeric pickled jicama, cucumber, radish, hoisin sauce 13

### ALLPA From the garden

SPICY CRUNCH SALAD Cucumber, papaya, jicama, carrots, tomatoes, toasted nuts, herbs, fermented chili 7

BOTIKA MISO Asparagus, fennel, snap peas, spring onions, crimini mushrooms, queso fresco 8

BOTIKA EMPANADAS Andean-style empanadas, today's filling, quinoa chimichurri 12

SPICY EGGPLANT NOODLES Grilled tofu, bok choy, ginger-garlic stir-fry, fresh herbs, hazelnuts 19

### MAMAQUCHA From the sea

OCTOPUS AL OLIVO Grilled octopus, anticucho sauce, Botika olive mayo, fried yucca, arugula 19

PORK AND SHRIMP FRIED RICE CHAUFA Crispy pork cubes, fried shrimp, rocoto aioli over classic chaufa rice 25

JALEA Daily seafood selection pan seared or fried crispy, served with salsa criolla, yucca fries and tostones 30

### PACHAMAMA From the land

SHORT RIB NOODLES Canton noodles, sweet and spicy stirfry vegetables, egg yolk emulsion 21

LOMO SALTADO Stir-fried tenderloin, fries, rice, sunny side egg, sweet plantain puree, "siyao", pickled aji 23

STEAK & FRITES 44 Farms 14oz. ribeye, avocado emulsion, fried yucca, salsa criolla, chimichurri butter 38

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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## POLLO A LA BRASA

### GRILLED CHICKEN

Peruvian marinade, roasted sweet potatoes, green salad, "polleria" (cilantro & black mint) sauce.

Served Family Style

Half 19

Whole 28

## 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

CHICKEN CREAMY NOODLES Creamy sauced noodles topped with chicken breast 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