

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

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

SUSHI NIKKEI

SASHIMI

Tuna • Salmon • Hamachi • Daily Catch

Half Dozen 18

CALIFORNIA ROLL

Crab, avocado, cucumber, sesame

14

CHARRED AVOCADO ROLL

Charred avocado, sweet potato, mango, rocoto mayo

16

SPICY SALMON ROLL

Wasabi cream cheese, cucumber, eel sauce

17

DRAGON ROLL

Tempura shrimp, avocado, crispy kanikama salad, rocoto aioli

16

TUNA TIRADITO

Tumeric-yuzu "golden" tiger's milk, mango, jicama, sping onion, sesame aioli

19



SUSHI • WOK • GRILL • CEBICHERIA

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

LUNCH

SMALL PLATES

YUQUITAS Yucca fries, trio of house made sauces	8
BOTIKA MISO haved seasonal vegetables, sweet potato, queso fresco	9
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
BRASA ROASTED SHISHITO PEPPERS Siyao, sesame, goat cheese crema	12

LARGE PLATES

BOTIKA BURGER 7oz patty, bacon jam, questo cotija, tomato, arugula, served with yucca fries	15
CRIOLLO PORK SANDWICH Roasted pork shoulder, chicharron, sweet potato, salsa criolla, huancaína, yucca fries	16
KUSHIYAKI CHAUFA Fried rice, kushiyaki marinated chicken skewers, stir-fried vegetables, "siyao", salsa criolla	17
SPICY EGGPLANT NOODLES "Brasa" tofu, bok choy, ginger-garlic stir-fry, fresh herbs, cashews	18
BEEF TENDERLOIN ANTICUCHO Arugula, charred vegetables, goat cheese, quinoa, truffle miso dressing	19
LOMO SALTADO Stir-fried beef tenderloin, fries, rice, sunny side egg, sweet plantain puree, "siyao", pickled aji	24

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



Ask your server about today's bento box

15

KID'S MENU

(Only for Dragons up to 12 yrs. old)

CHICKEN TENDERS

Choice of fries, steamed rice, or veggies 6

STIR-FRY NOODLES

Stir-fried noodles topped with veggies 6

CHICKEN FRIED RICE

Fried rice with chicken & veggies 6

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

BEVERAGES

(Non-Alcoholic)

Topo Chico	3
San Pellegrino Sparkling	5
Mexican Coke	4
Coke Light	3
Sprite	3
House Made Ginger Beer	5

See Beverage Menu for
COCKTAILS • BEER • WINE • SAKE

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