

BOTIKA

RESTAURANT WEEK

35 Per Person

WINE PAIRING 20

APPETIZER

TATAKI NIGIRI (3 pieces)

Seared teres major, avocado emulsion, house chimichurri

or

CRISPY FRIED OYSTERS (3 PIECES)

Sweet corn Huancaína, aji Rocoto, sweet drop peppers

Poema- Cava, Spain

MAIN

ROASTED DUCK BREAST

Tamarind-plum sauce, duck fat marble potatoes, watercress, grilled plums

or

SEARED DAILY CATCH

Roasted sweet potato, chorizo-tomato nage, choclo “a la chalaca”

Higher Ground- Pinot noir, California Or Route Stock – Chardonnay, California

DESSERT

AMAZONIAN CHOCOLATE TART

Puffed Quinoa & cashews, Lucuma ice cream

or

WARM “ARROZ CON LECHE” EMPANADA

Seasonal fruit salad with mint and basil

Sandeman Founders Port, Portugal Or Late Harvest Susan Balbo, Argentina

CONSUMING RAW OR UNDERCOOKED SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PARTIES OF 6 OR MORE WILL INCLUDE 18% GRATUITY

ALL TO GO ORDERS WILL BE CHARGED \$2