

BOTIKA



SUSHI • WOK • GRILL • CEBICHERIA

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

RESTAURANT WEEK • JANUARY 21 - FEBRUARY 2

FIRST COURSE

CHARRED SEASONAL VEGETABLES

Charcoal oven roasted seasonal vegetables, quinoa, "ajvar", goat cheese

CEBICHE MIXTO

Bay scallops, shrimp, crispy fried calamari, beet & grapefruit "leche de tigre", avocado, watermelon radish, grapefruit supremes

CRAB SALAD TOSTONES

Aji Amarillo & citrus dressed crab salad, avocado, tobiko

BEVERAGE PAIRING: FINCA DE ARANTEI ALBARINO / RIAS BAIXAS, SPAIN

SECOND COURSE

VEGETARIAN COCONUT NOODLES

Tumeric-Aji amarillo curry, stir-fry vegetables, lo mein noodles, fresh herbs, charcoal roasted tofu

GRILLED PORK CHOP

Aji panca glaze, "Aurelia's" Spanish chorizo whipped potatoes, green mango, jicama, fennel, pickled Aji, mint salsa

CHARCOAL ROASTED WAHOO

Pea & Parmesan cheese "quinotto", "charred tomatoes, "Pebre" sauce, pea tendrils

BEVERAGE PAIRING: KAIKEN ULTRA MALBEC / MENDOZA, ARGENTINA

DESSERT

DARK CHOCOLATE MOUSSE

Acai macerated berries, pink peppercorn shortbread & quinoa crumble

ARROZ CON LECHE EMPANADAS

Arroz con leche, house made dulce de leche, coriander citrus whipped cream

BEVERAGE PAIRING: RUM FLIP / RUM, COFFEE LIQUOR, WHOLE EGG, ORANGE, ORGEAT, NUTMEG

3 COURSE MENU \$45 • BEVERAGE PAIRING \$20