

BOTIKA

RESTAURANT WEEK

JANUARY 15 - 27

DINNER \$45

WINE OR SAKE PAIRING \$15 (1/2 GLASS) \$27 (FULL GLASS)

COURSE 1: APPETIZER CHOOSE ONE

Half-Portioned Poke "Verde" & Chicharrones

Ahi tuna, edamame, "verde" mayo, pickled veggies, crispy pork rinds

-OR-

Four Pieces of Tempura Avocado Maki Roll (V)

Crispy avocado, cucumber, green onion, spicy rocoto aioli, crispy quinoa

Wine: Semillon - Mendel 2021 Mendoza, AG

Sake: Taruhei Shuzo 'Sumiyoshi' Tokubetsu Junmai

COURSE 2: ENTRÉE CHOOSE ONE

Botika Fried Rice

Teriyaki chicken, edamame, napa cabbage, crispy noodles, siyao

-OR-

Spicy Eggplant Noodles (V)

Crispy tempura eggplant, wok vegetables, yakisoba noodles, herbs, peanuts

Wine: Syrah Blend - PS Garcia 2018 Itata Valley, CL

Sake: Kiku Masamune 'White Silk' Junmai Nigori

COURSE 3: DESSERT CHOOSE ONE

Three-Piece Chocolate Tequenhos

Dark chocolate wrapped in fine dough, miso-caramel sauce

-OR-

House Sorbet

Amazonian fruit sorbet, crispy quinoa

BOTIKA

RESTAURANT WEEK

JANUARY 15 - 27

DINNER \$45

WINE OR SAKE PAIRING \$15 (1/2 GLASS) \$27 (FULL GLASS)

COURSE 1: APPETIZER CHOOSE ONE

Half-Portioned Poke "Verde" & Chicharrones

Ahi tuna, edamame, "verde" mayo, pickled veggies, crispy pork rinds

-OR-

Four Pieces of Tempura Avocado Maki Roll (V)

Crispy avocado, cucumber, green onion, spicy rocoto aioli, crispy quinoa

Wine: Semillon - Mendel 2021 Mendoza, AG

Sake: Taruhei Shuzo 'Sumiyoshi' Tokubetsu Junmai

COURSE 2: ENTRÉE CHOOSE ONE

Botika Fried Rice

Teriyaki chicken, edamame, napa cabbage, crispy noodles, siyao

-OR-

Spicy Eggplant Noodles (V)

Crispy tempura eggplant, wok vegetables, yakisoba noodles, herbs, peanuts

Wine: Syrah Blend - PS Garcia 2018 Itata Valley, CL

Sake: Kiku Masamune 'White Silk' Junmai Nigori

COURSE 3: DESSERT CHOOSE ONE

Three-Piece Chocolate Tequenhos

Dark chocolate wrapped in fine dough, miso-caramel sauce

-OR-

House Sorbet

Amazonian fruit sorbet, crispy quinoa