

Botika

Restaurant Week Menu

January 16-28, 2017

LUNCH 15\$

1st Course (Choose one)

Seasonal Miso

-or-

Half "Botika" Roll

2nd Course (choose one)

"BUTIFARRA" Peruvian roasted pork sandwich, huancaína cream, yucca fries.

-or-

"QUINOTTO" quinoa risotto with wild mushrooms, compressed kale and cherry tomatoes
(vegetarian option available).

Dessert (choose one)

Green Tea Ice cream, coated in graham crackers, cacao nibs.

-or-

House Draft Beer

Botika

Restaurant Week Menu

January 16-28, 2017

DINNER 35\$

- 4 courses *BOTIKA* style (choose one of each).

1st. Course

Duck Confit Empanada, "macha" sesame sauce

Vegetarian Option- Bon lai- Green papaya salad with nut dressing.

2nd Course

Shrimp, Chicken and Quinoa "Chupe" chowder

Vegetarian option- House Seasonal miso

3rd Course

"Caja China" slow roasted Pork, Yucca & toston (green plantain) fries, Salsa criolla.

Vegetarian option- Crispy Tofu & "greens" fried rice.

4th Course

Hong Kong style Mango Pudding

Dairy free option.

Banana eggrolls with chocolate-rum sauce