



# BOTTEGA

RISTORANTE

# \* Appetizer \*

**(N) FALAFEL WITH HUMMUS | 150**

House Made Falafel served with House made Hummus and Pita Bread

**(V)(N) ROASTED CAULIFLOWER WITH CHIMICHURRI | 165**

Hummus, Smoked Paprika, Cumin, Parsley

**(N) CRISPY SWEET POTATO STACK | 85**

Thyme, Oregano, Parmesan Cheese and Sweet Potato

**(N) FRIED CORN RIBS | 65**

Paprika, Garlic, Furikake

**(N) CRISPY PRAWN HEADS | 150**

Deep Prawn Heads, Garlic, Parsley

**(N) MASHED FRIED BABY POTATOES | 55**

Baby potatoes flattened and fried with Garlic and Rosemary

**(N) BAKED WARM CAMEMBERT | 245**

Served with Baguette, Baked Cherry Tomatoes and Rosemary

**(N) BEEF SCOTCH EGGS SALAD | 150**

Scotch Eggs, Mesclun Greens, Pomegranate Salad

**(N) BEEF TENDERLOIN CROSTINI | 265**

USDA Prime Beef Tenderloin, Tomato Salsa, Cheddar Cheese Sauce, Grilled French Baguette

**ESCARGOT WITH GARLIC BUTTER | 150**

Baked Escargot with Garlic Butter and Grilled Garlic Bread

**PAO DE QUEJO WITH BEEF BACON | 95**

Brazilian Cheese Bread with Beef Bacon

**ROASTED BONE MARROW | 165 (30 MIN)**

Roasted Bone Marrow served with Garlic Bread and Chimichurri

**(B) SEAFOOD PLATTER (2-3PAX) | 299 (30 MIN)**

Grilled Prawns, Mussels, Clams and Fried Calamary & Dory served with Chimichurri and Homemade Tar Tar Sauce

**NACHOS CHILLI CON CARNE | 140**

Tortilla Chips, Cheddar, Beans, Guacamole, Salsa, Cilantro, Onion

**BEEF TARTARE WITH FRESHLY FRIED POTATO CHIPS | 195**

USDA Prime Tenderloin Beef Tartare served with capers, Onions, Cornichons, Dijon Mustard

**FRENCH ONION SOUP | 135**

Gruyere Cheese, Caramelized Onion, Sourdough Bread

**MEXICAN CHICKEN QUESADILLA | 115 (25 MIN)**

Cajun, Paprika, Mozzarella, Onion, Guacamole, Salsa

**(B) CHICKEN, AVOCADO & BACON QUESADILLA | 120 (25 MIN)**

Chicken Breast, caramelized Peppers, Cheese & Beef Bacon grilled Quesadillas

**PRAWN BRUSCHETTA WITH TOMATOES OLIVES & BASIL | 125**

Grilled Ciabatta, (4 pieces) Grilled Prawns, Tomatoes, Garlic, Olives, Basil

**(V) FRENCH FRIES WITH GRATED PARMESAN & TRUFFLE OIL | 90**

French Fries, grated Parmesan, Truffle oil

**(B) BOTTEGA'S HOUSE SALAD | 95**

Baby Romaine, Asparagus, Black and Green Olives, Potatoes, Lettuce Iceberg, Quail Eggs with Balsamic Dressing and Parmesan Cheese

Add Grilled Chicken Breast 59

Add Grilled Tiger Prawns (3 pcs) 99

**(B) CALAMARI | 99**

Battered Calamari, house made Marinara Sauce

**MUSHROOM SOUP | 85**

Mushroom Soup with Truffle Oil

**(A)(B) SPANISH GARLIC PRAWNS (GAMBAS AL AJILLO) | 199**

Tiger Prawns, Crushed Chilli, Garlic, White Wine, Parsley, Paprika

**SOURDOUGH BREAD | 35**

Home Made Sourdough Bread with Butter, Olive Oil and Balsamic Vinegar

*Our menu does NOT contain pork/lard  
Some dishes that contain alcohol can be requested to be cooked without  
Vegan pasta is available*

**(B)** Chef's Recommendation

**(A)** Contains Alcohol

**(V)** Vegetarian

**(N)** New Menu

# \* Main Courses \*

- (V)(N) VEGAN LENTIL SOUP | 125**  
French Lentils, Red Capsicum, Cherry Tomatoes, Smoked Aubergine
- (N) CHICKEN WITH 40 CLOVES OF GARLIC (2-3 PAX) | 450**  
Whole chicken baked with 40 cloves of garlic
- (N) CRUSTED SEA BASS WITH MUSTARD SAUCE | 250**  
Sea Bass Fillet, Herbed Bread Crumbs, French Mustard Sauce
- (N) BAKED WHOLE SEA BASS WITH MARINARA SAUCE (2-3PAX) | 450**  
French Lentils, Red Capsicum, Cherry Tomatoes, Smoked Aubergine
- (N) SALT BAKED WHOLE BARRAMUNDI (2-3 PAX) | 550**  
Served with Chimmichurri and Seasonal Vegetables.  
*40 Minutes waiting time*
- (N) GRILLED CHICKEN WITH KEMANGI PESTO | 180**  
Grilled chicken, house made Kemangi Pesto
- GRILLED LAMB CHOPS WITH ROMESCO SAUCE | 365**  
Grass Fed Australian Lamb Chops, Served with Roasted Baby Potatoes, Seasonal Vegetables and Romesco Sauce
- SALMON WITH BEURRE BLANC | 280**  
Seared Salmon served with Butter Sauce & seasonal Vegetables
- (B) SEARED SALMON WITH ROMESCO | 250**  
Norwegian Salmon, seasonal Vegetables, Dill
- BOTTEGA'S FRIED RICE | 95**  
Chicken, Tempeh, Sambal, Egg, Crackers
- (B) BAKMI TRUFFLE | 175**  
Local Noodles with Truffle and Cream
- (B) CHICKEN GYROS WITH RICE PILAF & PITA CHIPS | 118**  
Tzatziki Yogurt sauce, Garlic Rice Pilaf, Cilantro Oil
- GRILLED LAMB CHOP WITH SALSA VERDE | 350**  
250g Lamb Chop served with House Made Salsa Verde, Asparagus and Salad
- BAKMI AGLIO OLIO WITH SAMBAL MATAH & CHICKEN | 145**  
Sambal Matah, Olive Oil, Garlic, Grilled Chicken Breast
- CHICKEN PARMIGIANA | 155**  
Breaded Chicken Cutlet topped with Tomato Sauce and melted Mozzarella
- FISH AND CHIPS | 155**  
Battered Dory with house made Potato Wedges and Minted Peas
- BUTTER CHICKEN | 170**  
Chicken Breast cooked in butter, served with Baby Potatoes, Paprika & Zucchini
- CHICKEN, SPINACH AND TRUFFLE ROULADE | 175**  
Chicken Rolled with Spinach and Truffle, served with Asparagus, Edamame and Truffle Croquette
- SALMON WITH STIR FRIED QUINOA | 250**  
Quinoa stir fried with Vegetables with pan seared Salmon
- SMOKED BEEF WITH LIME LEAF SHIRATAKI FRIED RICE | 179**  
Lime Leaves, Smoked Beef, Eggs, Sambal Kecombang

*Price is subjected to 10% service charge and 10% tax*

**(B)** Chef's Recommendation

**(A)** Contains Alcohol

**(V)** Vegetarian

**(N)** New Menu

## Sourdough Sandwiches

*Sandwiches made with Sourdough Bread  
 and Premium Ingredients*



**(B)** **BEEF PASTRAMI SANDWICH** | 250  
 100g Beef Pastrami with Cheddar and Home  
 Made Sourdough Bread

*\* Add 100g Pastrami - 180*

**(N)** **PATTY MELT SANDWICH** | 185  
 Beef Patty, Cheddar, Onions, House Made Special  
 Sauce, Pickles, and Potato Chips

**(N)** **FRIED CHICKEN SANDWICH** | 150  
 Juicy Fried Boneless Chicken Thigh, House made  
 Bottega Sauce, Cheddar and Lettuce

**(N)** **STEAK SANDWICH** | 195  
 150g Grilled Steak, Caramelized Onion, Mozzarella,  
 Fried Onions, and Potato Chips

**(B)** **CLUB SANDWICH** | 150  
 Home Made Sourdough bread, Grilled  
 Chicken, Beef Bacon, Lettuce, Avocado, Egg,  
 Tomatoes, Potato Chips



## \* Bistecca \*

**(N)** **TOMAHAWK** | 135 PER 100G  
 Australian Angus Tomahawk MB3, Mashed  
 Potatoes, Mesclun Salad, Demi Glace  
*\* Sides : Potato Au Gratin / French Fries / Mashed Potatoes*

**USDA PRIME RIBEYE FOR 2 (500G)** | 950  
**(30 MIN)**

Best served Medium Rare, with House Salad  
*\* Sides : Potato Au Gratin / French Fries / Mashed Potatoes*

**USDA PRIME RIBEYE FOR 4 (1KG)** | 1800  
**(30 MIN)**

Best served Medium Rare, with House Salad  
*\* Sides : Potato Au Gratin / French Fries / Mashed Potatoes*

**(B)** **BOTTEGA STEAK FRITES** | 275  
 200g Australian Wagyu Sirloin grilled to  
 perfection served with French fries

**(B)** **PORCINI COFFEE RUBBED STEAK** | 395  
 300g Australian Grass Fed Sirloin, rubbed with  
 Dried Porcini and Arabica Coffee, grilled till  
 medium rare

**USDA PRIME TENDERLOIN STEAK** | 450

150g center cut Tenderloin grilled to perfection,  
 served with House Salad or Fries

*\* Sides : Potato Au Gratin / French Fries / Mashed Potatoes*



*Price is subjected to 10% service charge and 10% tax*

## \* Pasta \*

**(N) WHOLE WHEAT PENNE WITH MUSHROOM AND MISO SAUCE | 160**

Mushroom, White Miso, Garlic, Thyme, Parmesan, Lemon Juice

**(N) WHOLE WHEAT SPAGHETTI WITH PRAWNS IN CHERRY TOMATO SAUCE | 175**

Cherry Tomatoes, Tiger Prawns, Garlic, Basil, White Wine, Parmesan

**(N) TUNA TORTELLINI WITH MARINARA SAUCE | 145**

Tuna, Cream Cheese, Lemon Zest, Tomatoes, Basil

**(N) SEARED SALMON WITH WHOLE WHEAT SPAGHETTI AND KEMANGI PESTO | 250**

Seared Salmon, house made Kemangi Pesto

**(N) LINGUINE WITH TENDERLOIN RAGOUT | 290**

USDA tenderloin, Mushroom, Demi Glace

**(N) SPAGHETTI WITH GARLIC BUTTER SAUCE WITH PAN SEARED BARRAMUNDI | 225**

Chilli Crusted Barramundi, Lemon, Garlic Butter

**(A) ANGEL HAIR GORENG GILA | 145**

Angel Hair Pasta fried with Egg, Spinach and Beef Sausage

**PRAWN PAPPARDELLE WITH SMOKY MARINARA SAUCE | 195**

Tiger Prawns, House Made Special Smoky Marinara Sauce, Herbs

**(B) PRAWN SPAGHETTI WITH GARLIC BUTTER | 215**

Tiger Prawns, Garlic Butter Sauce & Lemon

**STEAK RISOTTO WITH ESPAGNOLE SAUCE | 230**

Grilled Sirloin, Italian Arborio Rice, Parmesan, and Onions

**BEEF TAGLIOLINI WITH CREAMY BACON SAUCE | 175**

House made Tagliolini with Beef Bacon, Parmesan Cheese, and Parsley

**(A) SPAGHETTI AGLIO OLIO WITH TIGER PRAWNS | 195**

Fresh Tiger Prawns, Garlic, Chilli, White Wine

**BUCATINI CACIO E PEPE WITH BACON & EGG | 180**

Long Hollow Pasta cooked with Parmesan, Black Pepper, Bacon, topped with Sunny Side up

**(B) TRUFFLE MUSHROOM RAVIOLI | 195**

House made Mushroom Ravioli tossed in Creamy Truffle Sauce, finished with Grana Padano

**(B) BEEF BACON MAC & CHEESE | 128**

Macaroni tossed in Cheese and Beef Bacon

**(A)(V) MUSHROOM & TRUFFLE RISOTTO | 145**

Mushroom, Arborio Rice, Truffle Oil, Arugula

**(V) TRUFFLE MAC & CHEESE | 150**

Macaroni tossed in Cheesy Truffle Sauce

**(B) STEAK & SPAGHETTI | 250**

Grilled Sirloin with Spaghetti in Basil Pesto

**(B) GNOCCHI ALLA SORRENTINA | 125**

Potato Gnocchi, Mozzarella, Parmesan & Basil

**CARBONARA | 145**

Spaghetti, Onion Cream Sauce, Egg Yolk, Parmesan, Beef Bacon

**PENNE ARRABIATTA WITH CHICKEN | 115**

Red Chili, Basil, Onion, Parmesan



**PICK YOUR FAVORITE PASTA VARIETY!**

*Spaghetti, Linguine, Bucatini, Penne, Angelhair, Vegan Spaghetti  
Handmade Pastas: Tagliatelle, Tagliolini, Nero Sephia, Pappardelle*

(A) (B) **LINGUINE VONGOLE WITH CLAMS** | 195

White wine, Clams, Garlic, Parsley

**SAMBAL MATAH AGLIO OLIO WITH GRILLED CHICKEN** | 155

Sambal Matah, Olive Oil, Garlic, Chilli Flakes, grilled Chicken Breast

(B) **SPAGHETTI AGLIO OLIO WITH CHICKEN** | 165

Garlic, Dried Chilli, Garlic, Olive oil, Parmesan



## \* Thin Crust Pizza \*

**QUATTRO FORMAGGI PIZZA** | 195

Mozzarella, Brie, Parmesan, Italian Gorgonzola with Bechamel Base

**PEPPERONI & MUSHROOM PIZZA** | 165

Beef Pepperoni, Fresh Mushroom, Marinara Sauce & Mozzarella

(B) **CAMEMBERT, BACON, AND HONEY PIZZA** | 185

Camembert Cheese, Beef Bacon, Honey

**BEEF PEPPERONI PIZZA** | 135

Beef Pepperoni, Mozzarella, Basil, house made Marinara Sauce

(V) **PIZZA FUNGHI** | 120

Cremini Mushrooms, Mozzarella, Tomato Sauce

(V) (B) **TRUFFLE MUSHROOM PIZZA** | 205

Truffle Cream, Cremini Mushrooms, Truffle

(B) **CHICKEN PARMIGIANNA PIZZA** | 180

Breaded Chicken, Marinara, Mozzarella, Parmesan, Basil

(V) **PIZZA MARGHERITA** | 120

Tomato Sauce, Mozzarella, Basil





## \* Dessert \*

(N) **RARE SEA SALT CHOCOLATE CAKE** | 75

Fudgy 65% Dark Chocolate Cake with Sea Salt

(N) **PASSIONFRUIT CAKE** | 95

Cream Cheese, Passionfruit Jelly

(N) **DARK CHOCOLATE CHIP CROOKIE** | 89

Freshly baked French Butter Croissant with Dark Chocolate Chip Cookie Dough

**DARK CHOCOLATE CAKE** | 68

Dark Chocolate Cake, Chocolate Soil, Vanilla Ice Cream

**SMOKED CHOCOLATE CIGAR TART** | 150

House Made Cigar, Chocolate Crunch, Strawberries and Cream

**MILLE FEUILLE** | 85

Seasonal Fruits, Vanilla Pastry Cream, Puff Pastry

(A) (B) **TIRAMISU** | 79

**FRESHLY BAKED CHOCOLATE CHIP COOKIES IN A PAN WITH VANILLA ICE CREAM** | 90 (30 MIN)

**HONEYCOMB ICE CREAM CAKE** | 88

House made Sponge Cake and Honeycomb Ice Cream with burnt Caramel Sauce & Honeycomb Crunch

**BURNT BASQUE CHEESECAKE** | 95

Burnt Basque style Cheesecake

**BOTTEGA'S OPERA CAKE** | 78

Classic french layered Almond Sponge Cake soaked in Coffee Syrup





# BOTTEGA

RISTORANTE

..... **BAR** .....

LA BEVANDA



# ☼ Drinks ☼

## AVOCADO AFFOGATO | 69

Blended Avocado with Chocolate Ice cream and  
a shot of Espresso



### CLASSIC TEA | 35

- Camomile
- English Breakfast
- Earl Grey
- Ginger & Honey
- Mango & Strawberry
- Berry Sensation
- Rose with French Vanilla
- Moroccan Mint

### SPECIALTY COFFEE BY COMMON GROUNDS



Espresso	35
Americano	40
Cappuccino	45
Cold Brew	45
Latte	50
Mocca	50
Banana Latte	50
<i>(Banana, Coffee, Milk)</i>	

### SOFT DRINKS | 35

- Coca-Cola
- Coke Zero
- Sprite
- Soda Water
- Tonic Water

### EQUIL

- Still 380/760ml 40/75
- Sparkling 380ml/760ml 40/75

### AQUA REFLECTION

- 380/780ml 40/75

### ICED TEA/FLAVORED

35/40

### BEER

- Bintang 60
- Heineken 65

### FRESH JUICES | 55

- Dragon Fruit
- Orange
- Strawberry
- Banana
- Watermelon
- Avocado
- Kiwi

### SQUASH | 55

- Lemon
- Strawberry Orange
- Orange Kiwi Squash
- Gold Shirley Temple

### GREEN TEA | 45

- Green Tea Latte
- Pinacolada Green
- Tea Latte  
*Green Tea, Milk, Citrus,  
Vanilla Ice cream*

### SMOOTHIES | 65

- Banana Ebony
- Violet Dragon
- Green Tea Banana Smoothie
- Espresso Smoothie
- Berries Banana
- Yoghurt Banana
- Vieste  
*Grapefruit, Banana, Ice Cream,  
Orange*
- Avocado Chestnut  
*Avocado, Milk, Chocolate, Chestnut,  
Vanilla Ice Cream*
- Nuts for Caramel  
*Banana, Milk, Caramel, Chocolate,  
Peanut Butter*

# \* Cocktails \*

## SIGNATURE COCKTAILS

<b>Negroni Sbagliato</b> Campari, Martini Rosso, Cuve Proseco	135	<b>Berry Berry Good</b> Strawberry, Lemon, Sour	135
<b>Paloma Agave</b> Mezcal Sufit Apple and Ginger Tea, Martini Dry, Martini Rosso, Ginger Bir	135	<b>That's so Peachy</b> Peach, Lemon, Sour	135
<b>Limontini</b> Gin infuse Butterfly Pea Flower, Home Made Limoncino, Zonin Lambrusco	135	<b>Tiramisu Martini</b> Vodka, Kahlua, Baileys, Tiramisu	135
<b>Creamy Mama</b> Yakult, Lychee, Sour	135	<b>Lemon Loco</b> Tequila, Amaretto, Lemon	135
<b>Capri Waves</b> Brandy, Gin, Mango, Lemon, Blue Dust	135	<b>San Nicola</b> Vodka, Blue Curacao, Orange, Grapefruit	135
<b>Chocolate Negroski</b> Vodka, Silver Queen Chocolate, Campari	135	<b>Caramel Brulee</b> Rum, Caramel, Butterscotch, Lemon	135
<b>Caramel Apple</b> Vodka, Caramel, Apple, Lemon	135		
<b>Bubble Gum</b> Vodka, Watermelon, Bubblegum	135		

## MOCKTAILS | 65

<b>Winterfell</b> Vanilla Ice Cream , Orange, Peach	<b>Apple Lychee Crush</b> Apple, Orange, Lychee
<b>Hawaiian</b> Mango, Pineapple, Coconut	<b>Positano</b> Strawberry, Orange, Peach
<b>Mama Mia</b> Banana, Strawberry, Marquisa, Orange	<b>Tre Valli</b> Watermelon, Melon, Orange, Lemon
<b>Strawberry Kiwi Crush</b> Kiwi, Strawberry, Mango	<b>Fresco</b> Grapefruit, Strawberry, Mango, Vanilla Ice Cream
<b>Go Go Mango</b> Mango, Citrus, Vanilla Ice Cream, Jelly Mango	

# \* Cocktails \*

## SMOKED COCKTAILS | 145

### **Scarlet**

Strawberry, Yakult, Tequila

### **Dolce Negroni**

Gin, Vermouth, Campari, Orange, Sweet

### **Old Fashioned**

Whiskey, Bitters, Sugar

### **Negroni**

Gin, Vermouth, Campari, Orange

### **Manhattan**

Whiskey, Vermouth, Bitters, Cherry

## INTERNATIONAL COCKTAILS

145

**Martini, Margarita, Negroni Old Fashioned, Mojito, Side Car Cosmopolitan, Pina Colada, Mai Tai, Daiquiri, Manhattan.**

*Please request your preferred cocktail from our server.*



**Fairgrounds**

Jl. Jend. Sudirman Kav. 52-53

lot 14 SCBD Jakarta



+6221 5140 2266

[bottegascbd@gmail.com](mailto:bottegascbd@gmail.com)

[@bottegaristorante](https://www.instagram.com/bottegaristorante)

