



BOTTEGA

RISTORANTE

* Appetizer *

- (N) SALMON TART | 145**
Norwegian Salmon Tartare, Shallots, Cucumber, Capers, Dill
- (N) SOFT BOILED EGG WITH SABAYON | 135**
Chives, Tobiko, Potato, Grilled Sourdough Bread
- (N) FRENCH ONION SOUP | 135**
Gruyere Cheese, Caramelized Onion, Sourdough Bread
- (N) POMEGRANATE AND QUINOA SUMMER SALAD | 155**
Mesclun Greens, Pears, Apples, Candied Cashews, and Brie Cheese in Pomegranate Dressing
- (N) SOURDOUGH BREAD | 35**
Home Made Sourdough Bread with Butter, Olive Oil and Balsamic Vinegar
- 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
- PRAWN BRUSCHETTA WITH TOMATOES OLIVES & BASIL | 125**
Grilled Ciabatta, (4 pieces) Grilled Prawns, Tomatoes, Garlic, Olives, Basil
- ROASTED BONE MARROW | 165 (30 MIN)**
Roasted Bone Marrow served with Garlic Bread and Chimmichurri
- (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
- (B) SPINACH SALAD WITH GRILLED CHICKEN | 165**
Parmesan Cheese, Balsamic Olive Vinaigrette, Cherry Tomatoes, Candied Cashew, Orange slices, Pomegranate, sliced Red Onions, cubed Avocados
- 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
- (B) SPINACH SALAD WITH SALMON IN HONEY BALSAMIC DRESSING | 250**
Red Onions, Candied Cashews, Pomegranate, Spinach
- (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

*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 *

(N) GRILLED LAMB CHOPS WITH ROMESCO SAUCE | 275

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

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 Kecombrang

(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 | 285

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

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 - 150*

(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 *

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*

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** | 255
200g Australian Grass Fed Sirloin grilled to
perfection, served with French Fries

(B) **PORCINI COFFEE RUBBED STEAK** | 375
300g Australian Grass Fed Sirloin, rubbed with
Dried Porcini and Arabica Coffee, grilled till
medium rare



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

* Pasta *

(N) PRAWN PAPPARDELLE WITH SMOKY MARINARA SAUCE | 195

Tiger Prawns, House Made Special Smoky Marinara Sauce, Herbs

(A)(N) OLIVES AND GIN LINGUINE WITH CLAMS | 195

Lemon peel, Gin, Green Olives, Garlic, Gorgonzola Cheese and Parsley

(N) STEAK RISOTTO WITH ESPAGNOLE SAUCE | 230

Grilled Sirloin, Italian Arborio Rice, Parmesan, and Onions

(N) SQUID RISOTTO | 175

Grilled Whole Squid, Seafood Stock, Italian Arborio Rice, Edamame and Parmesan

(N) PRAWN TORTELLINI | 245

Tiger Prawns, House Made Beetroot Tortellini, Pumpkin, Brown Butter Sauce, And Pistachio

PENNE PESTO WITH SALMON | 290

Seared Salmon served with House Made Pesto Penne

(A) ANGEL HAIR GORENG GILA | 145

Angel Hair Pasta fried with Egg, Spinach and Beef Sausage

PENNE ARRABIATTA WITH CHICKEN | 115

Red Chili, Basil, Onion, Parmesan

(B) PRAWN SPAGHETTI WITH GARLIC BUTTER | 215

Tiger Prawns, Garlic Butter Sauce & Lemon

BEEF TAGLIOLINI WITH CREAMY BACON SAUCE | 175

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

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

CHICKEN PESTO SPAGHETTI | 152

Spaghetti tossed in Basil Pesto, Garlic with Chicken Breast

(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



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

CARBONARA | 145
Spaghetti, Onion Cream Sauce, Egg Yolk, Parmesan, Beef Bacon



* Thin Crust Pizza *

(N) **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) MILLE FEUILLE | 85

Seasonal Fruits, Vanilla Pastry Cream, Puff Pastry

(N)(A) BANANA AND CHOCOLATE PARFAIT | 85

Banana, Rum, Coffee, Chocolate and Mascarpone Cream

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

SUNNY SIDE UP | 120

Mango and Coconut Panna Cotta served with French Toast

(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

Negroni Sbagliato Campari, Martini Rosso, Cuve Proseco	135	Berry Berry Good Strawberry, Lemon, Sour	135
Paloma Agave Mezcal Sufit Apple and Ginger Tea, Martini Dry, Martini Rosso, Ginger Bir	135	That's so Peachy Peach, Lemon, Sour	135
Limontini Gin infuse Butterfly Pea Flower, Home Made Limoncino, Zonin Lambrusco	135	Milanese Sunset Tequila, Campari, Lemon, Gold Dust	199
Banana Drama Amareto infuse Banana Skin, Drip Banana Syrup, Lemon, White Egg, Edible Rice	135	Tiramisu Martini Vodka, Kahlua, Baileys, Tiramisu	135
Creamy Mama Yakult, Lychee, Sour	135	Lemon Loco Tequila, Amaretto, Lemon	135
Capri Waves Brandy, Gin, Mango, Lemon, Blue Dust	135	San Nicola Vodka, Blue Curacao, Orange, Grapefruit	135
Uptown Smokey Earl Grey Reduction, Glenmorangie Single Malt, Martini Rosso	135	Caramel Brulee Rum, Caramel, Butterscotch, Lemon	135
Chocolate Negroski Vodka, Silver Queen Chocolate, Campari	135	Bubble Gum Vodka, Watermelon, Bubblegum	135
Caramel Apple Vodka, Caramel, Apple, Lemon	135		

MOCKTAILS | 65

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

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