



BOTTEGA

RISTORANTE

* Appetizer *

(N) BEEF TOUNGE BITTER BALLEN | 95

Served with Spicy Mayonaise

(N) TUNA AVOCADO TARTARE | 175

Diced Tuna, Avocado, Caviar

(N) HOUSE MADE CHICKEN NUGGET | 120

Freshly made Chicken Nugget, Served with Honey Lemon sauce

(N) MINI PRAWN ROLLS | 120

House made Brioche Bun, Prawns, Chives, Eggs and Ikura

WATERCRESS & APPLE SALAD | 105

Crisp watercress, green apple, shaved carrots, toasted pine nuts, feta cheese, and red onion, tossed in a delicate apple cider dressing

CHEESE PLATTER | 360

A curated selection of Saporito, Pecorino Romano, Truffle Caciotta, and Grana Padano, complemented by fresh fruits, house-made jam, and assorted crackers

CLASSIC ITALIAN MEATBALL WITH BURRATA | 220

House-made beef meatballs in a rich marinara sauce, topped with creamy burrata and served with grilled sourdough

FRIED CORN RIBS | 65

Paprika, Garlic, Furikake

(B) CALAMARI | 99

Battered Calamari, house made Marinara Sauce

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 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

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

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

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

NACHOS CHILLI CON CARNE | 140

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

FALAFEL WITH HUMMUS | 150

House Made Falafel served with House made Hummus and Pita Bread

(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

ESCARGOT WITH GARLIC BUTTER | 150

Baked Escargot with Garlic Butter and Grilled Garlic Bread

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

BURRATA & CHERRY TOMATO SALAD | 250

Fresh burrata with sweet cherry tomatoes, arugula, fragrant basil, and olive oil, drizzled with a rich balsamic reduction

*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) PAN SEARED SALMON WITH DASHI VELOUTE | 265

Tomato Salsa, Grilled Vegetables, Basil Oil served with Veloute Sauce

(N) GARLIC NOODLE WITH JUMBO TIGER PRAWN | 225

Grilled Tiger Prawn, Chilli Oil, House made Garlic Noodles

(N) GRILLED WHOLE BARRAMUNDI FOR 2 | 480

Served with Romesco Sauce, Chimmichurri and Pomegranate Salad

(N) MISO GLAZED SALMON | 250

Yuzu Sauce, Eryngii Mushroom, Corn, and Seasonal Vegetables

(N) PAN SEARED BARRAMUNDI WITH SAMBAL ULEK | 220

Served with Sauteed Vegetables and French Fries

SEARED DUCK BREAST WITH ORANGE SAUCE | 195

Australian duck breast, seared and glazed with orange demi-glace, served with seasonal vegetables

CHICKEN CACCIATORE | 175

Braised chicken thigh in a hearty tomato sauce with mushrooms, olives, anchovies, and basil, served over creamy mashed potatoes

SMOKED BEEF WITH LIME LEAF SHIRATAKI FRIED RICE | 179

Lime Leaves, Smoked Beef, Eggs, Sambal Kecombrang

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

(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

CRUSTED SEA BASS WITH MUSTARD SAUCE | 250

Sea Bass Fillet, Herbed Bread Crumbs, French Mustard Sauce

(B) BAKMI TRUFFLE | 175

Local Noodles with Truffle and Cream

CLASSIC CAESAR SALAD WITH CHICKEN | 175

Grilled chicken breast atop crisp romaine, dressed in a classic anchovy-garlic Caesar dressing

ROASTED HALF CHICKEN WITH PORCINI SAUCE | 185

Tender roasted chicken with a velvety porcini mushroom sauce

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)** **GRILLED BRIE CHEESE SANDWICH** | 165
 Brie Cheese, Truffles, Honey served with Pecorino Romano
- (N)** **BEEF TARTAR SANDWICH** | 210
 House made Brioch, Prime Tenderloin, Tamago, Beef Pancetta served with Garlic Aioli

- PATTY MELT SANDWICH** | 185
 Beef Patty, Cheddar, Onions, House Made Special Sauce, Pickles, and Potato Chips
- (B)** **CLUB SANDWICH** | 150
 Home Made Sourdough bread, Grilled Chicken, Beef Bacon, Lettuce, Avocado, Egg, Tomatoes, Potato Chips
- STEAK SANDWICH** | 195
 150g Grilled Steak, Caramelized Onion, Mozzarella, Fried Onions, and Potato Chips



* Bistecca *

Choose your sauce : Black pepper, Mushroom, or Demi-glace

- (N)** **ROASTED BEEF TENDERLOIN** | 420
 Eryngii Mushroom, Glazed Vegetables, Red Wine Sauce and Mashed Potato
- (N)** **BEEF BACK RIB'S FOR 2** | 500
 Served with Cranberries, Grilled Pineapple, Baby Potato and Creamed Spinach
- (N)** **WAGYU SMASH BURGER** | 200
 A5 Miyazaki Wagyu Patty, Cheddar, Tomatoes, Egg and Fries
- (N)** **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

- (B)** **BOTTEGA STEAK FRITES - 200G STRIPLOIN**
 Australia Greenham, Grass-Fed 280
 Australian Midfield, Grain-Fed, 390
 Marbling 2-3
- (B)** **PORCINI COFFEE RUBBED STEAK** | 550
 300g Australian Grass Fed Sirloin, rubbed with Dried Porcini and Arabica Coffee, grilled till medium rare
- USDA PRIME RIBEYE FOR 4 (1KG)** | 1800
(30 MIN)
 Best served Medium Rare, with House Salad
 * Sides : Potato Au Gratin / French Fries / Mashed Potatoes

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

(B) Chef's Recommendation

(A) Contains Alcohol

(V) Vegetarian

(N) New Menu

* Pasta *

- (N) CHICKEN AGNOLOTTI WITH TRUFFLE | 145**
House made Agnolotti filled with Chicken, Rosemary Jus, Grana Padano
- (N) BEEF TONGUE PARPADELLE | 170**
Braised Beef Tongue, Brandy, Beef Jus, Pecorino Romano
- (N) TOMATO RISSOTTO WITH LAMB CHORIZO | 210**
Lamb Chorizo, Ricota Cheese, Honey and Parmesan cheese
- (N) CAPUNTI WITH GORGONZOLA CHEESE | 140**
Hand made Capunti Pasta, Caramelized Onion, Thyme, and Gorgonzola Cheese
- (N) RIGATONI WITH LAMB CHORIZO AND PAPRIKA SAUCE | 200**
Served with Burrata Cheese, Lamb Chorizo, Basil and Red Paprika Sauce
- (N) SPAGHETTI WITH INDONESIAN ANCHOVIES | 120**
Cajun Spices, Local Anchovies, and Egg Yolk
- PENNE WITH PISTACHIO PESTO | 185**
Penne tossed in house-made pistachio pesto, topped with fresh burrata, basil, garlic, and Grana Padano
- PRAWN ANGEL HAIR PASTA | 165**
Angel hair pasta with succulent prawns, cherry tomatoes, olives, and parsley in a light lemon white wine sauce
- (B) PRAWN SPAGHETTI WITH GARLIC BUTTER | 215**
Tiger Prawns, Garlic Butter Sauce & Lemon
- BUCATINI CACIO E PEPE | 195**
A Roman classic—bucatini with Pecorino Romano and cracked black pepper, served with grilled sirloin steak
*Add Sirloin Steak : 100g—165 / 200g—250
- 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
- (B) GNOCCHI ALLA SORRENTINA | 125**
Potato Gnocchi, Mozzarella, Parmesan & Basil
- (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
- (B) STEAK & SPAGHETTI | 250**
Grilled Sirloin with Spaghetti in Basil Pesto
- CARBONARA | 145**
Spaghetti, Onion Cream Sauce, Egg Yolk, Parmesan, Beef Bacon
- PENNE ARRABIATTA WITH CHICKEN | 115**
Red Chili, Basil, Onion, Parmesan
- PRAWN RISOTTO | 195**
Creamy Arborio rice simmered in prawn bisque, with earthy mushrooms and Grana Padano
- TRUFFLE CACIOTTA MAC & CHEESE | 185**
Macaroni enveloped in a luscious truffle Caciotta cheese sauce



PICK YOUR FAVORITE PASTA VARIETY!

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

(B) Chef's Recommendation

(A) Contains Alcohol

(V) Vegetarian

(N) New Menu

(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

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* Thin Crust Pizza *

(N) **CRANBERRY CHICKEN & BRIE PIZZA** | 200

Grilled Chicken, Cranberry, Fresh Mozzarella Cheese, and Grana Padano Cheese

PEPPERONI & MUSHROOM PIZZA | 185

Beef Pepperoni, Fresh Mushroom, Marinara Sauce & Mozzarella

(B) **CAMEMBERT, BACON, AND HONEY PIZZA** | 275

Camembert Cheese, Beef Bacon, Honey

(V) (B) **TRUFFLE MUSHROOM PIZZA** | 255

Truffle Cream, Cremini Mushrooms, Truffle

(V) **PIZZA MARGHERITA** | 165

Tomato Sauce, Mozzarella, Basil

(V) **PIZZA FUNGHI** | 165

Cremini Mushrooms, Mozzarella, Tomato Sauce

(B) **CHICKEN PARMIGIANNA PIZZA** | 235

Breaded Chicken, Marinara, Mozzarella, Parmesan, Basil

QUATTRO FORMAGGI PIZZA | 255

Mozzarella, Brie, Parmesan, Italian Gorgonzola with Bechamel Base

BEEF PEPPERONI PIZZA | 165

Beef Pepperoni, Mozzarella, Basil, house made Marinara Sauce

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* Indonesian *

Delicious Indonesian Food Created by our Local staff

INDONESIAN OXTAIL SOUP | 255

Simmered Australian Oxtail & Vegetable Soup, White Rice, Belinjo Crackers, Indonesian Green Chilli

BONE MARROW & BEEF MARANGGI SKEWERS WITH RICE | 165

Australian Sirloin Wagyu Maranggi Skewers, Bone Marrow, White Rice, Shrimp Crackers, Sambal

BOTTEGA'S FRIED RICE | 95

Chicken, Tempeh, Sambal, Egg, Crackers

OXTAIL FRIED RICE | 169

Australian Oxtail Fried Rice with Shrimp Crackers and Acar

JAVANESE BEEF SOUP RAWON | 165

Australian Sirloin Wagyu Stew with Traditional Indonesian Keluak Nut & fresh Turmeric, White rice, Salted Egg & Sprouts

(B) *Chef's Recommendation*

(A) *Contains Alcohol*

(V) *Vegetarian*

(N) *New Menu*



* Dessert *

(N) MATCHA CAKE | 85

Buttercream, Matcha Mousse, Pistachio Crumble

(N) BISCOFF CHEESECAKE | 85

Sponge Cake, Caramel Sauce, Hazelnut, Strawberry Sauce

(N) PUMPKIN AND CINNAMON PANNACOTA | 75

Salted Caramel, Pumpkin Tuille, Strawberries

DARK CHOCOLATE CAKE | 68

Dark Chocolate Cake, Chocolate Soil, Vanilla Ice Cream

EARL GREY TIRAMISU | 75

House-made ladyfingers layered with Earl Grey-infused mascarpone cream. Light, fragrant, and indulgent

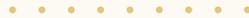
(A) (B) TIRAMISU | 79

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

RARE SEA SALT CHOCOLATE CAKE | 75
Fudgy 65% Dark Chocolate Cake with Sea Salt





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	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
Chocolate Negroski Vodka, Silver Queen Chocolate, Campari	135	Caramel Brulee Rum, Caramel, Butterscotch, Lemon	135
Caramel Apple Vodka, Caramel, Apple, Lemon	135		
Bubble Gum Vodka, Watermelon, Bubblegum	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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