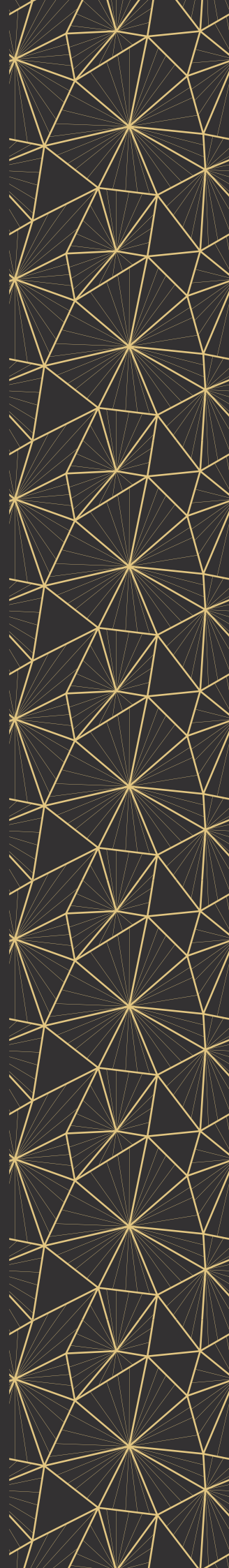


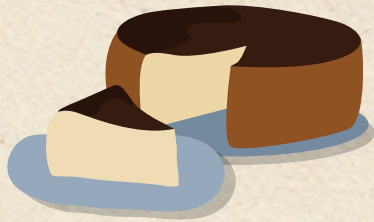
BOTTEGA

RISTORANTE



Cakes & Hampers Menu

All cakes preorder 1 - 2 days



01 BURNT BASQUE CHEESECAKE
Ø 24cm 650

02 TIRAMISU

22 x 22cm 650

10 x 20cm 250



03 DARK CHOCOLATE CAKE
12 x 28cm 350

04 LETTER CAKE

23 x 23cm 350



05 BOMBOLINIS

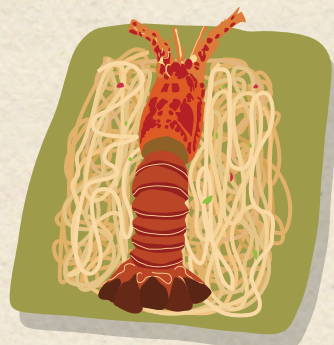
1 box (5 pcs) 151

Oreo, Dark Chocolate, Citrus Orange

06 LOBSTER LINGUINE

300-400g Lobster with 400g linguine
(for 2 pax- takeaways/hampers only)

..... 399



*Price is still subjected to 10% tax

Appetizer

(N) (B) CLASSIC SHRIMP SCAMPI WITH GARLIC BREAD | 199

Tiger Prawns with Butter Garlic

(B) BOTTEGA'S HOUSE SALAD | 95

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

GRILLED OCTOPUS | 165

Grilled Octopus Tentacle with Chimichurri Dressing

(B) NIÇOISE SALAD | 165

Classic French Salad of Mesclune, Tomato Cherry, Olives, Quail Eggs, Potatoes and Tuna

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

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

BOTTEGA'S CRAB CAKES | 205 (30 MIN)

3 pieces of Fried Crab Meat with Breadcrumbs served with Lemon and Tar Tar Sauce

GRILLED OCTOPUS SALAD | 205

Grilled Octopus, Mesclune, Olives, Potatoes, Red Onions, Tomato Cherry, Quail Eggs, Lemon Dressing

PÃO DE QUEJO | 85

Brazilian Cheese Puff with Aged Parmagiano Reggiano

CHICKEN LOLLIPOP WITH BARBEQUE SAUCE | 99 (30 MIN)

Lollipop shaped Chicken Wings served with house made BBQ Sauce

(B) CALAMARI | 99

Battered Calamari, house made Marinara Sauce

(B) KALE 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

MUSHROOM SOUP | 85

Mushroom Soup with Truffle Oil

(B) KALE SALAD WITH SALMON IN HONEY BALSAMIC DRESSING | 250

Red Onions, Candied Cashews, Pomegranate, Kale

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

French Fries, grated Parmesan, Truffle oil

CHICKEN AND VEGETABLE SOUP | 85

Pumpkin, Chicken, Spinach and Quinoa Soup

NACHOS CHILLI CON CARNE | 140

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

.....

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) BUTTER CHICKEN WITH
BABY POTATOES | 170**

200 g Chicken Breast with Paprika and Zucchini

(N) LEMON BUTTER CREAM DORY | 175

Dory Fillet with Asparagus & Cherry Tomatoes

(N) (B) GRILLED WAGYU WITH SALSA VERDE | 615

150g AUS Wagyu Ribeye MB 8-9

**(N) GRILLED LAMB CHOP WITH
SALSA VERDE | 265**

250g Lamb Chop with Mesclun, Asparagus & Peas

(B) GRILLED LOBSTER | 399 (45 MIN)

Grilled Lobster (300-400g) with Butter,
Seasonal Vegetables and Pomme Frites

SEAFOOD PAELLA | 290 (30 MIN)

Arborio Rice cooked in Prawn Stock with Mussels,
Clams and Calamari

SQUID INK PAELLA | 299 (30 MIN)

Arborio Rice cooked in Squid Ink with Clams,
Mussels, Prawns, Calamari and Garlic Aioli

SALMON WITH STIR FRIED QUINOA | 250

Quinoa stir fried with Vegetables with pan seared
Salmon

CHICKEN PARMIGIANA | 155

Breaded Chicken Cutlet topped with Tomato
Sauce and melted Mozzarella

(B) BAKMI TRUFFLE | 175

Local Noodles with Truffle and Cream

BOTTEGA'S FRIED RICE | 95

Chicken, Tempeh, Sambal, Egg, Crackers

**SEARED SALMON WITH
ORANGE CURRY | 175**

Seared Salmon served with Orange Curry Sauce
and Seasonal Vegetables

(B) LOBSTER PAELLA (2PAX) | 499 (45 MIN)

Arborio Rice cooked in Lobster Stock and served
with 300-400g Lobster, Mussels, Clams and
Calamari

SALMON WITH BEURRE BLANC | 205

Seared Salmon served with Butter Sauce &
seasonal Vegetables

**(B) CHICKEN GYROS WITH RICE PILAF &
PITA CHIPS | 118**

Tzatziki Yogurt sauce, Garlic Rice Pilaf, Cilantro Oil

(B) SEARED SALMON WITH ROMESCO | 198

Norwegian Salmon, seasonal Vegetables, Dill

(B) BOTTEGA STEAK FRITES | 255

USDA Prime Striploin Steak (200g) with Demi
Glace & house made Potato Chips

(A) BAKMI BEEF BOLOGNESE | 125

Local handmade Noodles, with Italian Beef
Tomato Sauce

(B) PORCINI COFFEE RUBBED STEAK | 375

300g USDA Prime Sirloin, rubbed with dried
Porcini and Arabica Coffee, Charred Leeks

FISH AND CHIPS | 155

Battered Dory with house made Potato Wedges
and Minted Peas

**BAKMI AGLIO OLIO WITH SAMBAL
MATAH & CHICKEN | 145**

Sambal Matah, Olive Oil, Garlic, Grilled
Chicken Breast

CREAMY TUSCAN SALMON | 195

Pan seared Salmon with Spinach, Basil, sun-dried
Tomatoes and Capers

**SEARED SALMON WITH
MINTED PEA PUREE | 185**

Seared Salmon served with Seasonal Vegetables
and Minted Peas

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

(B) Chef's Recommendation

(A) Contains Alcohol

(V) Vegetarian

(N) New Menu

Pasta & Risotto

(N) (B) SCAMPI PASTA | 215

Spaghetti with Tiger Prawns, Butter, Garlic & Lemon

(N) (B) GNOCCHI ALLA SORRENTINA | 125

Potato Gnocchi, Mozzarella, Pamersan & Basil

(N) SPAGHETTI POMODORO | 115

Spaghetti in classic Pomodoro Sauce (Tomatoes, Olive Oil & Basil)

(V) CACIO E PEPE | 95

Classic roman pasta dish, Bucatini sauté with Cheese & Pepper

(A) SEAFOOD SPAGHETTI | 199 (25 MIN)

Spaghetti with Clams, Mussels, Prawn, Calamary

(B) STEAK SPAGHETTI | 198

100g USDA Sirloin served with Spaghetti saute with Basil Pesto

(A) HOMEMADE TAGLIATELLE WITH BEEF BOURGUIGNON | 198

Dash of Cream, Braised Beef Sauce, Red Wine

(A) (B) ANGELHAIR VONGOLE | 195

Angelhair Pasta with Clams with Garlic and White Wine

CRAB SPAGHETTI | 280

Jumbo Lump Crab Meat Spaghetti in Creamy Tomato Sauce

(V) PENNE WITH TUSCAN VEGETABLE SAUCE | 105

Spinach, Basil, Garlic, Pink Sauce, Onions, Capers, sun dried Tomatoes

PRAWN AGLIO OLIO | 190

Tiger Prawn with Spaghetti tossed in Garlic, Parsley, Chilli Flakes, and White Wine

(V) TRUFFLE TAGLIOLINI | 289

House made Tagliolini with Black Truffle Sauce

SPAGHETTI NERO SEPIA | 195

Squid Ink spaghetti with Calamari, White Wine, Cherry Tomatoes and Pink Sauce

(B) LOBSTER LINGUINE | 399 (45 MIN)

Lobster (300-400g) with linguine cooked in Garlic Butter Sauce

(P) SPAGHETTI CARBONARA WITH EGGYOLK | 155

PENNE ARRABIATTA WITH CHICKEN | 115

Red Chili, Basil, Onion, Parmesan

SAMBAL MATAH AGLIO OLIO WITH GRILLED CHICKEN | 155

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

(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

CHILLI PRAWN SPAGHETTI | 195

Tiger Prawn, Asian inspired Chilli Tomato Sauce, Garlic and Parsley

CHICKEN PESTO SPAGHETTI | 152

Spaghetti tossed in Basil Pesto, Garlic with Chicken Breast

(V) TRUFFLE MAC & CHEESE | 130

Macaroni tossed in Cheesy Truffle Sauce

(B) SPAGHETTI AGLIO OLIO WITH CHICKEN | 105

Garlic, dried Chilli Flakes, Parmesan Bread Crumbs

PICK YOUR FAVORITE PASTA VARIETY!

Spaghetti, Linguine, Bucatini, Penne, Angelhair, Vegan Spaghetti

Handmade Pastas: Tagliatelle, Tagliolini, Nero Sephia, Pappardelle

Thin Crust Pizza

(V) VEGAN PIZZA | 129

Homemade Vegan Cashew Cheese, Papricas, Mushroom, Onions

(V) PIZZA MARGHERITA | 120

Tomato Sauce, Mozzarella, Basil

(B) TRUFFLE & EGG PIZZA | 180

Truffle Cream, Organic Egg and Parmesan Cheese

BREAKFAST PIZZA | 155

Marinara base topped with Mozzarella, Beef Bacon, and a Runny Organic Free Range Egg

(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) SPINACH, MUSHROOM AND RIGOTTA PIZZA | 130

Mushrooms, fresh Ricotta, Mozzarella, Marinara Sauce and Basil

(V) PIZZA BIANCA | 130

White vegetarian pizza made with Grana Padano, Mozzarella, Garlic, Ricotta, Basil and Olive Oil

TUNA MELT PIZZA | 129

Tuna with Mozzarella and Red Onions

(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



Sandwich & Burgers

(. Ask for bread selection)



GRILLED STEAK WITH CARAMELIZED ONIONS & CHEESE | 135 (B)

CHICKEN WITH MARINARA & CHEESE | 85

CHICKEN WITH BASIL PESTO & CHEESE | 94 (B)

ITALIAN BEEF BURGER | 120

GRILLED DOUBLE CHEESEBURGER | 160

CHICKEN WITH AVOCADO, TOMATOES, ARUGULA & CHEESE | 85

CHICKEN WITH BACON (BEEF), AVOCADO, TOMATOES | 98

TUNA CHEESE MELT PANINI | 85



* Dessert *

(N) BOTTEGA'S OPERA CAKE | 78

Classic french layered Almond Sponge Cake soaked in Coffee Syrup

**(A) ORO AMORE (GOLD LOVE) | 165
(30 MIN)**

Vanilla Ice Cream served with edible 24K Gold Leaf, Gold Pearls, sprinkled with Edible Gold Powder, topped with Rum & Baileys

BURNT BASQUE CHEESECAKE | 68

Burnt Basque style Cheesecake

**(B) NUTELLA, BANANA & MARSHMALLOW
PUFF PASTRY PIZZA | 115**

DARK CHOCOLATE CAKE | 68

Dark Chocolate Cake, Chocolate Soil, Vanilla Ice Cream

(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

PROFITEROLES | 68

House Made Choux Pastry filled with Ice Cream

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BOTTEGA

RISTORANTE

..... **BAR**

LA BEVANDA

Drinks

AVOCADO AFFOGATO | 69

Blended Avocado with Chocolate Ice cream and
a shot of Espresso

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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 |

SOFT DRINKS | 35

Coca- Cola
Diet Coke
Sprite
Soda Water
Tonic Water
Ginger Ale

SAN BENEDETTO

| | |
|--------------------|-------|
| Still 500ml/1l | 35/65 |
| Sparkling 500ml/1l | 35/65 |

EQUIL

| | |
|-----------------------|-------|
| Still 380/760ml | 40/75 |
| Sparkling 380ml/760ml | 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
Green Tea Banana Smoothie

SMOOTHIES | 65

Banana Ebony
Violet Dragon
Espresso Smoothie
Berries Banana
Yoghurt Banana
Papaya Berries Yoghurt

✧ Cocktails ✧

SIGNATURE COCKTAILS

| | | | |
|---|-----|--|-----|
| Tiramisu Martini Vodka, Kahlua, Baileys, Tiramisu | 135 | Berry Cotton Candy Mixed Berries, Vodka, Lemon | 135 |
| Lemon Loco Tequila, Amaretto, Lemon | 135 | Berry Berry Good Strawberry, Lemon, Sour | 135 |
| Bubble Gum Vodka, Watermelon, Bubblegum | 135 | That's so Peachy Peach, Lemon, Sour | 135 |
| Creamy Mama Yakult, Lychee, Sour | 135 | Milanese Sunset Tequila, Campari, Lemon, Gold Dust | 199 |
| Summer in Rimini Rum, Coconut, Mango | 135 | Pot of Gold Whiskey, Ginger, Edible 24K Gold | 199 |
| Capri Waves Brandy, Gin, Mango, Lemon, Blue Dust | 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 | Hot Air Balloon Soya Bean, Kale, Orange, Yakult |
| Strawberry Kiwi Crush Kiwi, Strawberry, Mango | |

SMOKED COCKTAILS | 145

| | |
|---|--|
| Scarlet Strawberry, Yakult, Tequila | Negroni Gin, Vermouth, Campari, Orange |
| Dolce Negroni Gin, Vermouth, Campari, Orange, Sweet | Manhattan Whiskey, Vermouth, Bitters, Cherry |
| Old Fashioned Whiskey, Bitters, Sugar | Lovebirds Vodka, Mint, Strawberry |

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

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