



# 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 Brioche, 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*

**(B) BOTTEGA STEAK FRITES | 285**

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 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*

*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

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**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

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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
Banana Latte	50
(Banana, Coffee, Milk)	

### 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
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### 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** 135  
Campari, Martini Rosso, Cuve Proseco

**Paloma Agave** 135  
Mezcal Sufit Apple and Ginger Tea,  
Martini Dry, Martini Rosso, Ginger Bir

**Limontini** 135  
Gin infuse Butterfly Pea Flower, Home  
Made Limoncino, Zonin Lambrusco

**Creamy Mama** 135  
Yakult, Lychee, Sour

**Capri Waves** 135  
Brandy, Gin, Mango, Lemon, Blue Dust

**Chocolate Negroski** 135  
Vodka, Silver Queen Chocolate, Campari

**Caramel Apple** 135  
Vodka, Caramel, Apple, Lemon

**Bubble Gum** 135  
Vodka, Watermelon, Bubblegum

**Berry Berry Good** 135  
Strawberry, Lemon, Sour

**That's so Peachy** 135  
Peach, Lemon, Sour

**Tiramisu Martini** 135  
Vodka, Kahlua, Baileys, Tiramisu

**Lemon Loco** 135  
Tequila, Amaretto, Lemon

**San Nicola** 135  
Vodka, Blue Curacao, Orange,  
Grapefruit

**Caramel Brulee** 135  
Rum, Caramel, Butterscotch, Lemon

## MOCKTAILS | 65

**Winterfell**  
Vanilla Ice Cream , Orange, Peach

**Hawaiian**  
Mango, Pineapple, Coconut

**Mama Mia**  
Banana, Strawberry, Marquisa, Orange

**Strawberry Kiwi Crush**  
Kiwi, Strawberry, Mango

**Go Go Mango**  
Mango, Citrus, Vanilla Ice Cream, Jelly Mango

**Apple Lychee Crush**  
Apple, Orange, Lychee

**Positano**  
Strawberry, Orange, Peach

**Tre Valli**  
Watermelon, Melon, Orange, Lemon

**Fresco**  
Grapefruit, Strawberry, Mango, Vanilla Ice Cream

# ✧ 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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