



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 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

(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



BOTTEGA
RISTORANTE

BAKERY
LA PANETTARIA

(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

Sourdough Sandwiches

*Sandwiches made with Sourdough Bread
and Premium Ingredients*

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

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

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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, Ricotta 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

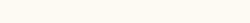
Red Chili, Basil, Onion, Parmesan

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 PARMIGIANA 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





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
(Banana, Coffee, Milk)	

SOFT DRINKS | 35

Coca- Cola
Coke Zero
Sprite
Soda Water
Tonic Water

EQUIL

Still 380/760ml
Sparkling 380ml/760ml

AQUA REFLECTION

380/780ml

ICED TEA/FLAVORED

BEER

Bintang
Heineken

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 Prosecco	135	Berry Berry Good Strawberry, Lemon, Sour	135
Paloma Agave Mezcal Sufit Apple and Ginger Tea, Martini Dry, Martini Rosso, Ginger Beer	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	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	
	Positano Strawberry, Orange, Peach
	Tre Valli Watermelon, Melon, Orange, Lemon
	Fresco Grapefruit, Strawberry, Mango, Vanilla Ice Cream

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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