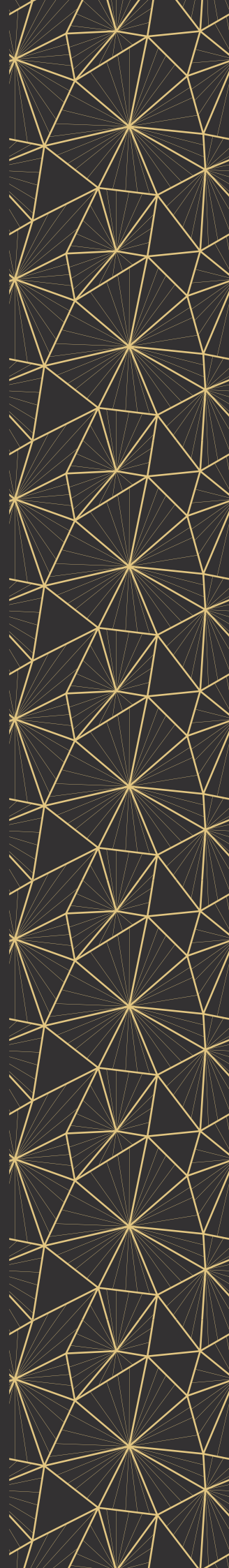


BOTTEGA

RISTORANTE





Enjoy Life's Wonder
through Culinary Perfection

Buon Appetito!



Breakfast

(We only use *organic omega 3* eggs)

BREAKFAST QUESADILLA | 95
Scrambled Egg, Beans, Guacamole, Salsa

CROQUE MADAME | 140
Emmental Cheese, Beef or Pork Bacon,
Sunny side up, House Salad

BACON FRENCH TOAST | 125
Bacon, House Made Bread, Maple Syrup

(P) BREAKFAST BACON MAC & CHEESE | 135
Bacon, Cheddar, Macaroni, Egg, Pork or Beef
Bacon

(N)(V) MASHED AVOCADO TOAST WITH SAUTEED MUSHROOMS AND EGG | 125
House Made Italian Bread topped with Sauteed
Mushrooms Avocado and Egg

(P) SHAKSHUKA WITH TOAST | 115
Pork Chorizo, Black Beans, Chipotle, Toast

(B)(P) SPANISH BREAKFAST EGGS | 79
Crispy Potato Hash, two Organic Sunny side up,
Pimento Pepper Sauce, Soy, Garlic Chips,
Chorizo, Toast & Cilantro

(P) AVOCADO TOAST WITH PORK OR BEEF BACON | 90
Toasty Bread topped with Mashed Avocado Salsa
and Sunny side up

(N) MASHED AVOCADO & PEAS TOAST WITH EGG | 99
Mashed Minted Peas with Avocado on Grilled
House made Italian Bread

Available only on

SATURDAY & SUNDAY

(N) SOUFFLE PANCAKES WITH BANANA & HONEYCOMB BUTTER | 99

(N) SOUFFLE PANCAKES WITH BACON & EGG | 119
Sunny side up, Buttermilk Pancakes, Maple Syrup



Appetizer

CHICKEN EMPANADA | 65 (15 minutes)
Spanish Pastry filled with Chicken and Paprika.

(V) GRILLED ARTICHOKE & HUMMUS SALAD | 129

Grilled Artichokes, Baby Potatoes, Cherry Tomatoes, Hummus

(N) TABOULEH WITH BULGUR WHEAT | 99
Cilantro, Lime, Cumin, Garlic, Tomatoes, Red Onions

BEET AND SUGAR SNAP PEAS SALAD | 155

Honey Vinaigrette, Mesclun Greens, Candied Almonds, Crumbled Gorgonzola

(P) PORKBELLY SLIDERS | 109
Braised Porkbelly Sliders with Honey Mustard Sauce

PÃO DE QUEIJO (BRAZILIAN CHEESE PUFF) | 85

House Made Brazilian Cheese Puff made with Parmesan Cheese

(B) CALAMARI | 95
Battered Calamari, House Made Marinara Sauce

BOTTEGA CHEESE PLATTER | 260

Blue Cheese, Camembert, Grana Padano with Honey Gelee, Grapes, Sliced Apple

(V) PUMPKIN SOUP | 73
Traditional Pumpkin Soup Topped with Mesclun, Shaved Cashew & Grilled Pumpkin

(V) FRENCH FRIES WITH GRATED PARMESAN & TRUFFLE OIL | 85

French Fries, Grated Parmesan, Truffle oil

CHICKEN TACOS WITH CORN SALSA | 99

House Made Fresh Tacos, Grilled Chicken, Guacamole

(N) SICILIAN SWEET AND SOUR MACKEREL | 125

Fried Mackerel with Sicilian Sweet and Sour Sauce

(B) HUMMUS | 85
Pita Chips served with House Made Hummus

(N) GREEN PEAS SALAD | 99
Green Peas, Shallots, Basil, House Made Vinaigrette, Tomatoes

(N) KALE SALAD WITH GRILLED CHICKEN | 139
Parmesan Cheese, Orange Vinaigrette, Cherry Tomatoes, Candied Cashew, Orange Slices, Pomegranate, Sliced Red Onions, Cubed Avocados

(N) KALE SALAD WITH BAKED SALMON AND GUACAMOLE | 175
Orange Vinaigrette, Cherry Tomatoes, Candied Cashew, Pomegranate

(V) MINTED PEAS SOUP | 75
Refreshing Peas Soup with Mint

MEXICAN CHICKEN QUESADILLA | 115
Cajun, Paprika, Mozzarella, Onion, Guacamole, Salsa

(V) FALAFEL SALAD WITH YOGURT TZATZIKI SAUCE | 95
Baby Romaine, Hummus, Tomatoes, Red Onion, Greek Yogurt Tzatziki

BARBEQUE CHICKEN WINGS | 79
Battered Fried Wings with Garlic Aioli

(N) WARM KALE, SHIMEJI AND SHIITAKE SALAD | 149
Oyster Sesame Vinaigrette, Red Onions, Edamame, Toasted Almonds, Red Radish, Cucumber, Cilantro

CHAR GRILLED OCTOPUS | 109
Char Grilled Octopus with Chimmi Churri and Charred Baby Corn

NACHOS CHILLI CON CARNE | 135
Tortilla Chips, Cheddar, Beans, Guacamole, Salsa, Cilantro, Onion

CHICKEN AND VEGETABLE SOUP | 85
Pumpkin, Chicken, Spinach and Quinoa Soup

(B) CHICKEN, AVOCADO & BACON QUESADILLA | 107
Chicken Breast, Caramelized Peppers, Cheese & Bacon grilled Quesadillas

(N) CASSAVA CACCIO E PEPE | 85
Yucca root tossed in Grana Padano and Black Pepper

(N) SHIITAKE FRIES | 119
Fresh Battered Shiitake served with Sesame Sauce

MUSHROOM SOUP | 79
Mushroom Soup with Truffle Oil

(N) BOTTEGA MEAT BALLS | 149
Classic Italian Meatballs served in Marinara Sauce



* Main Courses *

STUFFED SQUID IN SQUID INK SAUCE | 179

Barley Marinara, Squid, Squid Ink Sauce

(B) COSTINE (Tuscan Style Pork Spare Ribs) | 189
St. Louis Pork Ribs, Purple Sweet Potato Purée, Paprika, Seasonal Vegetables

CRISPY DUCK CONFIT | 139
Demi Glace, Crispy Potato Discs, Seasonal Vegetables

(B) CHICKEN GYROS WITH RICE PILAF & PITA CHIPS | 112
Tzatziki Yogurt sauce, Garlic Rice Pilaf, Cilantro oil

(B) SEARED SALMON WITH ROMESCO | 185
Norwegian Salmon, Seasonal Vegetables, Dill

(B) BOTTEGA STEAK FRITES | 179
USDA Prime Striploin Steak (200g) with Demi Glace & House Made Potato Chips

(B)(N) BISTECCA DI MANZO | 75 / 100gram
Grilled Beef Steak of the day, with House Made Potato Wedges and Vegetables.

FALAFEL WRAP WITH BABY ROMAINE SALAD | 115

Red onion, Greek Yogurt Tzatziki, Tomatoes, Cucumber

MOROCCAN CHICKEN WITH COUS COUS | 145
Braised Chicken Thigh in Moroccan Spices, Served with Cous Cous

PORCINI COFFEE RUBBED STEAK | 295
300g USDA Prime Sirloin, Rubbed with Dried Porcini and Arabica Coffee, Charred Leeks

SALMON WITH BEURRE BLANC | 195
Seared Salmon Served with Butter Sauce & Seasonal Vegetables

BOTTEGA'S FRIED RICE | 95
Orange leaves, Chicken, Tempeh, Sambal, Singkong, Egg, Crackers

CHICKEN PARMIGIANA | 145
Breaded Chicken Cutlet topped with Tomato Sauce and Melted Mozzarella

(B) BAKMI TRUFFLE | 149

Local Noodles with Truffle and Cream

(P) BRAISED PORKBELLY | 127

Braised Oriental Porkbelly with Fried Baby Potatoes and Seasonal Vegetables

FISH AND CHIPS | 145

Battered Dory with House Made Potato Wedges and Minted Peas

(N) B.F.C (BOTTEGA FRIED CHICKEN) | 139

Battered Chicken Thigh and Breast served with Marinara Sauce

BUTTER CHICKEN WITH POTATOES | 149

Chicken Browned in Butter Sauce

SHEPHERD'S PIE | 135

Traditional Chicken Pie Filling Topped with Baked Mashed Potato

(N) BAKMI CARBONARA | 119

Local Handmade Noodles with Beef Bacon

(N) BAKMI IN DRIED TOMATO SAUCE WITH GRILLED SIRLOIN | 165

Sun Dried Tomato, Pistachio, and Oregano

(N) BAKMI BEEF BOLOGNESE | 125

Local Handmade Noodles, with Italian Beef Tomato Sauce

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Pre-Order (24 hours in advance)

FRESH SEAFOOD

(Sizes & availability may differ according to what we get from our seafood suppliers)

(N) CLAMS COOKED IN WHITE WINE AND GARLIC | 190 / kg



(N) WHOLE BLUE SWIMMER CRAB PASTA COOKED IN MARINARA SAUCE | 250

Tagliolini, Whole Live Blue Swimmer Crab

**(N) SEAFOOD COOKED IN WHITE WINE WITH LEMON AND CAPERS
OR GRILLED WITH ROMESCO SAUCE**

Local Sole (600g)	190	Japanese Pomfret (per 100g)	90
Barramundi (800g)	350	Big Eye Red Snapper (300g)	150
Grouper (per 100g)	80	Live Baby Octopus	250
Tilapia (per 100g)	50		



* Pasta & Risotto *

(B) VONGOLE TAGLIOLINI WITH CLAMS | 179

White Wine, Clams, Garlic, Parsley

(N)(V) HAND MADE PICI WITH 3 MUSHROOMS | 126

Tagliolini tossed with 3 different types of Seasonal Mushroom Sauce

(B) SPAGHETTI AGLIO OLIO WITH CHICKEN | 95

Garlic, Dried Chilli Flakes, Parmesan Bread Crumbs

WHOLE BLUE SWIMMER CRAB COOKED IN MARINARA SAUCE | 250

Spaghetti, Whole Live Blue Swimmer Crab
(Available by pre-order and only on weekends)

(V) MUSHROOM & TRUFFLE RISOTTO | 139

Mushroom, Arborio Rice, Truffle Oil, Arugula

PENNE ALLA VODKA | 125

Penne tossed in Vodka Marinara with Salmon Chunks

(B) SQUID INK TAGLIOLINI | 189

Hand made Tagliolini with Squid Ink Sauce

TRUFFLE MUSHROOM RAVIOLI | 165

Mushroom Ravioli with Truffled Demi Glace

(P) SPAGHETTI CARBONARA WITH EGGYOLK | 139

Choose between Chorizo (Spanish Pork Sausage), Beef Bacon or Pork Bacon

(V) TRUFFLE MAC & CHEESE | 126

Macaroni tossed in Cheesy Truffle Sauce

(B) BACON MAC & CHEESE (BEEF OR PORK) | 116

Macaroni tossed in Cheese and choice of Bacon

HAND MADE TAGLIATELLE IN BEEF BOURGUIGNON | 165

Dash of Cream, Braised Beef Sauce, Red Wine

(N) VEGETARIAN TAGLIOLINI WITH MINTED PEAS SAUCE | 109

House made Tagliolini, French Peas, Mint, Grana Padano

PENNE ARRABIATTA WITH CHICKEN | 115

Red Chili, Basil, Onion, Parmesan

SWEET POTATO GNOCCHI WITH PESTO AND CHICKEN | 109

Hand Made Sweet Potato Gnocchi with Basil Pesto and Grilled Chicken

(B) SPAGHETTI NERO SEPIA WITH SQUID IN PINK SAUCE | 158

Squid Ink Spaghetti, Squid, Cherry Tomatoes, Arugula, Shaved Parmesan

(B) CRAB SPAGHETTI WITH CREAMY TOMATO SAUCE | 215

Jumbo Lump Crabmeat, Creamy Tomato Sauce, White Wine

(B) CRAB WITH GARLIC SPAGHETTI | 215

Jumbo Lump Crabmeat, Spaghetti tossed in Garlic Tomato Sauce

BOTTEGA LASAGNA | 159

Classic Lasagna with Hand Made Pasta, Beef & Mozzarella filling

SAMBAL MATAH AGLIO OLIO WITH GRILLED CHICKEN | 145

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

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Sandwich & Burgers

(Ask for bread selection)



- GRILLED STEAK WITH CARAMELIZED ONIONS & CHEESE | 126 **B**
- CHICKEN WITH PORK CHORIZO, PAPRIKA AIOLI, CHEESE, ARUGULA & TOMATOES | 94 **(P)**
- TRUFFLE DUCK CONFIT BURGER | 189 **(N)**
- CHICKEN WITH MARINARA & CHEESE | 79
- CHICKEN WITH BASIL PESTO & CHEESE | 94 **B**
- ITALIAN BEEF BURGER | 115
- GRILLED DOUBLE CHEESEBURGER | 155
- CHICKEN WITH AVOCADO, TOMATOES, ARUGULA & CHEESE | 79
- HUMMUS PANINI WITH ROASTED RED PEPPER & GRILLED EGGPLANT | 83 **(V)**
- CHICKEN WITH BACON (PORK OR BEEF), AVOCADO, TOMATOES | 89
- BACON (PORK OR BEEF), LETTUCE, TOMATO, AVOCADO & CHEESE | 85
- TUNA CHEESE MELT PANINI | 75

* Thin Crust Pizza *

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| <p>(V) PIZZA MARGHERITA 115
 Tomato Sauce, Mozzarella, Basil</p> <p>(V) PIZZA FUNGHI 115
 Cremini Mushrooms, Mozzarella, Tomato Sauce</p> <p>(V) TRUFFLE MUSHROOM PIZZA 175
 Truffle Cream, Cremini Mushrooms, Truffle</p> <p>(P) CHORIZO PIZZA 185
 Tomato Sauce, Mozzarella, Chorizo</p> <p>(N)(V) EGGPLANT PARMIGIANNA PIZZA 135
 Marinara, Eggplant, Mozzarella, Breadcrumbs, Basil</p> <p>TUNA MELT PIZZA 125
 Macaroni tossed in Cheese and choice of Bacon</p> | <p>(N) CHICKEN PARMIGIANNA PIZZA 175
 Breaded Chicken, Marinara, Mozzarella, Parmesan, Basil</p> <p>BREAKFAST PIZZA 145
 Tomato Sauce, Egg, Pork or Beef Bacon, Fresh Mesclun Greens</p> <p>MEXICAN PIZZA 175
 Black Beans, Salsa, Guacamole, Avocado, Mozzarella, Chorizo</p> <p>(N) ARTICHOKE, SPINACH, ONION PIZZA 155
 Cream Cheese, Parmesan, Spring Onion, Red Onions, Mozzarella</p> |
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* Dessert *

(B) TIRAMISU | 78

(B) NUTELLA, BANANA & MARSHMALLOW
PUFF PASTRY PIZZA | 111

APRICOT AND VANILLA PIE | 69
Served with Vanilla Ice Cream

BANANA CREAM PIE | 69
Banana Custard, Fresh Bananas, Whipped Cream

(B) LECHE FRITA - FRIED MILK | 69

(N) HOUSE MADE PROFITEROLE :
WITH DARK CHOCOLATE BROWNIE,
RUM RAISIN AND BURNT CARAMEL
ICE CREAM | 75
Freshly Baked Chocolate Chip Cookie Dough Pan
with Rum & Raisin Ice Cream

(N) HONEYCOMB ICE CREAM CAKE | 85
House made Sponge Cake and Honeycomb Ice
Cream with Burnt Caramel Sauce & Honeycomb
Crunch

(N) HOUSE MADE BOMBOLONI | 85

With Tangy Lemon, Coffee or Mixed Berries
White Chocolate Custard.
(Ask for our flavor of the day)

**FLOURLESS HAZELNUT CHOCOLATE
CAKE (Gluten free) | 65**
Dash of cream, Braised Beef Sauce, Red Wine

**CANNOLI WITH NUTELLA &
RICOTTA | 89**
Home Made Cannoli filled with Ricotta, Nutella
and Toasted Hazelnut

**FRESHLY BAKED CHOCOLATE CHIP
COOKIES IN A PAN WITH RUM & RAISIN
ICE CREAM | 88**

(N) BLACK GLUTINOUS SPONGE CAKE | 75
Pulut Hitam, Salted Coconut Cream, Coconut
Granita

(N) DARK CHOCOLATE BANANA BROWNIE
WITH TORCHED MARSHMALLOWS | 79

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BOTTEGA

RISTORANTE

..... **BAR**

LA BEVANDA

Drinks

(N) ES PODENG AFFOGATO | 79

Traditional Indonesian Dessert with a shot of Espresso

(N) AVOCADO AFFOGATO | 69

Blended Avocado with Chocolate Ice cream and
a shot of Espresso

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ARTISAN TEA | 40

Assam Breakfast
Earl Grey
Green Tea
Chamomile Flowers
Whole Rosebuds

TWG TEA | 55

Emperor Sencha
Green Tea

Blossom
Fruits Infused Green Tea

Sakura ! Sakura !
Green Tea & Cherry Blossoms

Vanilla Bourbon
Red Tea & Vanilla

Eternal Summer
Red Tea & Rose Blossoms

Chocolate Mint Truffle
Chocolate & Mint

Lemon Bush
Red Tea & Citrus Fruits

Golden Rose
Gold Flakes, Black Tea & Rose Blossoms

SPECIALTY COFFEE BY COMMON GROUNDS



Espresso	35
Americano	39
Cappuccino	45
Latte	47
Mocca	47



* Drinks *

SOFT DRINKS | 35

Coca- Cola
Diet Coke
Sprite
Pokka Green Tea
Soda Water
Tonic Water
Ginger Ale

SAN BENEDETTO

Still 500ml/1l 30/50
Sparkling 500ml/1l 35/55

EQUIL 380/760ml 35/55

PERRIER 330/750ml 39/65

ICED TEA/ FLAVORED 30/35



FRESH JUICES | 55

Dragon Fruit
Orange
Strawberry
Banana
Kiwi
Watermelon
Guava
Avocado
Melon

SQUASH | 55

Lemon
Strawberry Orange
Melon Kiwi
Apple Marquisa

SMOOTHIES | 65

Banana Ebony

Banana, Chocolate, Vanilla, Milk

Violet Dragon

Dragon, Yoghurt, Strawberry, Milk

Espresso Smoothie

Coffee, Vanilla

Avocado Smoothie

Avocado, Kale, Orange, Honey

Green Smoothie

Kale, Pineapple, Banana, Lime

Yogurt Banana Smoothie

Banana, Yoghurt, Honey

Berries Banana Smoothie

Mixed Berries, Banana, Orange,
Yoghurt

* Cocktails *

SIGNATURE COCKTAILS

Bellini Royal Peach, Sorbet, Sparkling	115	Nutella Martini Vodka, Creme de white, Frangelico	109
Tiramisu Martini Vodka, Kahlua, Baileys, Tiramisu	125	Bottega Sour Laphroaig, Green apple, Bitters	129
Bottega's Old Fashioned Laphroaig, Orange, Bitters	129	Soldier Of Love Strawberry, Vodka, Mint, Lemon	109
Lemon Loco Tequila, Amaretto, Lemon	109	Dolce Negroni Gin, Elderflower, Bitters	119
Bubble Gum Vodka, Watermelon, Bubblegum	99	Rosso Belvedere, Elderflower, Strawberries	120
Torino Royal Brewhouse Whiskey, Almond, Orange, Amaretto, Soda	125	Alcoholic Acai Toblerone-Infused Vodka, Chambered, Vanilla Ice Cream, Chocolate, Cheese	120
Tropicale Tempo Rum, Marquisa	115	Blue Garden Blueberry, Belvedere, Proseco, Basil, Limoncino	120
Candy Margarita Tequila, Strawberry, Lemon, Candies	99	Pinata Sour Lemon, Royal Brewhouse Whiskey, Palmsugar	140
Benevento Amarula, Vodka, Hazelnut	125		
Captain Jello Captain Morgan, Peach, Lime, Conintreau	99		

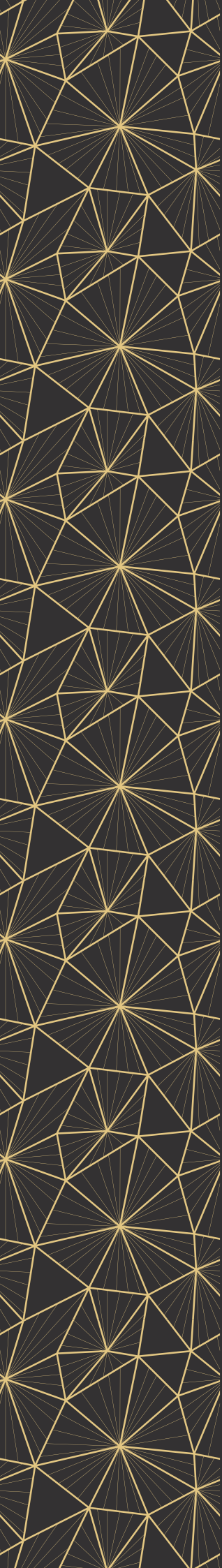
MOCKTAILS | 65

Ibiza Orange, Melon, Black Tea, Peach	Apple Lychee Crush Apple, Orange, Lychee
Strawberry Kiwi Crush Kiwi, Strawberry, Mango	Strawberry CheeseCake Strawberries, Cheese, Nutella, Vanilla Ice Cream, Astor
Winterfell Vanilla Ice Cream, Orange, Peach	Positano Strawberry, Orange, Peach
Hawaiian Mango, Pineapple, Coconut	Cioccolato Ice Cream, Oreo, Milk, Cream
Avocado Chocolate Affogato Avocado, Chocolate, Espresso	C & C Fresh Coconut, Activated Carbon
Mama Mia Banana, Strawberry, Marquisa, Orange	
Bottega Homemade Punch Kiwi, Melon, Marquisa, Orange	

INTERNATIONAL COCKTAILS 145

Martini, Margarita, Negroni Old Fashioned, Mojito, Side Car Cosmopolitan, Pina Colada, Mai Tai, Daiquiri, Manhattan.

We serve all classic and international cocktails. If your preferred cocktail does not feature on our menu, please feel free to request our server for it.



Fairgrounds

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