

# BOTTEGA

PROSECCO BAR & CAFFÈ

*Budapest*



## Menu

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**CHOOSE YOUR PERFECT MATCH**

VENICE, BOLOGNA, ROME, NAPLES,  
ABU DHABI, DUBAI, BUDAPEST, LONDON,  
BIRMINGHAM, ISTANBUL

# *The Perfect Match*

In Italy, we believe wine is best enjoyed when paired with the finest food. Our team have carefully matched the perfect wine & food to deliver you a true Italian experience. We invite you to share our passion and have a truly unique Bottega experience!

## **ITALIAN APPELLATIONS**

In Bottega we are ambassadors of the Italian excellences, protected by the Consortiums and their denominations.

Denominations, both in wines and food, identify what is unique, unmistakable, incomparable. It means that the product is made in a specific area according to specific rules and high-quality standards; it embodies history, tradition and the locations where it has been cultivated since centuries.

Here below the main Italian denominations you will find in our menu and wines list.

### **DOCG**

DOCG means Controlled and Guaranteed Designation of Origin. It is attributed exclusively to particularly prestigious wines that follow the highest production standards.

### **DOC**

DOC means Controlled Designation of Origin. It recognises the quality and typicality of wines produced in small and medium-sized areas, following strict regulations that define the production methods and times.

### **IGT**

IGT means Typical Geographical Indication. IGT wines are made from autochthonous vines coming from well-defined areas.

### **DOP**

DOP means Protected Designation of Origin. This is attributed to food whose characteristics depend essentially on the production area and traditional production techniques.

### **IGP**

IGP means Protected Geographical Indication. This is granted only to products originating in a specific place, region or country, and whose quality or other characteristic is attributable to the geographical origin.





## BRAND HISTORY

Bottega has a history of four centuries in the world of wine and grappa. Since the 17th century, when our ancestors cultivated the vine as tenant farmers, up to now, with our wines, grappa and liquors being appreciated all over the world, thanks to the creative technical innovations and original design.

4 wineries and 1 distillery based in some of the most prestigious and historical areas of Italian viticulture.

Our company is only 50 km away from the city of Venice, a lodestar of both art and culture and a constantly reassuring presence.

Over the years, we have created a concept aimed at enhancing and sharing our Italian wines, genuine food and convivial lifestyle, all over the world and in different environments, from airports to hotels and shopping centres.

In 2014 the first BOTTEGA PROSECCO BAR opened on board of a cruise ship in Scandinavia and since then a number of stunning locations welcome you around the world!

Enjoy the experience!

*Bottega*

**B** A GREEN  
COMPANY

Our wines and spirits are produced using technologies, energy sources and raw materials that help us reduce the environmental impact in terms of CO2 emissions, waste production and consumption of natural resources.

## COME AND VISIT US!

Bottega opens the doors of its cellar for a fascinating guided tour to the discovery of Prosecco:  
from the visit to the vineyards, the cellar and to wine tasting.

Email: [enoturismo@bottegaspa.com](mailto:enoturismo@bottegaspa.com) Telephone number: +39 0438 4067



## COLAZIONE – BREAKFAST

**CORNETTO AL BURRO** 1.290 HUF

Croissant

Butter croissant with apricot jam  
Vajas croissant sárgabarack lekvárral

**CORNETTO INTEGRALE- WHOLEGRAIN CROISSANT** 1.790 HUF

Wholegrain croissant with the filling of your choice (vanilla/  
chocolate/hazelnut/lemon/strawberry cream or apricot jam)

Teljes kiörlésű croissant az Ön által választott töltelékkel (vanília/csokoládé/mogyoró/citrom/eperkrém vagy sárgabarack lekvár)

**BOTTEGA BENESSERE BOWL** 2.490 HUF

Natural yogurt with crunchy granola, lyophilized raspberries,  
raisins, blueberries, almond flakes, fresh seasonal fruits,  
fresh mint

Natúr joghurt ropogós granolával, liofilizált málnával, mazsolával, áfonyával,  
mandulapehellyel, friss szezonális gyümölcsök, friss mentával

**BOTTEGA BOWL** 3.190 HUF

Whipped yogurt with honey, chia seeds, kiwi, pineapple,  
sweet melon, pomegranate, fresh seasonal fruits,  
crunchy granola, fresh mint

Natúr joghurt, mézzel, chia maggal, kivivel, ananászsal, édes dinnyével,  
gránátalmával, friss szezonális gyümölcsökkel, ropogós granolával, friss mentával

**FRUTTA FRESCA** 3.290 HUF

Seasonal fresh fruits salad

Szezonális gyümöcssaláta



## COLAZIONE SALATA – SAVOURY BREAKFAST

### CORNETTO PARMA

3.290 HUF

Savoury croissant with PDO Parma cured ham, PDO Parmigiano Reggiano flakes, rocket, baby spinach, cherry tomatoes  
Pármái sonkás OEM croissant Parmigiano Reggiano OEM sajttal, rukkolával, bébi spenóttal és koktélparadicsommal  
Perfect match with  
IL VINO DEI POETI PROSECCO DOC ROSE' SPUMANTE BRUT

### FOCACCIA VALTELLINA

4.290 HUF

Focaccia bread with bresaola, PDO Buffalo Mozzarella, basil, basil pesto and baby spinach  
Focaccia bresaola sonkával, bivaly mozzarellával OEM, bazsalikkommal, bazsalikomos pestóval és bébispenóttal  
Perfect match with  
PINOT GRIGIO VENEZIA DOC

### BOTTEGA FULL BREAKFAST

3.750 HUF

Scrambled eggs with speck, focaccia croutons, crispy ham chips, ricotta cheese, PDO Parmigiano Reggiano flakes, fresh spinach, cherry tomatoes and green crumble  
Tojásrántotta speck sonkával, focaccia krutonnal, ropogós sonka chipsszel, ricottával és Parmigiano Reggiano OEM sajttal meghintve. Friss spenóttal, koktélparadicsommal és zöld morzsával tálalva.  
Perfect match with  
BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT

## BOTTEGA BRUNCH

### DEGUSTAZIONE PARMA

5.990 HUF

PDO Parma cured ham, PDO buffalo mozzarella, fresh seasonal fruits, cherry tomatoes, olives, baby spinach, basil and extra-virgin olive oil. Served with focaccia bread  
Pármái sonka OEM, bivaly mozzarella OEM, friss szezonális gyümölcsök, koktélparadicsom, olajbogyó, bébispenót, bazsalikom és extraszűz olívaolaj. Focaccia kenyérrel tálaljuk  
Perfect match with  
BOTTEGA GOLD PROSECCO DOC SPUMANTE BRUT

### DEGUSTAZIONE VALTELLINA

5.990 HUF

Bresaola, PDO Parmigiano Reggiano flakes, rocket, cherry tomatoes, spelt, olives, lemon and extra-virgin olive oil. Served with focaccia bread  
Bresaola, Parmigiano Reggiano sajt OEM, rukkola, koktélparadicsom, tönkölybúza, olajbogyó, citrom és extraszűz olívaolaj. Focaccia kenyérrel tálaljuk  
Perfect match with  
ACINO D'ORO CHIANTI CLASSICO DOCG



## CICCHETTI - APERITIF SNACKS

### CROSTINO CAPRI

4.890 HUF

Disassembled crostino with PDO buffalo mozzarella, cherry tomatoes, yellow tomato emulsion and basil  
Crostino bivaly mozzarellával OEM, koktélparadicsommal, sárga paradicsom emulzióval, bazsalikkommal.  
Perfect match with  
CHARDONNAY IGT TRE VENEZIE

### CROSTINO GENOVA

4.590 HUF

Vegetarian crostino with dehydrated tomatoes, PDO buffalo mozzarella, olives patè  
Crostino szárított paradicsommal, bivaly mozzarellával OEM, és oliva pasztával  
Perfect match with  
IL VINO DEI POETI PROSECCO BIOLOGICO EXTRA DRY

### CROSTINO VENEZIA

5.390 HUF

Crostino with shrimps, sweet-and-sour onions, toasted pine nuts, lemon mayonnaise without eggs  
Crostino garnélarákkal, édes-savanyú hagymával, pírtott fenyőmaggal és citromos tojásmentes majonézzel  
Perfect match with  
BOTTEGA ROSE GOLD SPUMANTE

### CROSTINO MILANO

3.490 HUF

Crostino with Gorgonzola cheese, honey and walnuts  
Crostino Gorgonzola sajttal, mézzel és dióval  
Perfect match with  
CABERNET SAUVIGNON IGT TRE VENEZIE



## SALADS AND COLD DISHES

### INSALATA CAPRESE

5.990 HUF

PDO buffalo mozzarella, fresh and dehydrated tomatoes, PDO Parmigiano Reggiano crumbles and basil.

Saláta bivány mozzarellával OEM, friss és dehidratált paradicsommal, Parmigiano Reggiano sajttal OEM és bazsalikommal.

Perfect match with

CHARDONNAY IGT TRE VENEZIE

### INSALATA TOSCANA

3.290 HUF

Spelt salad, olives, cherry tomatoes, vegetable caponata and emulsinated tomato drops

Tönköly saláta olajbogyóval, koktélpáradicsommal, caponátával és paradicsomcsepppekkel

Perfect match with

ACINO D'ORO CHIANTI CLASSICO DOCG

### INSALATA SICILIANA

6.190 HUF

Baby spinach salad, fennels, shrimps, oranges, dehydrated apples served with basil citronette and extra-virgin olive oil

Bébispenót saláta, édesköménnyel, garnélarákkal, narancssal, dehidratált almával, bazsalikom citronettel és extra szűz olívaolajjal tálalva

Perfect match with

BOTTEGA ROSE GOLD SPUMANTE

### BOTTEGA CAESAR SALAD

4.990 HUF

Salad with chicken, romain lettuce, crispy apple, PDO Parmigiano Reggiano crumbles, pumpkin seeds, bread bites served with pumpkin seeds oil and Caesar sauce

Csirkés saláta, római salátával, ropogós almával, Parmigiano Reggiano OEM sajttal, tökmaggal és cézár szósszal. Tökmagolajos kenyérfalatokkal tálalva.

Perfect match with

PINOT GRIGIO ROSE' DOC DELLE VENEZIE



## FOCACCIA AND SANDWICHES

### FOCACCIA CAPRESE

4.290 HUF

Focaccia bread with PDO buffalo mozzarella, basil, cherry tomatoes confit and extra-virgin olive oil

Focaccia bivaly mozzarellával OEM, bazsalikommal, konfitált koktélpáradicsommal és extra szűz olívaolajjal

Perfect match with

PINOT GRIGIO VENEZIA DOC

### SANDWICH DOLOMITI

5.990 HUF

Wholegrain bread with speck, fresh spinach, cherry tomatoes confit, PDO Parmigiano Reggiano flakes served with honey mustard and wholegrain bread

Teljes kiőrlésű kenyér speck sonkával, friss spenóttal, konfitált koktélpáradicsommal, Parmigiano Reggiano OEM sajttal, mézes mustárral és teljes kiőrlésű kenyérrel

Perfect match with

VALPOLICELLA CLASSICO DOC

### SANDWICH VEGETARIANO

3.290 HUF

White bread with zucchinis, grilled eggplants, baby spinach almonds, Asiago cheese, mayonnaise without eggs and extra-virgin olive oil

Fehér kenyér cukkinivel, grillezett padlizsánnal, bébispenóttal, mandulával, Asiago sajttal, tojásmentes majonézszel és extra szűz olívaolajjal

Perfect match with

IL VINO DEI POETI BIOLOGIVO DOC EXTRA DRY



## TAGLIERI – BOARDS

### TAGLIERE DI FORMAGGI

5.990 HUF

Cheeses mix board with Asiago cheese, PDO Parmigiano Reggiano, PDO buffalo mozzarella, Gorgonzola cheese and Pecorino cheese served with focaccia bread

Sajttál Asiago-, Parmigiano Reggiano- OEM, Gorgonzola-, és Pecorino sajtokkal, valamint bivaly mozzarellával OEM. Focaccia kenyérrel tálalva.

Perfect match with

AMARONE DELLA VALPOLICELLA DOCG

### TAGLIERE DI SALUMI

6.990 HUF

Cold cuts mix board with Bresaola, Coppa Piacentina, PDO Parma cured ham and speck served with focaccia bread

Hideg sonkatál bresaola sonkával, Coppa Piacentina-val, Pármai sonkával OEM és speck sonkával. Focaccia kenyérrel tálalva.

Perfect match with

ACINO D'ORO CHIANTI DOCG



## PASTA - FIRST DISHES

### TAGLIOLINI AL PESTO 5.290 HUF

Tagliolini pasta with basil pesto, pinenuts, grated PDO Parmigiano Reggiano, grated Pecorino, extra-virgin olive oil and emulsified PDO buffalo mozzarella

Tagliolini tészta bazsalikomos pestóval, fenyőmaggal, reszelt Parmigiano Reggiano OEM-, és Pecorino sajttal, extra szűz olívaolajjal és bivaly mozzarella emulzióval

Perfect match with

**CHARDONNAY IGT TRE VENEZIE**

### GARGANELLI AL POMODORO 5.290 HUF

Garganelli pasta with tomato sauce, fresh tomato coulis, cherry tomatoes, basil, extra-virgin olive oil

Garganelli tészta paradicsomszósszal, friss paradicsomos coulis, koktélpáradicsom, bazsalikom, extra szűz olívaolaj

Perfect match with

**VALPOLICELLA CLASSICO DOC**

### RAVIOLI CON RICOTTA 4.990 HUF

Ravioli pasta stuffed with ricotta cheese and chard served with melted butter and sage

Ricotta sajttal és mángoldal töltött ravioli olvasztott vajjal és zsályával tálalva

Perfect match with

**PINOT GRIGIO VENEZIA DOC**

### LASAGNE VEGETARIANE 5.390 HUF

Vegetarian lasagna pasta with ricotta cheese, sauteed vegetables, cherry tomatoes and basil

Vegetáriánus lasagne ricotta sajttal, pirított zöldségekkel, koktélpáradicsommal és bazsalikommal

Perfect match with

**CABERNET SAUVIGNON IGT TRE VENEZIE**

### PARMIGIANA DI MELANZANE 3.290 HUF

Sliced and fried eggplants with tomato sauce, grated PDO

Parmigiano Reggiano and cherry tomatoes

Sült padlizsán szeletek paradicsomszósszal, reszelt Parmigiano Reggiano OEM

sajttal és koktélpáradicsommal

Perfect match with

**PINOT GRIGIO VENEZIA DOC**



## DOLCI - DESSERT

### TIRAMISÙ 2.290 HUF

Savoiardi cookies soaked in espresso with mascarpone cream

Eszpresszóba áztatott Savoiardi piskóta mascarpone krémmel

### TORTA AL CIOCCOLATO E MANDORLE 2.590 HUF

Chocolate cake with almond flakes

Csokoládé torta mandula pehellyel

### CROSTATA DI FRUTTA 2.490 HUF

Fresh fruit tart

Friss gyümölcstorta

### TORTINO DI MELE 2.490 HUF

Apple cake

Almatorta

### PANNA COTTA 2.590 HUF

Panna cotta with raspberries and pistacchio crumble

Panna cotta málnával és pisztáciás morzsával

## ALLERGENS INFORMATION

Please be advised that some of our menu items may contain nuts, seeds, milk, eggs, and other known allergens. We recognise the serious risks posed by severe allergies and are committed to your safety. If you have any food allergy, please ask to our staff to consult the allergens list prior to ordering for further advice and to discuss any necessary precautions and meal adjustments that can be made.

# BOTTEGA

PROSECCO BAR & CAFFÈ

*Budapest*



## Drinks

**CHOOSE YOUR PERFECT MATCH**

VENICE, BOLOGNA, ROME, NAPLES,  
ABU DHABI, DUBAI, BUDAPEST, LONDON,  
BIRMINGHAM, ISTANBUL



## PROSECCO

150ml 750ml

### IL VINO DEI POETI PROSECCO DOC SPUMANTE BRUT

VINE: GLERA - Alc. 11%

Fresh, delicate, with scents of apple, pear and white flowers, characterized by balanced acidity  
Friss, finom, alma aromával, körte és fehér virágok illatával, kiegyensúlyozott savtartalommal

### IL VINO DEI POETI CONEGLIANO VAL DOBBIADENE PROSECCO SUPERIORE DOCG SPUMANTE EXTRA DRY

VINE: GLERA - Alc. 11,5%

Typical, elegant, with fruity notes of green apple, pear, citrus and floral aromas of wisteria and acacia

Típusos, elegáns, gyümölcsös zöldalmával, körtével, citrussal, virágos orgona és akác aromákkal



### IL VINO DEI POETI PROSECCO BIOLOGICO DOC EXTRA DRY

VINE: GLERA - Alc. 11%

Elegantly floral and fruity, with hints of ripe apple

Elegáns virágos és gyümölcsös, visszaköszön az érett alma íze



### BOTTEGA GOLD PROSECCO DOC BRUT

VINE: GLERA - Alc. 11%

Intense, harmonious, elegant and typical with fruity scents of green apple, pear and peach  
Intenzív, harmonikus, elegáns, jellegzetes zöldalma, körte és őszibarack illattal.



## PROSECCO ROSÉ

150ml 750ml

### IL VINO DEI POETI PROSECCO DOC ROSÉ SPUMANTE BRUT

VINE: GLERA, PINOT NERO Alc. 11,5%

Fresh, delicate, with floral notes of peach blossom and fruity aromas of apple, citrus and wild strawberries

Friss, finom, a barackvirág virágos jegyeivel és az alma, citrus és erdei szamóca gyümölcsös aromával

## ROSÉ SPARKLING WINE

150ml 750ml



### BOTTEGA ROSE GOLD SPUMANTE

VINE: GLERA, PINOT NERO Alc. 11,5%

Fresh, delicate, with floral notes of peach blossom and fruity aromas of apple, citrus and wild strawberries

Intenzív, összetett, elegáns, virágos és gyümölcsös jegyek jellemzik, főleg erdei gyümölcsök (ribiszke és erdei szamóca)



## WHITE WINES - VENETO

150ml 750ml

### PINOT GRIGIO VENEZIA DOC

VINE: PINOT GRIGIO Alc. 12,0%

Dry, fresh and harmonic with delicate floral notes and fruity hints of pear and peach  
Száras, friss és harmonikus, finom virágos jegyekkel és gyümölcsös körte és őszibarack jegyekkel

### SOAVE CLASSICO DOC

VINE: GARGANEGA Alc. 12,5%

Delicate fruity notes, particularly apple and citrus fruits, with interesting hints of white flowers and sag

Finom gyümölcsös jegyek, különösen alma és citrusfélék, érdekes fehér virágos ízekkel.

### CHARDONNAY IGT TREVENEZIE

VINE: CHARDONNAY Alc. 12,0%

Fresh, smooth and balanced with a good structure and a pleasant roundness

Friss, selymes és kiegyensúlyozott, feszes szerkezet és kellemesen kerek

## ROSÉ WINES - VENETO

150ml 750ml

### PINOT GRIGIO ROSÉ DOC DELLE VENEZIE

VINE: PINOT GRIGIO Alc. 12,0%

Dry with balanced acidity and mineral notes in the finish

Száras, kiegyensúlyozott savtartalommal és ásványi jegyű lecsengéssel



## RED WINES - VENETO

150ml bottle

### CABERNET SAUVIGNON IGT TREVENEZIE

VINE: CABERNET SAUVIGNON Alc. 12,0%

Vinous and slightly herbaceous (tomato leaf and green pepper), with notes of red berries (raspberry and ripe blackberry), delicately spicy in the finish

Boros és enyhe zöldnövényes (paradicsomlevél és zöldpaprika), valamint piros bogyós jegyekkel (málna és érett szeder), finoman fűszeres a lecsengése

### VALPOLICELLA CLASSICO DOC

VINE: CORVINA, CORVINONE, RONDINELLA Alc. 12,5%

Young, fresh, fragrant, it is vinous and delicately fruity with fine cherry notes

Fiatál, friss, illatos, boros és finoman gyümölcsös, finom cseresznye jegyekkel

### IL VINO DEGLI DEI AMARONE DELLA VALPOLICELLA DOCG

VINE: CORVINA, CORVINONE, RONDINELLA Alc. 15%

Full, round, great body and structure, warm, persistent and intense to the palate

Telt, kerek, nagyszerű test és szerkezet, meleg, hosszantartó és intenzív íz a szájban





## RED WINES - TOSCANA

	150ml	750ml
<b>ACINO D'ORO CHIANTI DOCG</b>	<b>2,590 HUF</b>	<b>13,990 HUF</b>

VINE: SANGIOVESE, CABERNET, MERLOT Alc. 12,5%

Characteristic, complex, with notes of ripe black berries and a good structure

Jellegzetes, összetett, érett fekete bogyós jegyekkel, jó szerkezettel

<b>BRUNELLO DI MONTALCINO DOCG</b>	<b>4,990 HUF</b>	<b>25,990 HUF</b>
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VINE: SANGIOVESE GROSSO Alc. 14%

Dry, warm, well-structured, robust, complex and soft, with elegant tannins perfectly balanced with the alcohol content, pleasant and persistent aftertaste

Száraz, meleg, jó szerkezetű, robusztus, összetett és lágy, elegáns tanninokkal, tökéletesen egyensúlyban az alkoholtartalommal, kellemes és tartós lecsengéssel

## NON-ALCOHOLIC APERITIF

<b>BOTTEGA 0 WHITE - Sparkling 0 Alcohol</b>	<b>2,190 HUF</b>	<b>9,990 HUF</b>
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Sweet, delicate and balanced with fresh scents of apple, pear, acacia and white flowers

Édes, finom és kiegyensúlyozott, friss alma, körte, akác és fehér virágok illatával

## BEERS

### BOTTLED BEERS

<b>Birra Moretti</b> 330ml	<b>1,890 HUF</b>
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<b>Peroni Nastro Azzuro</b> 330ml	<b>1,790 HUF</b>
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<b>Heineken</b> 330ml	<b>1,650 HUF</b>
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<b>Heineken Non-Alcoholic</b> 330ml	<b>1,650 HUF</b>
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### DRAFT BEERS

<b>Soproni</b> 300ml	<b>1,490 HUF</b>
500ml	<b>1,990 HUF</b>

<b>Soproni IPA</b> 300ml	<b>1,690 HUF</b>
500ml	<b>2,290 HUF</b>

<b>Heineken</b> 250ml	<b>1,690 HUF</b>
500ml	<b>2,390 HUF</b>

## COCKTAILS



<b>BOTTEGA SPRITZ</b>	<b>2,990 HUF</b>
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Limoncino Bottega, Il Vino dei Poeti Prosecco Spumante Brut, soda water  
Limoncino Bottega, Il Vino Dei Poeti Prosecco Doc Spumante Brut, szóda víz



<b>VENETIAN SPRITZ</b>	<b>2,890 HUF</b>
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Bitter Bottega, Il Vino Dei Poeti Prosecco Doc Spumante Brut, soda water  
Bitter Bottega, Il Vino Dei Poeti Prosecco Doc Spumante Brut, szóda víz



<b>GOLDEN SPRITZ</b>	<b>2,990 HUF</b>
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Bottega white Vermouth, Il Vino Dei Poeti Prosecco Doc Spumante Brut, soda water  
Bottega white Vermouth, Il Vino Dei Poeti Prosecco Doc Spumante Brut, szóda víz



<b>BOTTEGA BELLINI</b>	<b>2,690 HUF</b>
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Il Vino Dei Poeti Prosecco Doc Spumante Brut, peach juice  
Il Vino Dei Poeti Prosecco Doc Spumante Brut, baracklével



<b>BOTTEGA MIMOSA</b>	<b>2,690 HUF</b>
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Il Vino dei Poeti Prosecco Spumante Bru, orange juice  
Il Vino Dei Poeti Prosecco Doc Spumante Brut, narancslével



<b>GIN &amp; TONIC</b>	<b>2,990 HUF</b>
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Bacur Gin, Tonic Water and lemon slice  
Bacur Gin, Fever Tree tonik citrom karikával



<b>BOTTEGA NEGRONI</b>	<b>2,990 HUF</b>
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Bottega Gin Bacur, Bottega Vermouth Rosso, Bottega Bitter



<b>AMERICANO</b>	<b>2,690 HUF</b>
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Bottega Vermouth Rosso, Bottega Bitter



<b>BLOODY MARY</b>	<b>2,890 HUF</b>
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Vodka, tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper and garnished with celery

Vodka, paradicsomlé, Worcestershire szósz, Tabasco, zellersó, fekete bors és friss zeller

## CLASSIC MOCKTAILS

**BOTTEGA VIRGIN BELLINI** 2,590 HUF

Tonic water, peach juice  
Tonik, baracklé

**BOTTEGA VIRGIN MIMOSA** 1,990 HUF

Bottega 0 White - Sparkling 0 Alcohol , orange juice  
Bottega 0 White - alkoholmentes fehér habzóbor, narancslé

**VIRGIN MARY** 1,990 HUF

Tomato juice, Worcestershire sauce, Tabasco, celery salt, black pepper and garnished with celery  
Paradicsomlé, Worcestershire szósz, Tabasco, zellersó, fekete bors és friss zeller

## BITTER

**BITTER BOTTEGA** 1,990 HUF

Balanced, with citrus hints of chinotto and citron, spicy tones and an original fruity note of pomegranate.

Kiegyensúlyozott, a chinotto és a citrom jegyeivel, fűszeres tónusokkal és a gránátalma gyümölcsös jegyével

**ZWACK UNICUM** 2,190 HUF

## VODKA

**BOTTEGA ALEXANDER'S COLORS VODKA** 1,990 HUF

**ABSOLUT CITRON** 2,190 HUF

**GREY GOOSE** 3,390 HUF

**BELUGA** 3,490 HUF

## GIN

DISTILLED DRY  
**GIN**  
**BACUR**

**BACUR GIN DISTILLED DRY GIN** 2,290 HUF

Smooth and balanced, with scents of juniper, lemon zest and sage  
Sima és kiegyensúlyozott, boróka, citromhéj és zsálya illatával

**BOMBAY SAPPHIRE** 2,590 HUF

**HENDRICK'S** 3,990 HUF

**MONKEY 47** 4,390 HUF

## WHISKEY

4cl  
**JOHNNIE WALKER BLACK LABEL** 3,290 HUF

**GLENFIDDICH 15YO** 4,890 HUF

**JACK DANIELS GENTLEMAN JACK** 3,290 HUF

**JAMESON** 2,490 HUF

## RUM

4cl  
**HAVANA CLUB 7YO** 3,290 HUF

**DIPLOMATICO RESERVA EXCLUSIVA** 2,990 HUF

## TEQUILA

4cl  
**JOSE CUERVO CLASSICO SILVER** 2,590 HUF

**JOSE CUERVO REPOSADO** 2,590 HUF

## COGNAC

4cl  
**HENNESSY VS** 3,290 HUF

**MARTELL VSOP** 3,990 HUF

## GRAPPA

4cl  
**ALEXANDER GRAPPA PROSECCO** 1,690 HUF

Pleasant, powerful, vigorous and elegant, with prevalent hints of apple  
Kellemes, erőteljes, lendületes és elegáns, almás aromával

**ALEXANDER EXQUISITE GRAPPA INVECCHIATA PROSECCO** 1,890 HUF

Intense with aromas of dried fruit, vanilla and spices  
Intenzív aszalt gyümölcs íz, vanília és fűszeres aromákkal

## VERMOUTH

4cl  
**RED VERMOUTH** 2,090 HUF

Velvety and smooth with spice hints and herbaceous notes, particularly of radicchio  
Bársonyos és sima, fűszeres és zöld, különösen radicchio jegyekkel

**WHITE VERMOUTH** 2,090 HUF

Velvety and charming, with spicy notes and citrus notes, mainly of bitter orange  
Bársonyos és bájos, fűszeres és citrusos jegyekkel, dominál a keserű narancs íze



## GRAPPA - CREAMS AND LIQUEURS

4cl

### LEMON LIQUEUR LIMONCINO

Sweet and juicy, with intense aroma of ripe lemons  
Édes és lédús, az érett citrom intenzív aromájával

1,690 HUF



### PISTACHIO CREAM LIQUEUR PISTACCHIO

Soft and delicate with an intense aroma of pistachio and delicate hints of almond  
Puha és finom, intenzív pisztácia aromával és finom mandula illattal

1,790 HUF



### CHOCOLATE LIQUEUR NERO

Intense aroma of chocolate with hints of bitter cocoa in the finish  
Intenzív csokoládé aroma, a lecsengésben keserű kakaó árnyalataival

1,790 HUF

### TIRAMISÙ CREAM LIQUEUR TIRAMISÙ

Harmonious balance among Savoiardo biscuits, coffee and cocoa with hints of cream and mascarpone

Harmonikus egyensúly a Savoiardo piskóta, a kávé és kakaó között, egy kis tejszínnel és mascarponéval

1,790 HUF

### COFFEE LIQUEUR ESPRESSO

Delicate, fruity notes of peach and apricots on the nose, typical of Ethiopian coffee which gives way to an intense mocha fragrance, finishing with a subtle hint of chocolate.

Illatában az őszibarack és a kajszibarack finom, gyümölcsös jegyei, tipikus etióp kávé, intenzív mokka illattal, csokoládés lecsengéssel.

1,790 HUF

### AMARO WITH ALPINE HERBS ELIXIR AMARO ALLE ERBE ALPINE

Fragrant and characteristic, the bouquet is rich with strong notes of alpine herbs and the delicate notes of undergrowth, reminiscent of musk, blueberries and blackberries

Illatos és karakteres, egy csokornyai alpesi fűszernövény erős, finom jegyeivel, amelyek pézsmára, áfonyára és szederre emlékeztetnek.

1,790 HUF

### STAR ANISE LIQUEUR SAMBUCA

Harmonious with persistent scents of anise  
Harmonikus ízvilág az ánizs tartós illatával

1,690 HUF



## SOFT DRINKS

### SAN PELLEGRINO

Sparkling mineral water/ Szénsavas ásványvíz

250ml

990 HUF

500ml

1,350 HUF

750ml

1,990 HUF

### AQUA PANNA

Still mineral water/ Szénsavmentes ásványvíz

250ml

990 HUF

500ml

1,350 HUF

750ml

1,990 HUF

### SZENTKIRÁLYI

Sparkling / Still mineral water

Szénsavas/Szénsavmentes ásványvíz

330ml

890 HUF

### FRESH ORANGE JUICE

Friss narancslé

300ml

2,590 HUF

### SAN PELLEGRINO - LIMONATA, ARANCIATA, ARANCIATA ROSSA

200ml

1,290 HUF

### ZUEGG JUICE

200ml

1,590 HUF

### COCA-COLA, FANTA, SPRITE, GINGER ALE, TONIC WATER

250ml

1,190 HUF



## COFFEE AND TEA

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Espresso	690 HUF
Ristretto	690 HUF
Lungo	690 HUF
Macchito	790 HUF
Americano	790 HUF
Doppio	1,090 HUF
Cappuccino	990 HUF
Café Latte	990 HUF
Flat White	1,290 HUF
Tea assortment	1,290 HUF

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PROSECCO BAR

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