

BOTTEGA

PROSECCO BAR & CAFFÈ

Budapest



Menu

CHOOSE YOUR PERFECT MATCH

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

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 Telephone number: +39 0438 4067



COLAZIONE – BREAKFAST

CORNETTO AL BURRO 1.350 HUF

Croissant

Butter croissant with apricot jam
Vajas croissant sárgabarack lekvárral

CORNETTO INTEGRALE- WHOLEGRAIN CROISSANT 1.890 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 2.650 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 3.290 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, ananászszal, édes dinnyével, gránátalmával, friss szezonális gyümölcsökkel, ropogós granolával, friss mentával

FRUTTA FRESCA 3.290 HUF

Seasonal fresh fruit salad

Szezonális gyümöcssaláta



COLAZIONE SALATA – SAVOURY BREAKFAST

CORNETTO PARMA 3.390 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 koktélpáradicsommal
Perfect match with
IL VINO DEI POETI PROSECCO DOC ROSE' SPUMANTE BRUT

FOCACCIA VALTELLINA 4.490 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 3.890 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, koktélpáradicsommal 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, koktélpáradicsom, 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, koktélpáradicsom, tönkölybúza, olajbogyó, citrom és extraszűz olívaolaj. Focaccia kenyérrel tálaljuk
Perfect match with
ACINO D'ORO CHIANTI CLASSICO DOCG



CICCHETTI - APERITIF SNACKS

CROSTINO CAPRI 4.990 HUF

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

CROSTINO GENOVA 4.690 HUF

Vegetarian crostino with dehydrated tomatoes, PDO buffalo mozzarella, olive 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 4.690 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 bívány mozzarellával OEM, friss és dehidratált paradicsommal, Parmigiano Reggiano sajttal OEM és bazsalikommal.

Perfect match with

CHARDONNAY IGT TRE VENEZIE

INSALATA TOSCANA

3.490 HUF

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

Tönköly saláta olajbogyóval, koktélpáradicsommal, caponátával és paradicsomcseppekkel

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

4.390 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 kenyérral

Perfect match with

VALPOLICELLA CLASSICO DOC

SANDWICH VEGETARIANO

3.390 HUF

White bread with zucchini, 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

6.490 HUF

Mixed cheese 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 kenyérral tálalva.

Perfect match with

AMARONE DELLA VALPOLICELLA DOCG

TAGLIERE DI SALUMI

6.990 HUF

Mixed cold cuts 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 kenyérral tálalva.

Perfect match with

ACINO D'ORO CHIANTI CLASSICO DOCG



PASTA - FIRST DISHES

TAGLIOLINI AL PESTO 5.550 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 5.550 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 5.550 HUF

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

Ricotta sajttal és mángoldlal 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 3.890 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 2.690 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 2.590 HUF

Fresh fruit tart

Friss gyümölcstorta

TORTINO DI MELE 2.590 HUF

Apple cake

Almatorta

PANNA COTTA 2.690 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.

MONTHLY SPECIALS



PIZZA CON MOZZARELLA DI BUFALA

3.990 HUF

Pizza, tomato sauce, mozzarella, buffalo mozzarella, red and yellow cherry tomatoes, basil pesto, fresh basil.

Pizza, paradicsomszós, mozzarella, bivaly mozzarella, koktélpáradicsom (piros és sárga), bazsalikom pesto, friss bazsalikom

Perfect match with

BOTTEGA ROSE GOLD SPUMANTE



PIZZA CON PROSCIUTTO DI PARMA

3.990 HUF

Pizza, tomato sauce, mozzarella, Parma ham, Parmigiano Reggiano flakes

Pizza, paradicsomszós, mozzarella, Pármai sonka, Parmigiano Reggiano sajt

Perfect match with

VALPOLICELLA CLASSICO DOC



PIZZA VEGETARIANA

2.990 HUF

Pizza, tomato sauce, mozzarella, grilled zucchini, grilled eggplants, Leccino black olives, red and yellow cherry tomatoes, basil

Pizza, paradicsomszós, mozzarella, grillezett cukkini, grillezett padlizsán, "Leccino" fekete oliva, koktélpáradicsom (piros és sárga), bazsalikom

Perfect match with

PINOT GRIGIO VENEZIA DOC

MONTHLY SPECIALS



HAMBURGER DI ANGUS E FORMAGGIO ASIAGO

6.490 HUF

Rosetta bread, Angus hamburger 180g, Asiago cheese, crispy Parma ham, sliced tomatoes, lettuce.

Sauces on side: tomato coulis, basil pesto. Home-made potato chips and side rucola salad. Parmesan crumble

Rosetta kenyér, Angus húspogácsa 180g, Asiago sajt, ropogós páрмаi sonka, szeletelt paradicsom, saláta.

Kiegészítő szósok: paradicsom coulis, bazsalikomos pesto. Házi burgonyachips és rukkola saláta.

Parmezán morzsa.

Perfect match with

BRUNELLO DI MONTALCINO DOCG



CAESAR CHICKEN SUPREME SANDWICH

5.890 HUF

Chicken supreme, romaine lettuce, Parmigiano Reggiano flakes, tomatoes. Caesar sauce on side. Home-made potato chips and side rucola salad. Green crumble.

Csirke supreme, római saláta, Parmigiano Reggiano sajt, paradicsom, Cézár öntet. Házi burgonyachips és rukkola saláta. Zöld morzsa

Perfect match with

PROSECCO DOC SPUMANTE BRUT

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 | 2,390 HUF | 10,990 HUF |

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 | 2,590 HUF | 12,990 HUF |
|---|------------------|-------------------|

VINE: GLERA - Alc. 11,5%

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

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

| | | |
|---|------------------|-------------------|
| IL VINO DEI POETI PROSECCO BIOLOGICO DOC EXTRA DRY | 2,590 HUF | 12,950 HUF |
|---|------------------|-------------------|



VINE: GLERA - Alc. 11%

Elegantly floral and fruity, with hints of ripe apple

Elegáns virágos és gyümölcsös, visszaköszön az érett alma íze



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| BOTTEGA GOLD PROSECCO DOC BRUT | 3,390 HUF | 17,990 HUF |
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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 | 2,390 HUF | 10,990 HUF |

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 | 3,390 HUF | 17,990 HUF |



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 | 2,390 HUF | 11,990 HUF |

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

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|---------------------------|------------------|------------------|
| SOAVE CLASSICO DOC | 2,090 HUF | 7,990 HUF |
|---------------------------|------------------|------------------|

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.

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| CHARDONNAY IGT TREVENEZIE | 2,090 HUF | 7,990 HUF |
|----------------------------------|------------------|------------------|

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 | 2,090 HUF | 7,990 HUF |

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 | 2,090 HUF | 7,990 HUF |

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

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|----------------------------------|------------------|------------------|
| VALPOLICELLA CLASSICO DOC | 2,390 HUF | 9,990 HUF |
|----------------------------------|------------------|------------------|

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

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| IL VINO DEGLI DEI AMARONE DELLA VALPOLICELLA DOCG | 4,990 HUF | 25,990 HUF |
|--|------------------|-------------------|

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 |
|--|-----------------|-------------------|
| ACINO D'ORO CHIANTI CLASSICO DOCG | 2,590HUF | 13,990 HUF |
| 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 | | |

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|--|------------------|-------------------|
| BRUNELLO DI MONTALCINO DOCG | 4,990 HUF | 25,990 HUF |
| 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 | | |
| Száras, meleg, jó szerkezetű, robusztus, összetett és lágy, elegáns tanninokkal, tökéletesen egyensúlyban az alkoholtartalommal, kellemes és tartós lecsengéssel | | |

NON-ALCOHOLIC APERITIF

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|---|------------------|------------------|
| BOTTEGA 0 WHITE - Sparkling 0 Alcohol | 2,190 HUF | 9,990 HUF |
| 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

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|-------------------------------------|------------------|
| Birra Moretti 330ml | 1,890 HUF |
| Peroni Nastro Azzuro 330ml | 1,790 HUF |
| Heineken 330ml | 1,650 HUF |
| Heineken Non-Alcoholic 330ml | 1,650 HUF |

DRAFT BEERS

| | |
|--------------------------|------------------|
| Soproni 300ml | 1,490 HUF |
| 500ml | 1,990 HUF |
| Soproni IPA 300ml | 1,690 HUF |
| 500ml | 2,290 HUF |
| Heineken 250ml | 1,850 HUF |
| 500ml | 2,350 HUF |

COCKTAILS



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|--|------------------|
| BOTTEGA SPRITZ | 3,490 HUF |
| Limoncino Bottega, Il Vino dei Poeti Prosecco Spumante Brut, soda water | |
| Limoncino Bottega, Il Vino Dei Poeti Prosecco Doc Spumante Brut, szóda víz | |



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|--|------------------|
| VENETIAN SPRITZ | 3,390 HUF |
| Bitter Bottega, Il Vino Dei Poeti Prosecco Doc Spumante Brut, soda water | |
| Bitter Bottega, Il Vino Dei Poeti Prosecco Doc Spumante Brut, szóda víz | |



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|--|------------------|
| GOLDEN SPRITZ | 3,390 HUF |
| 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 | |



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|---|------------------|
| BOTTEGA BELLINI | 2,990 HUF |
| Il Vino Dei Poeti Prosecco Doc Spumante Brut, peach juice | |
| Il Vino Dei Poeti Prosecco Doc Spumante Brut, baracklével | |



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| BOTTEGA MIMOSA | 2,990 HUF |
| Il Vino dei Poeti Prosecco Spumante Bru, orange juice | |
| Il Vino Dei Poeti Prosecco Doc Spumante Brut, narancslével | |



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| GIN & TONIC | 3,790 HUF |
| Bacur Gin, Tonic Water and lemon slice | |
| Bacur Gin, Fever Tree tonik citrom karikával | |



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| BOTTEGA NEGRONI | 3,390 HUF |
| Bottega Gin Bacur, Bottega Vermouth Rosso, Bottega Bitter | |



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| AMERICANO | 2,990 HUF |
| Bottega Vermouth Rosso, Bottega Bitter | |



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|---|------------------|
| BLOODY MARY | 3,190 HUF |
| 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

Tonic water, peach juice
Tonik, baracklé

2,890 HUF

BOTTEGA VIRGIN MIMOSA

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

2,290 HUF

VIRGIN MARY

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

2,290 HUF

BITTER

4cl

BITTER BOTTEGA

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

1,990 HUF

ZWACK UNICUM

2,190 HUF

VODKA

4cl

BOTTEGA ALEXANDER'S COLORS VODKA

1,990 HUF

ABSOLUT CITRON

2,190 HUF

GREY GOOSE

3,390 HUF

BELUGA

3,490 HUF

GIN

4cl

DISTILLED DRY
GIN
BACUR

BACUR GIN DISTILLED DRY GIN

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

2,290 HUF

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

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

1,690 HUF

ALEXANDER EXQUISITE GRAPPA INVECCHIATA PROSECCO

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

1,890 HUF

VERMOUTH

4cl

RED VERMOUTH

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

2,090 HUF

WHITE VERMOUTH

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

2,090 HUF



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 morkkás 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

1,250 HUF

500ml

1,450 HUF

750ml

1,990 HUF

ACQUA PANNA

Still mineral water/ Szénsavmentes ásványvíz

250ml

1,250 HUF

500ml

1,450 HUF

750ml

1,990 HUF

SZENTKIRÁLYI

Sparkling / Still mineral water

Szénsavas/Szénsavmentes ásványvíz

330ml

990 HUF

FRESH ORANGE JUICE

Friss narancslé

300ml

2,590 HUF

SAN PELLEGRINO - LIMONATA, ARANCIATA, ARANCIATA ROSSA

200ml

1,350 HUF

ZUEGG JUICE

200ml

1,590 HUF

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

250ml

1,190 HUF



COFFEE AND TEA

| | |
|----------------|-----------|
| Espresso | 990 HUF |
| Ristretto | 990 HUF |
| Lungo | 990 HUF |
| Macchiato | 1,190 HUF |
| Americano | 1,090 HUF |
| Doppio | 1,390 HUF |
| Cappuccino | 1,350 HUF |
| Café Latte | 1,350 HUF |
| Flat White | 1,490 HUF |
| Tea assortment | 1,690 HUF |

BOTTEGA
The perfect match
PROSECCO BAR

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