

# MENÚ

Baguettina  
Restaurante





# Experiences

## Wine tasting

Enjoy our selection of imported wines exclusively for Colombia by Baguettina Restaurante and La mesa de Don Alfonso, perfectly paired where you will interact with the sommelier on a three-step guided tasting.

An activity that will fill you with experience, you will learn and taste the best in Old World Wines accompanied by snacks achieving an ideal harmony.

Price for 2 people: \$60.500

Price for 3 people: \$87.500

Prices do not include volunteer service

Book with a minimum of 24 hours anticipation and check availability of the sommelier.

### STEP 1

CHARDONNAY ROUQUET'S  
WHITE WINE

Mini cherry tomato and buffalo mozzarella cheese skewer with reduction of balsamic vinegar

### STEP 2

ROUQUET'S CINSAULT ROSÉ WINE

Pita bread crostini with mushrooms sautéed with garlic or marinated salmon with lemon and olive oil with creamy greek yogurt dip

### STEP 3

ROUQUET'S MERLOT RED WINE

Ravioli stuffed with beef and chicken in Neapolitan sauce.



## Cocktails and sangrias

**Aperol spritz** **New** \$24.000  
Aperol, soda and sparkling wine

**Pozione d'amore** **New** \$18.000  
Rosé wine, gin, lemon juice and granadilla syrup

**Frosé** \$18.000  
Frozen Rosé, strawberries and vodka

**La Dolce Vita** \$26.000  
Sparkling wine Pol Rémy Brut, blue curaçao and vodka

**Slush sangria** \$23.000  
Vino tinto merlot, fresas, sirope, vodka, triplesec

**Sangria Rosé**  
Cinsault rouquet's wine, Triplesec, soda, orange and lemon juice, orange slices, strawberry and mango

Jug of sangria (8 glasses) \$82.000

½ jug of sangria (4 glasses) \$45.000

## Italian sodas

Strawberry, tangerine or grape \$8.000  
(Non alcoholic)

## Comparte la vita

**Menu for two** \$90.000  
2 Classic pasta + 1 bottle of wine



*Slush sangria*



*Frosé*

# APPETIZERS

**Trio de bruschettas** New \$22.000

(3 units)  
champignons with garlic, salmon  
with cream cheese and tomatoes  
with serrano ham

**Stuffed tomatoes** \$19.000

(2 units)  
Tomatoes stuffed with mozzarella  
cheese, black olives, basil, serrano  
ham and olive oil

**Carpaccio di manzo** \$32.000

Beef slices marinated with olive oil,  
lemon and balsamic vinegar

**Carpaccio di Salmone** \$31.000

Salmon slices marinated with  
passion fruit sauce

🌿 **Champignons with garlic** \$23.000

Mushrooms, garlic, olive oil and  
white wine

🌿 **Rotolono** \$25.000

(2 Units)  
Rolled pasta filled with spinach,  
mozzarella and pomodoro sauce

🌿 **Mozzarella Baguettina** \$21.000

(5 Units)  
Tomatoes, mozzarella cheese and  
napolitan sauce

🌿 **Berenjena alla parmigiana** \$29.000

Eggplant lasagna, mozzarella  
cheese and pomodoro sauce

🌿 **Eggplant involtini** \$19.000

(3 units)  
Rolled eggplant filled with  
spinach, mozzarella, ricotta and  
pomodoro sauce

**Tuscany pizzeta** \$17.000

(2 Units)  
Serrano ham, arugula and  
pomodoro sauce

🌿 **Burrata** \$41.500

Burrata, red bell pepper jam,  
green sauce and mixed nuts



*Carpaccio di Salmone*



*Trio de bruschettas*



*Rotolono*

Vegetarian 🌿

Consumption tax included



# Cheese boards

## Cheese board \$36.000

(2 people)

Manchego cheese, emperatriz ham, pastrami and gouda cheese

## Aperitif table **New** \$50.000

(2 - 3 people)

Emperatriz ham, sweet ham, bread sticks with serrano ham, manchego cheese, dutch cheese, cherry tomatoes and olives skewers and corn toasts



*Aperitif table*

# Insalate

## ✔ Salad bar and antipasto (400 grams) \$33.000

## Chicken pesto salad **New** \$18.000

Fusilli pasta, chicken, cherry tomato and pesto sauce

## ✔ Caprese salad \$32.000

Tomatoes, mozzarella di bufala, basil leaves and balsamic reduction.

# Creams and soups

## ✔ Creams (Tomato, onion, spinach and pumpkin ) \$18.000

Additional shrimp for tomato cream \$8.500

Additional bacon for spinach cream \$4.800

## ✔ Minestrone \$25.000

Vegetables, beans and pasta soup

## Italian soup \$23.000

Chicken consommé, vermicelli pasta, chicken, heavy whipping cream and corn



*Tomato cream*

Vegetarian 

Consumption tax included



## Stuffed pasta

- ✔ **Crostini** \$33.000  
Pasta stuffed with mozzarella cheese, mushroom and pomodoro sauce
- ✔ **Bocatini** \$33.000  
Pasta stuffed with spinach, almonds, ricotta cheese, mango, raisins, pomodoro and alfredo sauce

Vegetarian 

Consumption tax included



# Classic pasta

Choose the pasta of your preference:  
SPAGHETTI, FETUCCINE, FUSILLI, PENNE, WHOLE WHEAT  
OR GLUTEN-FREE SPAGHETTI \$36.000

## Sauces

Choose the sauce of your preference:

### Don Alfonso

Pomodoro sauce, mushrooms, bacon and black olives

### 🌿 Pesto with tomatoes

Pesto sauce and sliced tomatoes

### Sicilian

Chicken, bacon, cherry tomato, bechamel sauce

### 🌿 Four Cheese

Mozzarella, Parmesan, Ricotta, blue cheese, Heavy whipping cream

### Carbonara with portobello

Bacon, portobello and heavy whipping cream

### 🌿 Pomodoro

Tomatoes, basil, olive oil

### 🌿 Special pomodoro

Tomatoes, olive oil, vegetables, red wine vinegar, almonds

### Bolognese

Beef, tomatoes and vegetables

### Carbonara

Heavy whipping cream and bacon

### 🌿 Funghi

Heavy whipping cream and mushrooms

### 🌿 Napolitan

Tomatoes and vegetables

### 🌿 Vegetarian

Eggplant, zucchini and tomatoes

### Amatriciana

Tomatoes, bacon and onion

### 🌿 Alfredo

Heavy whipping cream and spices

## HOUSE SPECIALITIES

**Rigatoni mignon** New \$45.000

Steak bites, bacon and demi-glace sauce

**Spaghetti al Salmone** \$54.800

Salmon, onion, wine and heavy whipping cream sauce

**Fusilli alla bolognesa & ricotta** \$35.000

🌿 **Rigatoni al Teléfono** \$45.200

Dutch and parmesan cheese, tomato, basil, and heavy whipping cream sauce



*Classic sicilian pasta*

Vegetarian 🌿

Consumption tax included

**Fetuccine Stroganoff** \$41.000

Chicken, vegetables, heavy whipping cream, mustard and white wine sauce

**Fetuccine mare e monti** \$42.000

Shrimp, spinach, mushroom and white wine sauce

**Seafood spaghetti** \$54.700

Seafood, napolitan sauce and white wine sauce

**Spaghetti alla pescatora** \$43.000

Pesto sauce, shrimp and cherry tomato

**Penne Verona** \$43.000

Mushroom, chicken and heavy whipping cream sauce



*Rigatoni Mignon*

## Lasagna

**Beef lasagna** \$40.000

Bolognese, mozzarella and Parmesan

**Chicken lasagna** \$41.000

Chicken, bechamel sauce, mozzarella and parmesan

**Chicken and beef lasagna** \$42.000

Chicken, meat, bechamel sauce and neapolitan



*Spaghetti Marinara*

## Cannelloni

**Chicken and mushroom cannelloni** New \$30.000

2 units in bechamel sauce

**Ricotta and spinach cannelloni** New \$28.000

2 units in bechamel sauce

**Mixed cannelloni** New \$30.000

2 units in bechamel sauce

Chicken and Mushrooms - Ricotta and Spinach



*Chicken Lasagna*

Vegetarian 

Consumption tax included



# Ravioli

✔ **Ravioli tricolore** **New** \$40.500

Ravioli stuffed with cream cheese, cherry tomatoes, pomodoro and pesto sauce

✔ **Spinach and ricotta ravioli** \$45.200

(Choose the sauce of your preference: pomodoro, napolitan, funghi or alfredo)

**Chicken and beef ravioli** \$46.200

(Choose the sauce of your preference: pomodoro, napolitan, funghi or alfredo)

✔ **Pumpkin, almonds and gouda cheese ravioli** \$39.000  
(Funghi sauce)

✔ **Mushroom and blue cheese ravioli** \$46.500  
(Alfredo sauce)

**Salmon and shrimp ravioli** \$47.500

(Paprika and heavy whipping cream sauce)



*Chicken and beef ravioli*



*Pumpkin, almonds and gouda cheese ravioli*



*Mixed Fiorella*

## MIXED DISHES

✔ **Fiorella** **New** \$32.000

Mixed pasta with funghi, pesto and pomodoro sauce

**Romano** \$32.000

Mixed pasta with pomodoro, bolognese, funghi and carbonara sauce

**Capri** \$43.000

Spinach and ricotta ravioli with alfredo sauce and lasagna of chicken and beef

Vegetarian 

Consumption tax included

# Risottos and rices

**Seafood risotto** \$59.000

Seafood, white wine, orzo and heavy whipping cream

✔ **Mushroom risotto** \$34.000

Mushroom, white wine, orzo and heavy whipping cream

**Carbonara risotto** \$30.000

Bacon, white wine, orzo and heavy whipping cream

**Seafood rice** \$45.000

Seafood, orzo, vegetables and fish soup

Vegetarian 

Consumption tax included





# Beef, fish and chicken

## **Vicenzo chicken** \$37.800

Chicken breast bathed in sauce neapolitan accompanied with risotto of ahuyama

## **Lomo Samario** \$52.500

Beef steak with bacon, spanish pork sausage and napolitan sauce accompanied with salad

## **Mediterranean chicken** \$37.800

Chicken stuffed with ham and mozzarella cheese accompanied with pesto spaghetti

## **Papillote** \$52.000

Fish steak with vegetables and olive oil accompanied by yucca fries

## **Caprese chicken** \$36.700

Chicken stuffed with caprese salad accompanied with pesto spaghetti



*Lomo Samario*



*Mediterranean Chicken*



*Salmon with lemon sauce*



*Turkey breast roll*

## **Lomo san Lorenzo** \$47.500

Grilled pork loin accompanied with pasta of your preference (Pomodoro, napolitan, funghi or Alfredo)

## **Lomo al Pepe** \$47.500

Beef steak with pepper sauce accompanied with spaghetti al burro

## **Salmon with lemon sauce** \$45.500

Salmon steak with lemon sauce accompanied by hot vegetables

## **Turkey breast roll** \$32.400

Turkey breast filled with green apple, mozzarella cheese, lettuce and vinaigrette

Consumption tax included







# Pizzas

*With 100% Italian ingredients*

## Personal pizza 27 cm – 8 slices

### ✔ **Margherita** \$ 37.500

Mozzarella di búfala, fresh basil and fresh tomato sauce

### **Hawaiiana** \$27.200

Ham, pineapple, mozzarella and fresh tomato sauce

### **Ham and cheese** \$27.200

Ham, mozzarella and fresh tomato sauce

### **Sole mio** \$28.500

Chicken, portobello, mozzarella and fresh tomato sauce

### **Domenica** \$45.500

Serrano ham, arugula, manchego, mozzarella and fresh tomato sauce

### **Florentina** \$32.400

Grilled chicken, candied tomatoes, pesto sauce, mozzarella, parmesan and fresh tomato sauce

### ✔ **Genovese** \$39.800

Sun-dried tomatoes, cherry tomatoes, ovoline di búfala, basil and fresh tomato sauce

### ✔ **Costa bianca** \$27.000

Mushrooms, candied tomatoes, black olives, balsamic reduction, parmesan, mozzarella and fresh tomato sauce

### **Capricciosa** \$32.400

Bbq pork, bacon, corn, red onion, mozzarella and fresh tomato sauce

### **Suprema** \$37.500

Pepperoni, ham, cabano, bell pepper, onion, mozzarella and fresh tomato sauce

### ✔ **Vegetarian** \$37.500

Cherry tomatoes, mushrooms, balsamic eggplants, black olives and mozzarella



*Pizza Suprema*



*Pizza Margherita*



*Pizza Nutella*

### **Don Alfonso** **New** \$37.500

Ground beef and pork, chorizo, basil, mozzarella cheese and fresh tomato sauce

### **Nutella** **New** \$34.000

Nutella, ice cream, strawberries and whipped cream

### **Additional Burrata** \$23.700

Vegetarian 

Consumption tax included



# KID'S MENU

Chicken nuggets \$20.500  
Accompanied with fries

Macaroni and cheese \$29.500

## Wraps

Turkey breast wrap \$20.800

Turkey breast, mozzarella, lettuce, green apple and vinaigrette of the house accompanied with chips of potatoes



Vegetarian 

Consumption tax included



# Sandwiches

Choose the bread of your preference (french bread or whole grain bread) accompanied with potato chips

## **Baguettina sandwich** \$32.400

Serrano ham , roast beef, turkey breast, gouda cheese, lettuce, tomato and vinaigrette

## **Spanish sandwich** \$29.000

Tomato, serrano ham, manchego cheese and olive oil

## **Steak sandwich** \$29.000

Lettuce, tomato, serrano ham, parisienne salami, spanish pork sausage and vinaigrette

## **Turkey breast and bacon sandwich** \$29.000

Turkey breast, bacon, lettuce, green apple, double cream cheese and vinaigrette

## **Roast beef sandwich** \$28.000

Roast beef, lettuce, tomato, mozzarella cheese and vinaigrette

## **Cuban sandwich** \$28.000

Pork, ham, lettuce, tomato, mozzarella cheese and vinaigrette

## **Chicken and bacon sandwich** \$24.000

Chicken, bacon, lettuce, tomato, mozzarella cheese and vinaigrette

## **Vegetarian sandwich** \$19.000

Tomato, mushroom, corn, lettuce, green olives, mozzarella cheese and vinaigrette

## **Turkey breast and double cream cheese sandwich** \$28.000

Turkey breast, lettuce, green apple, double cream cheese and vinaigrette

## **Italian sandwich** \$26.000

Salami, black olives, pomodoro sauce, basil, mozzarella cheese, mushroom and vinaigrette

Vegetarian 

Consumption tax included

# Desserts

**Fragole** **New** \$15.900

Vanilla ice cream with strawberries and whipped cream

**Berry crumble** **New** \$15.900

Crushed cookies, vanilla ice cream and berry reduction

**Peach crumble** \$15.900

Crushed cookies, vanilla ice cream and peach reduction

**Affogato** \$11.000

Combination of espresso and vanilla ice cream

**Caramel flan** \$9.000

Milk-based flan and covered with lemon dipped in caramel sauce

**Brownie with ice cream** \$13.600

Traditional brownie accompanied with vanilla ice cream



*Brownie with ice cream*



*Caramel flan*

# Drinks

## Milkshakes

**Oreo** **New** \$15.500

Oreo cookies fused with vanilla ice cream, whipped cream and chocolate sauce

**Brownie** **New** \$18.900

Chunky brownie fused with chocolate ice cream, whipped cream and chocolate sauce

**Chocolate** **New** \$17.700

Chocolate ice cream, whipped cream, chocolate sauce and wafers

**Frappucino** **New** \$10.000

Espresso blended with ice, whipped cream and chocolate sauce





# Cold drinks

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Fruit smoothies **\$8.000**  
(passion fruit, lulo, corozo, watermelon)

Lemonade **\$6.800**

Cherry lemonade **\$8.000**

Hatsu tea **\$8.000**

Club soda **\$5.700**

Club soda michelada **\$6.800**

Soda 300 ml **\$5.700**

Coca-Cola 400ml **\$5.700**

Coca-Cola Zero **\$6.800**

Mineral water **\$3.000**



# Hot drinks

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Espresso **\$3.000**

Americano **\$3.000**

Capuccino **\$10.000**

Latte **\$8.000**

Berry tea **\$4.500**

Tea latte **\$7.900**



# Beers

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Aguila Light **\$6.800**

Club Colombia **\$7.900**

Stella artois **\$10.000**



Consumption tax included

Every Tuesday, Wednesday and Thursday 2x1 in glasses of wine

## Cocktails and liquors

- Glass of sparkling wine \$19.500  
Glas of wine (Red, white and Rosé) \$19.500  
Cuba libre \$18.100  
Margarita \$18.200  
Asawaa \$11.300  
(asawaa handcrafted liquor from la guajira is a mystic distillate resulting from the special fermentation of sugar cane and native berries)  
Single old parr \$18.200  
Double old parr \$30.600  
Cointreau \$16.900  
Tequila Jose Cuervo \$16.900  
Single label 5 (aged 5 years) \$10.200  
Double label 5 (aged 5 years) \$15.900  
Single label (aged 12 years) \$17.000  
Double label (aged 12 years) \$27.200  
**Uncorking of national and foreing liquors \$40.000**



## Rosé Sangria

Rouquet's wine, triplesec, soda, orange and lemon juice, orange slices, strawberry and mango.

Jug of sangria (8 glasses) \$82.000

½ jug of sangria (4 glasses) \$45.000

### Tip warning:

*Consumers are advised that this commercial establishment suggests its consumers a tip for 10% of the value of the check, which may be accepted, rejected or modified by you, according to your assessment of the service provided. When requesting the check, tell the waiter if you want this value to be included or not in the invoice of instruct the value you want to give as a tip".*

*In case you have any problem with the tip being charged, contact this exclusive line to address your concerns on the topic in Bogotá: 6513240 or the citizen line of the superintendency of the superintendency of industry and commerce: 5920400 in Bogotá or for the rest of the country: 018000-910165, to file your complaint.*

Consumption tax included









Vinería - Enoteca



Vinos del viejo mundo

# WINE LIST

COUNTRY	RED WINES	GRAPE	SERVED	TAKEOUT OR DELIVERY
	CHÂTEAU U D'ASSAS GRES DE MONTPELLIER CLASSIQUE	Syrah, Garnacha	\$156.500	\$96.000
	DEVOIS DE PERRET	Syrah, Garnacha	\$117.400	\$71.800
	ROUQUET'S MERLOT	Merlot	\$96.200	\$61.000
	ROUQUET'S CABERNET SAUVIGNON	Cabernet Sauvignon	\$92.000	\$61.000
	CHÂTEAU LAFOUX <b>BIO</b>	Syrah, Cabernet Sauvignon	\$181.500	\$99.000
	SIERRA DEL MUGRÓN <b>BIO</b>	Cabernet, Sauvignon Monastrel and Garnacha	\$71.000	\$57.200
			GLASS OF RED WINE	\$19.500

**NEW**

## CHATEAU DE L' HURBE BORDEAUX SUPÉRIEUR



A 100% cabernet sauvignon wine awarded with silver metal in the concours général agricole Paris 2017.

Region: Bordeaux, France.

Served : \$143.600

Takeout or delivery: \$88.000



COUNTRY	WHITE WINES	GRAPE	SERVED	TAKEOUT OR DELIVERY
FR	ROUQUET'S VIOGNIER	Viognier	\$102.500	\$66.000
FR	ROUQUET'S CHARDONNAY	Chardonnay	\$106.000	\$66.000
FR	CHÂTEAU LAFOUX <b>BIO</b>	Rolle, Clairette, Ugni blanc	\$182.800	\$99.200
ES	SIERRA DEL MUGRÓN <b>BIO</b>	Chardonnay	\$71.000	\$57.200
			GLASS OF WHITE WINE	\$19.500

COUNTRY	ROSÉ WINES	GRAPE	SERVED	TAKEOUT OR DELIVERY
FR	ROUQUET'S CINSULT	Cinsault	\$96.400	\$61.000
ES	SIERRA DEL MUGRÓN <b>BIO</b>	Garnacha	\$71.000	\$57.200
			GLASS OF ROSÉ WINE	\$19.500



# POL RÉMY

## New Sparkling Wines

Two wines with an exceptional personality, fine and persistent bubbles.

Region: Bourgogne, France.

Served : **\$68.000** (Per bottle)

Takeout or delivery: **\$60.500**  
(Per bottle)

Price per glass: **\$19.500**



Vinería - Enoteca

La Mesa de  
Don Alfonso

Vinos del viejo mundo



CONTÁCTANOS

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Síguenos:



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