

# MENU





Stuffed Tomatoes

Rotolone

## APPETIZERS

 **BURRATA \$34.800** NEW  
Burrata, red bell pepper jam, green sauce and mixed nuts

**STUFFED TOMATOES \$16.000**  
Tomatoes stuffed with mozzarella cheese, black olives, basil, serrano ham and olive oil

**CARPACCIO DI MANZO \$27.000**  
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**  
Champignons, garlic, olive oil, white wine

 **ROTOLONE \$21.000**  
Rolled pasta filled with spinach, mozzarella and Pomodoro sauce

 **MOZZARELLA BAGUETTINA \$21.000**  
Tomatoes, mozzarella cheese and napolitan sauce

 **BERENJENA ALLA PARMIGIANA \$25.000**  **\$16.500**  
Eggplant lasagna, mozzarella cheese and pomodoro sauce

 **SALAD BAR AND ANTIPASTO (400 GRAMS) \$33.000**

 **CAPRESE SALAD \$32.000**  
Tomatoes, mozzarella di bufala, basil leaves and balsamic reduction.

 **EGGPLANT INVOLTINI \$19.000**  
Rolled eggplant filled with spinach, mozzarella, ricotta and Pomodoro sauce

**TUSCANY PIZZETA \$17.000**  
Serrano ham, arugula and Pomodoro sauce

**TAKEOUT OR DELIVERY PRICE**  **VEGETARIAN** 

### CHEESE BOARDS

Our line of cheese and cold meats are ideal to take away or eat here.

**CHEESE BOARD FOR TWO \$31.000**  
Manchego cheese, emperatriz ham, pastrami, Tilsit cheese.

## CREAMS AND SOUPS

CREAMS (Tomato, Onion, Spinach and Pumpkin) \$18.000  
Additional shrimp for tomato cream \$8.000  
Additional bacon for spinach cream \$4.000

MINISTRONE \$21.000  
Vegetables, beans and pasta

ITALIAN SOUP \$23.000  
Chicken consommé, vermicelli pasta, chicken, heavy whipping cream and corn

## PASTA

### CLASSIC

SPAGUETTI, FETUCCINE, FUSILLI, PENNE \$29.900  \$21.100  
Choose the sauce of your preference

**SAUCES** Choose the sauce of your preference

- DON ALFONSO   
(Pomodoro sauce, mushrooms, bacon and black olives)
-  PESTO WITH TOMATOES  
(Pesto sauce and 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)



Spaghetti alla Pescatora



Fettuccine Stroganoff

## HOUSE SPECIALITIES

- SPAGHETTI AL SALMONE \$46.000   
Salmon, onion, wine and heavy whipping cream sauce
- FUSILLI ALLA BOLOGNESE & RICOTTA \$35.000 
-  RIGATONI AL TELEFONO \$38.000   
Dutch and parmesan cheese, tomato, basil, and heavy whipping cream sauce
- 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 \$46.000  
Seafood, napolitan sauce, White wine
- SPAGHETTI ALLA PESCATORA \$43.000  
Pesto sauce, shrimp and cherry tomato
- PENNE VERONA \$43.000  
Mushroom, chicken and heavy whipping cream sauce



Bocatini



Chicken Lasagna

## RAVIOLI

SAUCE OF YOUR PREFERENCE:  
 • Pomodoro  
 • Napolitana  
 • Funghi  
 • Alfredo

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**CAPRESE RAVIOLI** \$33.000 NEW  
 (Caprese sauce)
- 🌿
**SPINACH AND RICOTTA RAVIOLI** \$39.000 \$ \$19.800  
 (Choose the sauce of your preference)
- CHICKEN AND BEEF RAVIOLI** \$39.000 \$ \$19.950  
 (Choose the sauce of your preference)
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**PUMPKIN, ALMONDS AND GOUDA CHEESE RAVIOLI** \$33.000 \$ \$18.900  
 (Funghi Sauce)
- 🌿
**MUSHROOM AND BLUE CHEESE RAVIOLI** \$39.000  
 (Alfredo sauce)
- SALMON AND SHRIMP RAVIOLI** \$40.000  
 (Paprika and heavy whipping cream sauce)

## STUFFED PASTA

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**CROSTINI** \$28.000 \$ \$15.650  
 Pasta stuffed with mozzarella cheese, mushroom and pomodoro sauce
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**BOCATINI** \$28.000 \$ \$16.600  
 Pasta Stuffed with spinach, almonds, ricotta cheese, mango, raisins, pomodoro and alfredo sauce

## LASAGNA

- BEEF LASAGNA** \$34.000 \$ \$21.200  
 Bolognese, mozzarella and parmesan cheese
- CHICKEN LASAGNA** \$35.000 \$ \$21.200  
 Chicken, bechamel sauce, mozzarella and parmesan cheese
- CHICKEN AND BEEF LASAGNA** \$37.000 \$ \$23.000  
 Chicken, beef, bechamel and napolitan sauce



Pumpkin, Almonds and Gouda Cheese Ravioli



Romano



Seafood Risotto

## MIXED DISHES

ROMANO \$29.900

Mixed pasta with pomodoro, Bolognese, Funghi and carbonara sauce

CAPRI \$41.000

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

## RISOTTOS AND RICE

SEAFOOD RISOTTO \$51.000

Seafood, white wine, orzo and heavy whipping cream

 MUSHROOM RISOTTO \$31.000

Mushroom, white wine, orzo and heavy whipping cream

CARBONARA RISOTTO \$28.000

Bacon, white wine, orzo and heavy whipping cream

SEAFOOD RICE \$40.000

Seafood, orzo, vegetables and fish soup



Mixed Capri



Caprese Chicken

## BEEF, FISH AND CHICKEN

### VICENZO CHICKEN \$35.000 **NEW**

Chicken and napolitan sauce accompanied with Pumpkin Risotto

### LOMO SAMARIO \$45.000

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

### MEDITERRANEAN CHICKEN \$35.000

Chicken stuffed with ham and mozzarella cheese accompanied with pesto spaghetti

### PAPILLOTE \$44.000

Fish steak with vegetables and olive oil accompanied by yucca fries

### CAPRESE CHICKEN \$34.000

Chicken with caprese salad accompanied with pesto spaghetti

### LOMO SAN LORENZO \$44.000

Grilled pork loin accompanied with pasta of your preference

### LOMO AL PEPE \$44.000

Beef steak with pepper sauce accompanied with spaghetti al burro

### SALMON WITH LEMON SAUCE \$38.000

Salmon steak with lemon sauce accompanied by hot vegetables and spaghetti al burro

### TURKEY BREAST ROLL \$30.000

Turkey breast filled with Green Apple, mozzarella cheese, lettuce and vinaigrette

## Kid's Menu

### CHICKEN NUGGETS \$18.000

Accompanied with fries

### MACARONI AND CHEESE \$26.000



Lomo San Lorenzo



Lomo al Pepe

## SANDWICHES

Choose the bread of your preference  
(French bread or whole grain bread)

BAGUETTINA SANDWICH \$29.00  \$22.000  
Serrano ham, roast beef, turkey breast, gouda cheese,  
lettuce, tomato and vinaigrette

SPANISH SANDWICH \$26.000  
Tomato, serrano ham, manchego cheese and olive oil

STEAK SANDWICH \$26.000  
Lettuce, tomato, serrano ham, salami parisienne,  
Spanish pork sausage and vinaigrette

TURKEY BREAST AND BACON SANDWICH \$28.000  
Turkey breast, bacon, lettuce, green apple, double cream  
cheese and vinaigrette

ROAST BEEF SANDWICH \$24.000  \$18.400  
Roast beef, lettuce, tomato, mozzarella cheese  
and vinaigrette

CUBAN SANDWICH \$24.000  \$18.400  
Pork, ham, lettuce, tomato, mozzarella cheese  
and vinaigrette

CHICKEN AND BACON SANDWICH \$19.000  \$14.700  
Chicken, bacon, lettuce, tomato, mozzarella cheese  
and vinaigrette

 VEGETARIAN SANDWICH \$18.000  
Tomato, mushroom, corn, lettuce, green olives,  
mozzarella cheese and vinaigrette

TURKEY BREAST AND DOUBLE CREAM CHEESE  
SANDWICH \$24.000  \$18.400  
Turkey breast, lettuce, green apple, double cream  
cheese and vinaigrette

ITALIAN SANDWICH \$23.000  
Salami, black olives, pomodoro sauce, basil, mozzarella  
cheese, mushroom and vinaigrette



Desserts

## DESSERTS

BERRY CRUMBLE \$14.000

AFFOGATO \$10.000

CARAMEL FLAN \$8.000

BROWNIE WITH ICE CREAM \$12.000



## ROSÉ SANGRIA

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

JUG OF SANGRIA (8 glasses) \$76.000

1/2 JUG OF SANGRIA (4 glasses) \$42.000

## COLD DRINKS

FRUIT SMOOTHIES \$ 7.000  
(Passion Fruit, Lulo, Corozo, Watermelon)

LEMONADE \$6.000

CHERRY LEMONADE \$7.000

OREO MILKSHAKE \$10.300

FRAPUCCINO \$7.000

SODA MICHELADA \$6.000

SODA 300 ML \$5.000

COCA COLA 400 ML \$5.000

COCA COLA ZERO \$6.000

MINERAL WATER \$3.000

## HOT DRINKS

ESPRESSO \$2.500

AMERICANO \$2.500

CAPUCCINO \$9.000

LATTE \$7.000

BERRY TEA \$4.000

TEA LATTE \$7.000

## BEERS

AGUILA LIGHT \$ 6.000

Club Colombia \$ 7.000

## COCKTAILS AND LIQUORS

GLAS OF WINE \$17.000

CUBA LIBRE \$16.000

MARGARITA \$16.000

asawa \$9.900

Asawa handcrafted liquor from La Guajira is a mystic distillate resulting from the special fermentation of sugar cane and native berries

SINGLE Old Parr \$16.000

DOBLE Old Parr \$27.000

COINTREAU \$15.000

Tequila Jose Cuervo \$15.000

SINGLE LABEL 5 (AGED 5 YEARS) \$9.000

DOUBLE LABEL 5 (AGED 5 YEARS) \$14.000

SINGLE LABEL 5 (AGED 12 YEARS) \$15.000

DOUBLE LABEL 5 (AGED 5 YEARS) \$24.000

Uncorking of national and foreign liquors \$40.000

Ask our waiters  
for our wine list

**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 or 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.

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Vinos del viejo mundo

# WINE LIST

Vinería - Enoteca

La Mesa de

Don Alfonso

Vinos del viejo mundo

# WINE LIST

COUNTRY	SALE	GRAPE	WAS	NOW
	CHÂTEAU LA BESAGE "LA GRANDE CUVÉE"	Merlot, Cabernet Franc, Cabernet Sauvignon	<del>\$122.000</del>	\$ 98.550
	CROIX DES BONNES DU CHÂTEAU HAUT – SORRILLON	Merlot, Cabernet Franc, Cabernet Sauvignon	<del>\$102.000</del>	\$ 81.850

COUNTRY	RED WINES	GRAPE	SERVED	TAKEOUT OR DELIVERY
	CHÂTEAU U D'ASSAS GRES DE MONTPELLIER CLASSIQUE	Syrah, Garnacha	\$137.950	\$87.450
	DEVOIS DE PERRET	Syrah, Garnacha	\$103.500	\$ 65.250
	ROUQUET'S MERLOT	Merlot	\$ 84.750	\$ 76.800
	ROUQUET'S CABERNET SAUVIGNON	Cabernet Sauvignon	\$ 81.150	\$ 55.500
	CHÂTEAU LAFOUX <b>BIO</b>	Syrah, Cabernet Sauvignon	\$161.100	\$ 90.000
	SIERRA DEL MUGRÓN <b>BIO</b>	Cabernet, Sauvignon Monastrel and Garnacha	\$ 63.200	\$ 52.000

**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.

**Price:** **\$80.000**

COUNTRY	WHITE WINES	GRAPE	SERVED	TAKEOUT OR DELIVERY
FR	ROUQUET'S VIOGNIER	Viognier	\$ 90.400	\$ 60.000
FR	ROUQUET'S CHARDONNAY	Chardonnay	\$ 94.300	\$ 60.000
FR	CHÂTEAU LAFOUX <b>BIO</b>	Rolle, Clairette, Ugni blanc	\$161.200	\$ 90.000
ES	SIERRA DEL MUGRÓN <b>BIO</b>	Chardonnay	\$ 63.200	\$ 52.000

COUNTRY	ROSÉ WINES	GRAPE	SERVED	TAKEOUT OR DELIVERY
FR	ROUQUET'S CINSAULT	Cinsault	\$ 84.990	\$ 55.500
FR	CHÂTEAU LAFOUX <b>BIO</b>	Cinsault, Garnacha, Syrah, Rolle, Clairette	\$161.100	\$ 90.000
ES	SIERRA DEL MUGRÓN <b>BIO</b>	Garnacha	\$ 63.200	\$ 52.000



100% Airen



100% Tempranillo

# POL RÉMY

New Sparkling Wines

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

Region: Bourgogne, France.

Pol Rémy Brut: **\$55.000**

Pol Remy Rosé: **\$55.000**

Vinería - Enoteca

La *Mesa* de  
Don *Alfonso*

Vinos del viejo mundo



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