

# 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 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: \$95.500

Price for 3 people: \$115.000

Prices do not include volunteer service

Book with a minimum of 24 hours.

### STEP 1

Sierra del Mugrón white wine  
Chardonnay  
DO Almansa | Almansa, Spain

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

### STEP 2

Sierra del Mugrón Rosé wine  
Grenache  
DO Almansa | Almansa, Spain

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

### STEP 3

Sierra del Mugrón Red wine  
Cabernet Sauvignon, Monastrel and Grenache  
DO Almansa | Almansa, Spain

Ravioli stuffed with beef and chicken in Neapolitan sauce.



# Edizione Speciale

## Cocktails and sangrias

**Limoncello spritz** **New** \$22.500

Lemon, club soda, and sparkling wine

**Aperol spritz** \$36.500

Aperol, club soda and sparkling wine

**Pozione d'amore** \$22.500

Rosé wine, gin, lemon juice and granadilla syrup

**Frosé** \$27.500

Frozen Rosé, strawberries and vodka

**Slush sangria** \$30.500

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) \$108.000

½ jug of sangria (4 glasses) \$59.500



*Slush sangria*

## Italian sodas

Strawberry, tangerine or grape \$11.500  
(Non alcoholic)

## Comparte la vita

**Experience for two** \$96.900

Ham and cheese pizza + 1 bottle of wine



*Frosé*

Consumption tax included

# APPETIZERS

## **Trio de bruschettas** \$27.500

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

## ❄️ **Stuffed tomatoes** \$23.500

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

## ❄️ **Carpaccio di manzo** \$39.500

Beef slices marinated with olive oil,  
lemon and balsamic vinegar

## ❄️ **Carpaccio di Salmone** \$38.000

Salmon slices marinated with  
passion fruit sauce

## 🌿 **Champignons with garlic** \$28.500

Mushrooms, garlic, olive oil and  
white wine

## 🌿 **Rotolono** \$34.800

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

## 🌿 **Mozzarella Baguettina** \$25.800

(5 Units)  
Tomatoes, mozzarella cheese and  
napolitan sauce

## 🌿 **Eggplant involtini** \$23.500

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

## **Tuscany pizzeta** \$21.500

(2 Units)  
Serrano ham, arugula and  
pomodoro sauce

## 🌿 **Burrata** \$50.900

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



*Carpaccio di Salmone*



*Trio de bruschettas*



*Rotolono*

❄️ Cold

❄️ Semi - Cold

🌿 Vegetarian

Consumption tax included

# Cheese boards

## Cheese board \$44.500

(2 people)

Manchego cheese, emperatriz ham, pastrami and gouda cheese

## Aperitif table \$61.800

(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

## Chicken pesto salad \$24.000

Fusilli pasta, chicken, cherry tomato and pesto sauce

# Creams and soups

## Creams (Tomato, onion, spinach and pumpkin ) \$22.500

Additional shrimp for tomato cream \$10.800

Additional bacon for spinach cream \$6.500

## Minestrone \$32.500

Vegetables, beans and pasta soup

## Italian soup \$28.000

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



*Tomato cream*

 Cold

 Semi - Cold

Vegetarian 

Consumption tax included



## Stuffed pasta

- ✔ **Crostini** \$40.500  
Pasta stuffed with mozzarella cheese, mushroom and pomodoro sauce
- ✔ **Bocatini** \$40.500  
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 \$44.500

## Sauces

Choose the sauce of your preference:

### Don Alfonso

Pomodoro sauce, mushrooms, bacon, onion 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 \$55.500

Steak bites, onion, bacon and demi-glace sauce

### Spaghetti al Salmone \$72.300

Salmon, onion, wine and heavy whipping cream sauce and paprika

### 🌿 Rigatoni al Teléfono \$55.800

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



Classic sicilian pasta

Vegetarian 🌿

Consumption tax included

**Fetuccine Stroganoff** \$59.900

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

**Fetuccine mare e monti** \$52.000

Shrimp, spinach, mushroom and white wine sauce

**Seafood spaghetti** \$67.800

Seafood, napolitan sauce and white wine sauce

**Spaghetti alla pescatora** \$53.500

Pesto sauce, shrimp and cherry tomato



*Rigatoni Mignon*

## Lasagna

**Beef lasagna** \$49.500

Bolognese, mozzarella and Parmesan

**Chicken lasagna** \$50.500

Chicken, bechamel sauce, mozzarella and parmesan

**Chicken and beef lasagna** \$52.500

Chicken, meat, bechamel sauce and neapolitan

**🌿 Berenjena alla parmigiana** \$37.500

Eggplant lasagna, mozzarella cheese and pomodoro sauce



*Spaghetti Marinara*

## Cannelloni

**Chicken and mushroom cannelloni** \$39.800

2 units in bechamel sauce

**🌿 Ricotta and spinach cannelloni** \$32.500

2 units in bechamel sauce

**Mixed cannelloni** \$39.800

2 units in bechamel sauce  
Chicken and Mushrooms - Ricotta and Spinach



*Chicken Lasagna*

Vegetarian 🌿

Consumption tax included



# Ravioli

✔ **Spinach and ricotta ravioli** \$55.800  
(Choose the sauce of your preference:  
pomodoro, napolitan, funghi or alfredo)

**Chicken and beef ravioli** \$56.900  
(Choose the sauce of your preference:  
pomodoro, napolitan, funghi or alfredo)

✔ **Pumpkin, almonds and gouda  
cheese ravioli** \$48.000  
(Funghi sauce)

**Salmon and shrimp ravioli** \$58.800  
(Paprika and heavy whipping cream sauce)



*Chicken and beef ravioli*



*Mixed Fiorella*



*Pumpkin, almonds and  
gouda cheese ravioli*



*Mixed Romano*

## MIXED DISHES

✔ **Fiorella** \$41.500  
Mixed pasta with funghi, pesto and  
pomodoro sauce

**Romano** \$41.500  
Mixed pasta with pomodoro, bolognese,  
funghi and carbonara sauce

**Capri** \$53.500  
Spinach and ricotta ravioli with alfredo  
sauce and lasagna of chicken and beef

Vegetarian 

Consumption tax included

# Risottos and rices

## Seafood risotto \$72.800

Seafood, orzo, white wine, and heavy whipping cream

## ✔ Mushroom risotto \$42.000

Mushroom, white wine, orzo and heavy whipping cream

## Carbonara risotto \$36.900

Bacon, white wine, orzo and heavy whipping cream

## Seafood rice \$55.500

Seafood, orzo, vegetables, fish soup and paprika

## Risotto Di Pesce **New** \$64.800

Coconut breaded fish and shrimp, Arborio rice, mushrooms, heavy whipping cream and pesto sauce.

## ✔ Vegetarian option

Coconut breaded Portobello \$46.500

Vegetarian 

Consumption tax included



# Beef, fish and chicken

## **Lomo Samario** \$64.800

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

## **Mediterranean chicken** \$46.500

Chicken stuffed with ham and mozzarella cheese accompanied with pesto spaghetti

## **Papillote** \$64.500

Fish steak with vegetables and olive oil accompanied by yucca fries

## **Caprese chicken** \$45.500

Chicken stuffed with caprese salad accompanied with pesto spaghetti



*Lomo Samario*



*Mediterranean Chicken*



*Salmon with lemon sauce*



*Turkey breast roll*

## **Lomo san Lorenzo** \$58.800

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

## **Lomo al Pepe** \$58.800

Beef steak with pepper sauce accompanied with spaghetti al burro

## **Salmon with lemon sauce** \$63.900

Salmon steak with lemon sauce accompanied by hot vegetables

## **Turkey breast roll** \$40.000

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

Consumption tax included



# Pizzas

## Personal pizza 27 cm – 8 slices

- ✔ **Margherita** \$46.500  
Mozzarella di búfala, fresh basil and fresh tomato sauce
- Hawaiiana** \$33.600  
Ham, pineapple, mozzarella and fresh tomato sauce
- Ham and cheese** \$33.600  
Ham, mozzarella and fresh tomato sauce
- Sole mio** \$35.500  
Chicken, portobello, mozzarella and fresh tomato sauce
- Domenica** \$61.500  
Serrano ham, arugula, manchego, mozzarella and fresh tomato sauce
- Florentina** \$40.500  
Grilled chicken, candied tomatoes, pesto sauce, mozzarella, parmesan and fresh tomato sauce
- ✔ **Genovese** \$49.000  
Sun-dried tomatoes, cherry tomatoes, ovoline di búfala, basil and fresh tomato sauce
- ✔ **Costa bianca** \$33.500  
Mushrooms, candied tomatoes, black olives, balsamic reduction, parmesan, mozzarella and fresh tomato sauce
- Capricciosa** \$47.800  
Bbq pork, bacon, corn, red onion, mozzarella and fresh tomato sauce
- Suprema** \$46.500  
Pepperoni, ham, cabano, bell pepper, onion, mozzarella and fresh tomato sauce
- ✔ **Vegetarian** \$46.500  
Cherry tomatoes, mushrooms, balsamic eggplants, black olives and mozzarella

**Pizza Don Alfonso** \$46.500  
Ground beef and pork, chorizo, basil, mozzarella cheese and sauce fresh tomato base

**Pizza Pepperoni** \$33.600  
Pepperoni, mozzarella cheese and base sauce of fresh tomatoes

**Pizza al Pastrami** **New** \$40.000  
Pastrami, caramelized onions, mozzarella and Dijon mustard bechamel

✔ **Pizza quattro formaggi** **New** \$40.000  
Blue cheese, ricotta, parmesan, mozzarella and bechamel sauce

✔ **Pizza alla Mella verde** **New** \$40.000  
Green apple, blue cheese, candied peanuts, parmesan cheese, mozzarella and sauce bechamel

**Pizza di mare** **New** \$49.000  
Garlic shrimp, parmesan, mozzarella, basil and bechamel sauce

**Pizza de Nutella** **New** \$42.000  
Nutella, ice cream, strawberries and chantilly cream

**Additional burrata** \$29.200



*Pizza Margherita*

Vegetarian 

Consumption tax included



Baguettina

Baguettina

Vegetarian 

Consumption tax included

# Sandwiches

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With French bread accompanied with potatoes chips

**Baguettina sandwich** \$39.900

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

**Steak sandwich** \$35.900

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

**Turkey breast and bacon sandwich** \$35.900

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

**Roast beef sandwich** \$34.500

Roast beef, lettuce, tomato, mozzarella cheese and vinaigrette

**Cuban sandwich** \$34.500

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

**Chicken and bacon sandwich** \$29.800

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

 **Vegetarian sandwich** \$24.500

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

**Turkey breast and double cream cheese sandwich** \$34.500

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

## KID'S MENU

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**Chicken nuggets** \$25.500

Accompanied with fries

**Macaroni and cheese** \$36.500

Vegetarian 

Consumption tax included

# Desserts

## **Fragole** \$19.800

Vanilla ice cream with strawberries and whipped cream

## **Berry crumble** \$19.600

Crushed cookies, vanilla ice cream and berry reduction

## **Peach crumble** \$19.600

Crushed cookies, vanilla ice cream and peach reduction

## **Affogato** \$17.500

Combination of espresso and vanilla ice cream

## **Caramel flan** \$15.500

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

## **Brownie with ice cream** \$17.300

Traditional brownie accompanied with vanilla ice cream

## **Nutella pizza** \$42.000

Nutella, strawberries, vanilla ice cream and chantilly cream

## **Tiramisú** **New** \$20.500

Italian dessert with mascarpone, coffee and amaretto

## **Crème Brûlée** **New** \$16.900

Cream, vanilla and a crackly sugar top



*Tiramisú*



*Nutella pizza*

# Milkshakes

## **Oreo** \$19.000

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

## **Brownie** \$23.500

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

## **Chocolate** \$21.900

Chocolate ice cream, whipped cream, chocolate sauce and wafers

## **Frappucino** \$12.500

Espresso blended with ice, whipped cream and chocolate sauce



*Crème Brûlée*



# Cold drinks

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Fruit smoothies **\$11.500**  
(passion fruit, lulo, corozo, watermelon)

Lemonade **\$8.500**

Cherry lemonade **\$9.900**

Coco lemonade **\$11.500**

Mint lemonade **\$11.500**

Hatsu tea **\$11.200**

Club soda **\$7.500**

Club soda michelada **\$8.500**

Soda 300 ml **\$7.500**

Coca-Cola 400ml **\$8.500**

Coca-Cola Zero **\$8.500**

Mineral water **\$4.000**



# Hot drinks

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Espresso **\$6.500**

Americano **\$6.500**

Capuccino **\$12.500**

Latte **\$9.900**

Berry tea **\$5.600**

Tea latte **\$9.700**



# Beers

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Club Colombia **\$9.800**

Stella artois **\$12.500**



Consumption tax included

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

## Cocktails and liquors

- Glass of sparkling wine \$24.500
- Glas of wine (Red, white and Rosé) \$24.500
- Artisan limoncello \$11.500
- Cuba libre \$22.500
- Margarita \$22.500
- Single old parr \$22.500
- Double old parr \$37.800
- Cointreau \$20.900
- Tequila Jose Cuervo \$20.900
- Uncorking of national and foreing liquors \$45.000



## Rosé Sangria

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

Jug of sangria (8 glasses) \$108.000

½ jug of sangria (4 glasses) \$59.500

### 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



POL RÉMY

POL RÉMY

FRANCE

FRANCE  
POL RÉMY

# WINES

## SPARKLING WINES

POL RÉMY ROSÉ  
Tempranillo | Burgundy, France

**SERVED**

\$81.000

**TAKEAWAY  
DELIVERY**

\$73.500

POL RÉMY BRUT  
Airen | Burgundy, France

\$81.000

\$73.500

GLASS OF SPARKLING WINE \$24.500

## RED WINE

CHÂTEAU D'ASSAS GRES DE  
MONTPELLIER CLASSIQUE  
AOC LANGUEDOC  
Syrah, Grenache | Languedoc, France

**SERVED**

\$177.500

**TAKEAWAY  
DELIVERY**

\$116.000

ROUQUET'S MERLOT  
IGP PAYS D'OC  
Merlot | Languedoc, France

\$113.0000

\$71.000

ROUQUET'S CABERNET SAUVIGNON  
IGP PAYS D'OC  
Cabernet Sauvignon | Languedoc, France

\$112.0000

\$72.000

CHÂTEAU LAFOUX BIO  
AOC COTEAUX VAROIS EN PROVENCE  
– ORGANIC WINE  
Syrah, Cabernet Sauvignon | La Provence, France

\$206.000

\$119.000

CHÂTEAU DE L'HURBE BORDEAUX  
SUPERIEUR  
AOC BORDEAUX SUPÉRIEUR  
Merlot, Cabernet Sauvignon | Bordeaux, France

\$166.500

\$98.000

SIERRA DEL MUGRON BIO  
DO ALMANSA – ORGANIC WINE  
Cabernet Sauvignon , Monastrell ,Grenache  
| Almansa, Spain

\$82.500

\$70.000

GLASS OF RED WINE \$24.500

Vinería - Enoteca  
La Mesa de  
Don Alfonso  
Vinos del viejo mundo

## WHITE WINE

ROUQUET'S VIOGNIER  
IGP PAYS D'OC  
Viognier | Languedoc, France

ROUQUET'S CHARDONNAY  
IGP PAYS D'OC  
Chardonnay | Languedoc, France

SIERRA DEL MUGRON BIO  
DO ALMANSA – ORGANIC WINE  
Chardonnay | Almansa, Spain

GLASS OF WHITE WINE \$24.500

## ROSE WINES

ROUQUET'S CINSULT  
IGP PAYS D'OC  
Cinsault | Languedoc, France

CHÂTEAU LAFOUX BIO  
AOC COTEAUX VAROIS EN PROVENCE  
– ORGANIC WINE  
Cinsault, Grenache, Syrah, Rolle, Clairette  
| La Provence, France

SIERRA DEL MUGRON  
DO ALMANSA – ORGANIC WINE  
Grenache | Almansa, Spain

GLAS OF ROSÉ WINE \$24.500

## SERVED

\$120.500

\$127.500

\$84.500

## SERVED

\$112.000

\$206.000

\$82.500

## TAKEAWAY DELIVERY

\$78.500

\$78.500

\$70.000

## TAKEAWAY DELIVERY

\$72.000

\$119.000

\$70.000

Vinería - Enoteca

La Mesa de  
Don Alfonso

Vinos del viejo mundo



**CONTÁCTANOS**

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Síguenos:



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