

MENU

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: \$50.600

Price for 3 people: \$73.600

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

Frosé \$15.000

Frozen Rosé, strawberries and vodka

La Dolce Vita \$22.000

Sparkling wine Pol Rémy Brut, blue curaçao and vodka

Frozen sangria \$20.000

Merlot Rouquet's wine, strawberries, syrup, vodka and triplesec

Rosé sangria

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

Jug of sangria (8 glasses) \$76.000

½ jug of sangria (4 glasses) \$42.000

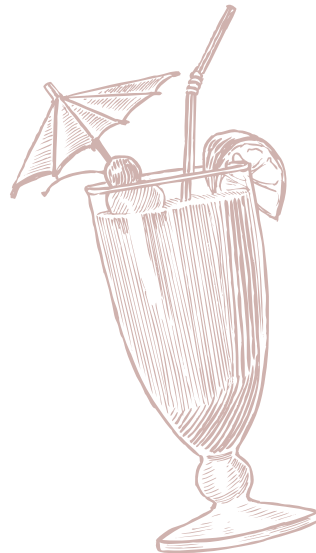
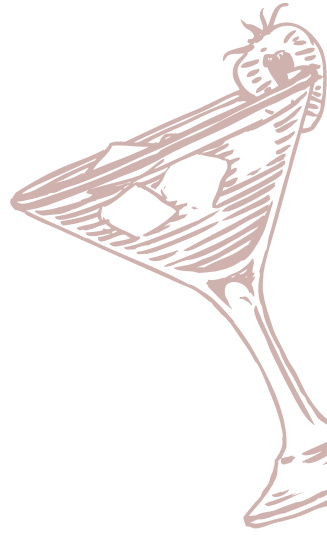
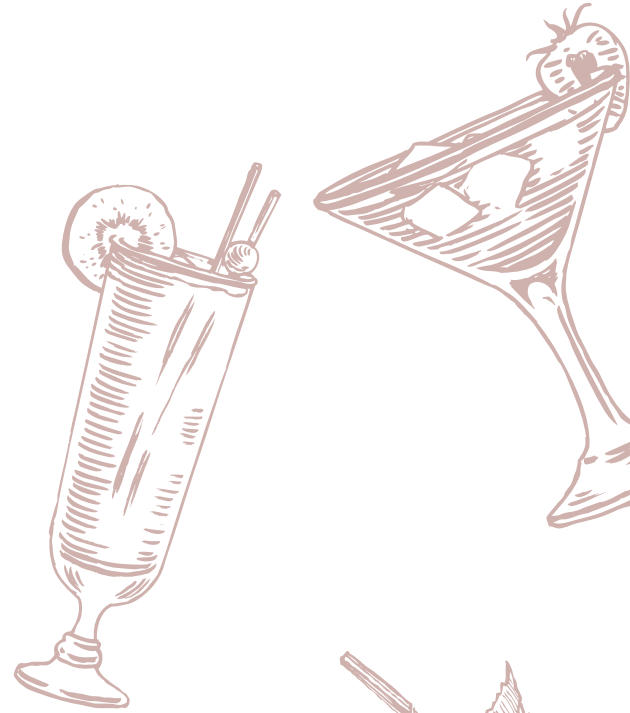
Italian sodas

Strawberry, tangerine or grape \$7.000
(Non alcoholic)

Comparte la vita

Menu for two \$90.500

2 Classic pasta + 1 bottle of wine



APPETIZERS

Trio de bruschettas New \$22.000

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

Stuffed tomatoes \$16.000

(2 units)
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

Mushrooms, garlic, olive oil and
white wine

✓ **Rotolono** \$21.000

(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** \$25.000 | 🍷 \$16.500

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** \$34.800

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



Carpaccio di Manzo



Stuffed tomatoes



Rotolono

Takeout or delivery price 🍷
Vegetarian 🌿

Cheese boards

Cheese board \$31.000

(2 people)

Manchego cheese, emperatriz ham, pastrami and gouda cheese

Aperitif table **New** \$42.000

(2 - 3 people)

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

Insalate

Salad bar and antipasto (400 grams) \$33.000

Chicken pesto salad **New** \$15.000

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 \$8.000

Additional bacon for spinach cream \$4.000

Minestrone \$21.000

Vegetables, beans and pasta soup

Italian soup \$23.000

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



Tomato cream



Stuffed pasta

- ✔ **Crostini** \$28.000 | 🍷 \$15.650
Pasta stuffed with mozzarella cheese, mushroom and pomodoro sauce
- ✔ **Bocatini** \$28.000 | 🍷 \$16.600
Pasta stuffed with spinach, almonds, ricotta cheese, mango, raisins, pomodoro and alfredo sauce

Takeout or delivery price 📦
Vegetarian 🌿

Classic pasta

Choose the pasta of your preference:
SPAGHETTI, FETUCCINE, FUSILLI, PENNE, WHOLE WHEAT
OR GLUTEN-FREE SPAGHETTI \$29.900 | 🍷 \$21.100

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** \$46.000
Salmon, onion, wine and heavy whipping cream sauce
- Fusilli alla bolognesa & ricotta** \$35.000
- 🌿 **Rigatoni al Teléfono** \$38.000
Dutch and parmesan cheese, tomato, basil, and heavy whipping cream sauce



Classic sicilian pasta

Takeout or delivery price 🍷
Vegetarian 🌿

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 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



Fetuccine Mare e Monti

Lasagna

Beef lasagna \$34.000 | 🍷 \$21.200

Bolognese, mozzarella and Parmesan

Chicken lasagna \$35.000 | 🍷 \$21.200

Chicken, bechamel sauce, mozzarella and parmesan

Chicken and beef lasagna \$37.000 | 🍷 \$23.000

Chicken, meat, bechamel sauce and neapolitan



Spaghetti alla Pescatora

Cannelloni

Chicken and mushroom cannelloni **New** \$18.000

2 units in bechamel sauce

Ricotta and spinach cannelloni **New** \$14.000

2 units in bechamel sauce

Mixed cannelloni **New** \$18.000

2 units in bechamel sauce

Chicken and Mushrooms - Ricotta and Spinach



Chicken Lasagna

Takeout or delivery price 🍷
Vegetarian 🌿

Ravioli

✔ **Ravioli tricolore** **New** \$34.000

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

✔ **Ravioli Caprese** \$33.000

(Caprese sauce)

✔ **Spinach and ricotta ravioli** \$39.000 | 🍷 \$19.800

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

Chicken and beef ravioli \$39.000 | 🍷 \$19.950

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

✔ **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)



Chicken and beef ravioli



Pumpkin, almonds and gouda cheese ravioli



Mixed Romano

MIXED DISHES

✔ **Fiorella** **New** \$29.900

Mixed pasta with funghi, pesto and pomodoro sauce

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

Takeout or delivery price 🍷

Vegetarian 🌿

Risottos and rices

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



Beef, fish and chicken

Vicenzo chicken \$35.000

Chicken breast bathed in sauce neapolitan accompanied with risotto of ahuyama

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 stuffed with caprese salad accompanied with pesto spaghetti



Lomo san Lorenzo



Papillote



Lomo al Pepe



Turkey breast roll

Lomo san Lorenzo \$44.000

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

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

Turkey breast roll \$30.000

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

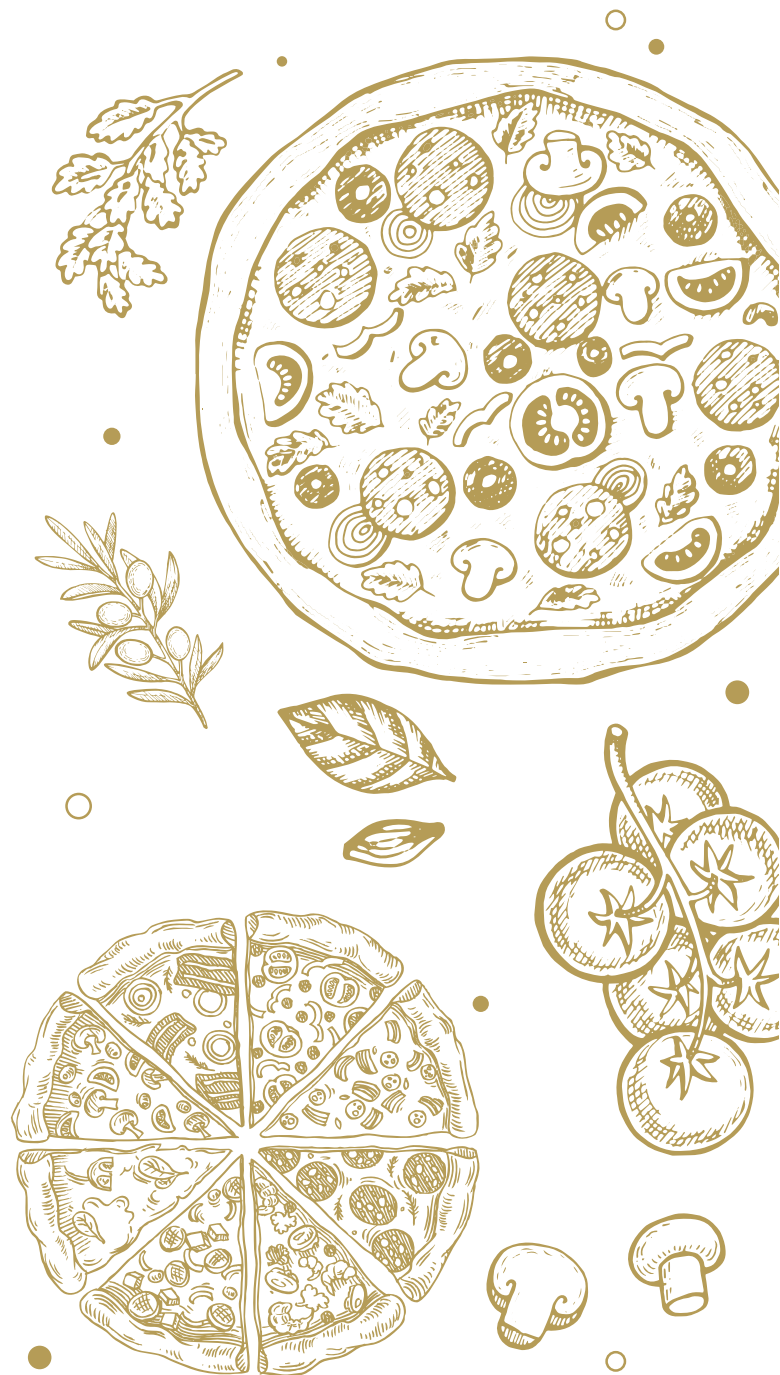


Pizzas

With 100% Italian ingredients

Personal pizza 27 cm – 8 slices

- ✓ **Margherita \$ 33.000**
Mozzarella di búfala, fresh basil and fresh tomato sauce
- Hawaiiana \$24.000**
Ham, pineapple, mozzarella and fresh tomato sauce
- Ham and cheese \$24.000**
Ham, mozzarella and fresh tomato sauce
- Sole mio \$24.000**
Chicken, portobello, mozzarella and fresh tomato sauce
- Domenica \$38.000**
Serrano ham, arugula, manchego, mozzarella and fresh tomato sauce
- Florentina \$27.000**
Grilled chicken, candied tomatoes, pesto sauce, mozzarella, parmesan and fresh tomato sauce
- ✓ **Genovese \$35.000**
Sun-dried tomatoes, cherry tomatoes, ovoline di búfala, basil and fresh tomato sauce
- ✓ **Costa bianca \$24.000**
Mushrooms, candied tomatoes, black olives, balsamic reduction, parmesan, mozzarella and fresh tomato sauce
- Capricciosa \$27.000**
Bbq pork, bacon, corn, red onion, mozzarella and fresh tomato sauce
- Suprema \$33.000**
Pepperoni, ham, cabano, bell pepper, onion, mozzarella and fresh tomato sauce
- ✓ **Vegetarian \$33.000**
Cherry tomatoes, mushrooms, balsamic eggplants, black olives and mozzarella



Extra
Mozzarella stuffed crust \$9.900
Burrata \$19.900

KID'S MENU

Chicken nuggets \$18.000
Accompanied with fries

Macaroni and cheese \$26.000

Wraps

Turkey breast wrap \$17.000

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



Sandwiches

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

Baguettina sandwich \$29.000 | 🍷 \$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, parisienne salami, 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

Takeout or delivery price 🍷

Vegetarian 🌿

Desserts

Fragole **New** \$14.000

Vanilla ice cream with strawberries and whipped cream

Berry crumble **New** \$14.000

Crushed cookies, vanilla ice cream and berry reduction

Peach crumble \$14.000

Crushed cookies, vanilla ice cream and peach reduction

Affogato \$10.000

Combination of espresso and vanilla ice cream

Caramel flan \$8.000

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

Brownie with ice cream \$12.000

Traditional brownie accompanied with vanilla ice cream



Brownie with ice cream



Caramel flan

Drinks

Milkshakes

Oreo **New** \$13.000

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

Brownie **New** \$15.900

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

Chocolate **New** \$14.900

Chocolate ice cream, whipped cream, chocolate sauce and wafers

Frappucino **New** \$9.000

Espresso blended with ice, whipped cream and chocolate sauce



Cold drinks

Fruit smoothies **\$7.000**
(passion fruit, lulo, corozo, watermelon)

Lemonade **\$6.000**

Cherry lemonade **\$7.000**

Hatsu tea **\$7.000**

Club soda **\$5.000**

Club soda michelada **\$6.000**

Soda 300 ml **\$5.000**

Coca-Cola 400ml **\$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**



Every Thursday, Friday and Saturday 2x1 in glasses of wine

Cocktails and liquors

Glas of wine (Red, white and Rosé) **\$17.000**

Cuba libre **\$16.000**

Margarita **\$16.000**

Asawaa **\$9.000**

(asawaa 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**

Double 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 label5 (aged years) **\$24.000**

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) **\$76.000**

½ jug of sangria (4 glasses) **\$42.000**

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.

Vinería - Enoteca

La Mesa de
Don Alfonso

Vinos del viejo mundo

WINE LIST

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	\$ 55.500
	ROUQUET'S CABERNET SAUVIGNON	Cabernet Sauvignon	\$ 81.150	\$ 55.500
	CHÂTEAU LAFOUX BIO	Syrah, Cabernet Sauvignon	\$161.100	\$ 90.000
	SIERRA DEL MUGRÓN BIO	Cabernet, Sauvignon Monastrel and Garnacha	\$ 63.200	\$ 52.000
			GLASS OF RED WINE	\$ 17.000

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.

Served : \$130.000

Takeout or delivery: \$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 BIO	Rolle, Clairette, Ugni blanc	\$161.200	\$ 90.000
ES	SIERRA DEL MUGRÓN BIO	Chardonnay	\$ 63.200	\$ 52.000
			GLASS OF WHITE WINE \$ 17.000	

COUNTRY	ROSÉ WINES	GRAPE	SERVED	TAKEOUT OR DELIVERY
FR	ROUQUET'S CINSULT	Cinsault	\$ 84.990	\$ 55.500
FR	CHÂTEAU LAFOUX BIO	Cinsault, Garnacha, Syrah, Rolle, Clairette	\$161.100	\$ 90.000
ES	SIERRA DEL MUGRÓN BIO	Garnacha	\$ 63.200	\$ 52.000
			GLASS OF ROSÉ WINE \$ 17.000	



100% Airen



100% Tempranillo

POL RÉMY

New Sparkling Wines

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

Region: Bourgogne, France.

Served : **\$60.000** (Per bottle)

Takeout or delivery: **\$55.000** (Per bottle)

Vinería - Enoteca

La *Mesa* de
Don *Alfonso*

Vinos del viejo mundo



CONTACT US
SANTA MARTA
Carrera 1C No. 23-30
Tel.: 4378807- 4232057
Cels.: 311 398 3100 - 321 897 1089
ventasantamarta@lamesadedonalfonso.co

RIOHACHA
Calle 7 No. 11 - 133 local 2 ☎ Cel. : 3186197034
ventasriohacha@lamesadedonalfonso.co

BARRANQUILLA
☎ Cel.: 310 323 8287
ventasbarranquilla@lamesadedonalfonso.co

www.lamesadedonalfonso.co
www.baguettina.co

Follow us :



@lamesadedonalfonso
@baguettinarestaurante