

POOL & BEACH

SEAFOOD SALAD (W)

Cooked squid & shrimp with a variety of greens, black quinoa, tomato, passion fruit & coconut dressing

\$15

SOMBRERO SALAD (S) (G) (V) (W)

Red leaf lettuce, kale, red onion, spiced nuts, grilled pineapple & local cheese with yogurt citrus dressing

\$12

CARIBBEAN CHICKEN SALAD (W)

Baby spinach, arugula, red onion, fennel, celery, blueberry, coconut flakes & mango dressing

\$18

SEAFOOD ESCABECHE

Pickled octopus & shrimp, onion, coriander with tomato marinate & crispy rice paper

\$17

AREPITA (G)

Avocado creamy chicken salad & chili aji sauce on corn & quinoa tortilla, ripe plantain, fennel salad & dill dressing

\$16

NACHOS GUAPE (G)

Crispy tortillas with chili con carne, shrimp, cheese sauce, guacamole, jalapeños & coriander

\$15

GALLINA DE PALO (G)

Chicken wings with spicy tamarind sauce, chili - coriander spiced corn & jalapeño sauce

\$16

MALACRIANZA (V) (G)

Homemade beef patty, palmito cheese, ripe plantain, portobello & caramelized onion, bacon, Lizano aioli served on smoked cheese bread with fried yucca

\$21

VAQUITA FELIZ (S) (V) (W)

Vegan patty made with mixed vegetables, quinoa & cashews; dried tomato jam, caramelized onion, rockets & avocado, served in ciabatta bread with patacones

\$25

GALLOS

Black bean & corn tortilla, pork belly with annatto & chipotle, chayote - pineapple salad, green tomato sauce, aji chili slices

\$15

ROPA VIEJA (V) (G)

Shredded beef quesadilla with palmito cheese in flour tortilla, pico de gallo & jalapeño sour cream

\$17

CHICKEN CAESAR WRAP (V) (G)

Romaine lettuce, bacon, Caesar dressing, parmesan cheese wrapped with spinach - flour tortilla

\$16

PATACONES (S) (G)

Fried green plantain, refried beans, cheddar cheese & guacamole

\$10

FISH TACO (W)

Cajun seared Mahi Mahi, roasted pineapple relish, romaine lettuce, jalapeño sauce with corn tortilla

\$17

(S) vegetarian (V) gluten (G) lactose (V) seeds (W) wellness

All prices in US-Dollars, exclusive of 13% VAT & 10% service charge.



RIO BHONGO

SIDES

- PAPAS FRITAS** \$5
Rustic fried potatoes with tomato jam
- DEL CAMPO SALAD** (W) \$5
Mixed garden salad with citrus dressing
- ASPARAGUS** (W) \$9
Grilled herbs marinated asparagus

DESSERTS

- ALFAJOR HELADO** (V) (G) \$7
Ice cream sandwich with linseed cookie & raspberry - yogurt ice cream
- SEASONAL FRUIT SALAD** \$7
Local fruit with vanilla crumble, orange syrup & mango sorbet
- HOMEMADE ICE CREAM OF THE DAY**
- | | |
|----------|-----|
| 1 scoop | \$3 |
| 2 scoops | \$5 |
| 3 scoops | \$7 |

KIDS

- CHICKEN PASTA** (V) (G) \$9
Penne pasta with white sauce, seared chicken breast & parmesan cheese
- CHEESE BURGER** (V) (G) \$9
Mini burger bun, ketchup & mayonnaise, served with French fries
- HAM QUESADILLA** (V) (G) \$9
Flour or corn tortillas & mozzarella cheese, served with French fries

- MEATBALLS** \$9
Served with tomato sauce & broccoli with white rice
- CHICKEN FINGERS** (V) \$9
Served with carrot stick & honey - mustard sauce
- MINI FISH TACO** \$9
Pan seared Mahi mahi with corn tortilla, Cole slaw & pico de gallo salsa
- MINI PIZZA** (V) (G) \$9
Homemade pizza dough with tomato sauce, mozzarella cheese & ham

KIDS DESSERT

- MARSHMALLOW BOMBON** \$5
Chocolate covered homemade marshmallow
- WILD BERRIES CONE** (V) (G) \$5
Vanilla tuille cone stuffed with cream & fresh berries

- SEASONAL FRUIT SALAD** \$5
Local fruit with orange syrup

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