



## APPETIZERS

<b>SHRIMP AND SMOKED CHEESE EMPANADAS [D]</b> Fresh tomato sauce & jalapeño sour cream	\$15
<b>GRILLED ROMAINE SALAD [V]</b> Avocado, pineapple, tomato, red onion with honey-mustard dressing	\$13
<b>PURPLE CORN TORTILLA WITH SHREDDED CHICKEN</b> Rustic tomato sauce, pickled onion and fried egg	\$10
<b>ROASTED TOMATO SOUP [G-D]</b> Tomato, bell peppers, onion, sour cream, Turrialba cheese & focaccia. <b>Vegan option available</b>	\$11
<b>BATTERED SHRIMP [G]</b> Yucca purée, cabbage, tomato, red onion, micro cilantro salad with lemon dressing sour-sweet vegetable foam	\$14
<b>BHONGO CAPRESE [D-S]</b> Cherry tomato, palmito cheese, spiced cashew nuts & cilantro sauce	\$12
<b>WATERMELON CARPACCIO [D]</b> Avocado purée, curd cheese mousse, Grana Padano, balsamic reduction & crispy chickpeas. <b>Vegan option available</b>	\$12

## MAIN ENTRÉES

<b>GRILLED CAULIFLOWER STEAK [V]</b> Sautéed courgettes with truffle oil, cauliflower purée, crispy chickpeas	\$18
<b>COCONUT-YELLOW CURRY [V-S]</b> White corn purée, sautéed local squash, roasted cherry tomatoes, pumpkin seed	\$20
<b>BARLEY RISOTTO [D-G]</b> Shiitake mushroom, broccoli, roasted scallion & pickled bell pepper spaghetti	\$21
<b>COFFEE-CRUSTED BEEF TENDERLOIN [D]</b> Cauliflower cream, roasted onion curd, sautéed asparagus, cacao jus & crispy potato ring	\$36
<b>WOOD OVEN BRAISED PORK</b> Sweet corn mash, annatto confit carrot & green beans, roasted shallot & Lizano jus	\$25
<b>SAUTÉED SHRIMP [D]</b> Blackened steamed yucca, coffee-infused carrot purée & passion fruit hollandaise sauce	\$36

## FROM THE GRILL

Rib eye steak	\$36	<b>SIDES</b> Choose 2 Roasted vegetables <b>[V]</b> Corn on the cob <b>[D]</b> Garden salad <b>[V]</b> Baked sweet potato <b>[D]</b> Grilled Caesar salad <b>[D]</b> Garlic snow peas <b>[V]</b>	<b>SAUCES</b> Choose 2 Passion fruit hollandaise <b>[D]</b> Panameño chili chimichurri Guava BBQ sauce Argentine chimichurri Roasted garlic aioli
New York steak	\$35		
Tenderloin	\$34		
Rack of lamb	\$45		
Lobster tail	\$55		
Tuna fillet	\$29		
Salmon fillet	\$28		
Chicken breast	\$26		
Broccoli Steak <b>[V]</b>	\$22		

## PIZZAS

<b>A TOUCH OF BLUE [G-D-S]</b> Buffalo mozzarella cheese, bacon, blue cheese, green apple, honey toasted pecans & basil leaves	\$21
<b>BHONGO FOCACCIA [G-D]</b> Prosciutto, confit garlic, green olives, shaved parmesan, sundried tomatoes, arugula, annatto-passion fruit sea salt & extra virgin olive oil	
<b>CARPACCIO [G-D]</b> Smoked tomato sauce, local mozzarella cheese, red wine caramelized onion, pickled jalapeños, grilled pineapple, basil chimichurri	
<b>SHRIMP &amp; GARLIC [G-D]</b> Bechamel sauce, mozzarella cheese, chives, avocado, dried tomato & red onion	
<b>BELLA ITALIA [G-D]</b> Italian sausage, roma tomato, smoked mozzarella, black olives, fresh oregano	
<b>VEGGIES [G-V]</b> Bell pepper, caramelized baby carrots, red onion, asparagus, vegan mozzarella, coriander leaves	
<b>CLASSIC [G-D-S]</b> Tomato sauce, colorful heirloom tomatoes, mozzarella cheese, basil pesto, fresh basil leaves	
<b>BHONGO [G-D]</b> Dried portobello, oyster mushroom, balsamic caramelized cremini, tomato sauce, parsley & smoked mozzarella	
<b>Gluten-free pizzas available</b>	

## DESSERTS

<b>CHOCOLATE-COFFEE [G-D]</b> Chocolate, coffee & cashew layered cake, gooseberry sauce with chocolate ice cream	\$10
<b>TROPICAL FRUIT [G-D]</b> Soft banana tart, passion fruit mousse, cocoa meringue, mixed fruit sorbet & cas sauce	\$9
<b>CHEESE FLAN [G-D]</b> Caramelized Turrialba cheese flan, honey ice cream, crunchy lemon & macadamia, smoked strawberry sauce	\$10