

POOL & BEACH

SALADS

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| GREEN SALAD [D-S-V] | \$13 |
| Romaine lettuce, spinach, grilled asparagus, basil, peas, pumpkin seed, dried papaya, coriander pesto & palmito cheese. Vegan option available | |
| SUMMER SALAD [V] | \$13 |
| Mixed greens, tomato, cucumber, avocado, spring onion, gooseberry, bee pollen & roasted bell pepper dressing | |
| HEART OF PALM SALAD [D-S-V] | \$13 |
| Tomato, grilled avocado, red onion, basil leaves, toasted cashews nut & honey - balsamic vinaigrette <i>Add protein: chicken breast \$6, cod \$8, tenderloin \$8, shrimp \$10</i> | |

FINGER FOOD

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| BHONGO NACHOS [D] | \$11 |
| Crispy corn tortillas with guacamole, jalapeños - pico de gallo & cheese sauce <i>Add protein: chicken \$6, chilli beans \$6, shrimps \$8</i> | |
| CHICKEN WINGS [D] | \$16 |
| Served with spicy tamarind sauce, crudités & jalapeño sauce | |
| CHICKEN AREPA [D] | \$17 |
| Shredded chicken with creamy avocado sauce and ripe plantain on homemade quinoa - corn tortilla, fennel & chili aji salad with dill dressing | |
| BHONGO BURGER [D-G] | \$23 |
| Homemade beef patty, melted palmito cheese, ripe plantain, Portobello & caramelized onion, bacon, Lizano aioli served on smoked cheese bread <i>Choice of: french fries, sweet potato fries or yucca fries</i> | |
| VEGAN BURGER [G-V] | \$19 |
| Homemade chickpea patty, dried tomato jam, caramelized onion, arugula & avocado served on ciabatta bread <i>Choice of: french fries, sweet potato fries or yucca fries</i> | |
| SHRIMP QUESADILLA [D-G] | \$21 |
| Smoked mozzarella cheese in flour tortilla, pico de gallo salsa & jalapeño sour cream | |
| CHICKEN CAESAR WRAP [D-G] | \$16 |
| Romaine lettuce, bacon, Caesar dressing, parmesan cheese wrapped with spinach - flour tortilla | |
| SUPER PATACONES [D] | \$12 |
| Fried green plantain, refried beans, cheddar cheese, sour cream & guacamole | |

TACOS

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| GARDEN TACO [V] | \$18 |
| Refried red beans, crispy tortilla, pickled vegetables, pea relish, curly cucumber & toasted sesame seed | |
| OCTOPUS & FISH TACO [G] | |
| Spinach flour tortilla, marinated cabbage salad with sweet soy sauce, roasted sweet corn, Sriracha sauce, red onion & cilantro leaves | |
| CHICKEN & CHORIZO TACOS [D] | |
| With colorful bell peppers, crispy corn tortilla, grated mozzarella, pickled onion & coriander leaves | |
| SKIRT STEAK TACOS [G] | |
| Chipotle flour tortilla, refried white beans, roasted jalapeño pepper, avocado & baby onion | |
| PORK TACOS [D] | |
| Shredded pork shoulder pibil style, grilled soaked corn tortilla, smoked mozzarella, fresh onion & coriander | |
| GUAJILLO SHRIMP TACOS | |
| Grilled tortilla, sweet & sour purple cabbage, colorful tomato, grilled pineapple relish, avocado sauce & spring onion rings | |
| FISH TACO | |
| Cajun seared Mahi Mahi, roasted pineapple relish, romaine lettuce, jalapeño sauce with corn tortilla | |

PIZZAS

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

SIDES

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| FRENCH FRIES [V] | \$8 | SEASONAL FRUITS [V] | |
| MIXED GREEN SALAD [V] | \$6 | Variety of seasonal fruit | |
| Mixed greens, tomato, cucumber, red onion with lemon dressing | | GUACAMOLE [V] | \$6 |
| CRUDITE [D] | \$6 | Served with tortilla chips | |
| Asparagus, cherry tomato, carrot stick & broccoli with ranch dressing | | | |
| | \$6 | | |

DESSERTS

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| HOMEMADE ICE CREAM SANDWICH [D-G] | \$7 |
| Raspberry - yogurt ice cream in flaxseed cookie dipped in white chocolate | |
| CARAMEL CHEESECAKE [D-G] | \$7 |
| Traditional cheesecake with a salted caramel touch & homemade vanilla ice cream | |
| HOMEMADE ICE CREAM [D-G] | |
| Assorted homemade ice cream | |
| One scoop | \$3 |
| Two scoops | \$5 |
| Three scoops | \$7 |