



RIO BHONGO
-THE MARKET-

BITES



GUACAMOLE [V] Tortilla chips, pico de gallo, jalapeño	\$10
QUESO FUNDIDO [D] Melted cheese, homemade pork chorizo or mushroom	\$14
TORTILLA SOUP [V] Sour cream, cheese, guajillo chili, avocado, chips	\$12
ROASTED OCTOPUS CEVICHE Citrus, roasted onion, cucumber, avocado	\$18
SKIRT STEAK TACO - 2 pcs Corn tortilla, white beans, jalapeño pepper, avocado, spring onion	\$13
SHRIMP TACO - 2 pcs [D] Corn tortilla, smoked cheese, pico de gallo, panameño mayonnaise	\$15

WOOD FIRED VEGGIES



LOCAL SQUASH Roasted tomato, cilantro, pumpkin seed, black beans	\$18
CAULIFLOWER AL PASTOR Grilled pineapple, red onion, cilantro	\$20
SWEET POTATO HASH [S] Salsa macha, onion, coconut oil	\$18
CARROTS & GREEN MOLE [S] Rice salad, assorted green herbs, jalapeño, sesame, tomatillo	\$20
ROASTED CORN PUREE Coconut milk, jalapeño relish	\$18

SIDES

Roasted potato, rosemary [V]	\$8
Grilled lettuce, lemon vinaigrette [V]	\$8
Jasmin rice, saffron, mint [V]	\$10
Grilled asparagus, mustard aioli [V]	\$10

[G] contains gluten [D] contains dairy [S] contains seeds [V] vegetarian
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

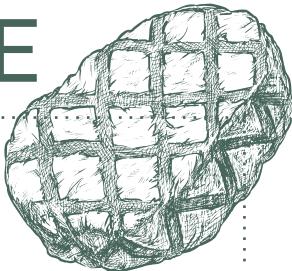
SALADS



MARKET SALAD [V] Tomato, cucumber, red onion, heart of palm, herb & garlic vinaigrette	\$13
TOMATILLO SALAD [D-V] Green tomatillo, cherry tomato, spicy citrus vinaigrette, Turrialba cheese, chips	\$14
SMOKED TROUT SALAD Mixed greens, avocado, grapefruit vinaigrette, chive	\$15
CAESAR SALAD [G-D] Romaine lettuce, parmesan cheese, sourdough crouton	\$14
WARM KALE SALAD Spinach, zucchini, red onion, grilled avocado, cumin & jalapeño dressing	\$15

Add grilled protein: *tofu \$6, chicken breast \$6, beef \$8, fish \$8, shrimp \$10*

FROM THE GRILL



HALF CHICKEN Dry chili paste	\$26
CATCH OF THE DAY TAMAL Green salsa, peppers, epazote	\$28
OCTOPUS Marinated with spices, sautéed lentil	\$27
RIB EYE STEAK Marinated with local beer, roasted onion, salsa verde	\$38
ENFRIJOLADAS & PORK CONFIT CARNITAS Corn tortilla, black bean sauce, onion, cilantro	\$23
CHILE RELLENO Minced beef stuffed sweet pepper, olive, caper, raisin, tomato sauce	\$23



DINNER