



APPETIZERS

GUACAMOLE [V] Tortilla chips, pico de gallo, jalapeño	\$10	CEVICHE RIO BHONGO Lime marinated fish, garlic oil, chili flakes, red onion, cilantro, avocado, tomato	\$15
BUTTERNUT SQUASH HUMMUS [S-V] Tahini, farm crudité, pumpkin seeds	\$12	BHONGO NACHOS [D] Tortilla chips, pico de gallo, jalapeño, black beans, cheese, guacamole. <i>Add grilled protein: chicken \$6 shrimp \$8</i>	\$12
PLANTAIN MONTADITOS [D] Prosciutto, arugula salad, smoked cheese, balsamic reduction	\$12		

SALADS & BOWLS

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

MARKET SALAD [V] Tomato, cucumber, red onion, heart of palm, herbs, garlic vinaigrette	\$13	QUINOA BOWL [V] Grilled vegetables, chimichurri, green salad, pumpkin seeds, balsamic reduction	\$14
GREEN SALAD [V] Mixed greens, tomatillo, fennel, avocado, radish, chayote, pumpkin seeds, citrus	\$13	LOCAL BEANS & CORN TABBOULEH [V] Spinach, avocado, cucumber, apple, cherry tomato, mint, parsley, lime	\$14
CAESAR SALAD [G-D] Romaine lettuce, parmesan cheese, sourdough crouton	\$14	ROASTED VEGGIE BOWL [V] Seasoned zucchini, carrot, eggplant, sweet pepper, red onion, plantain, cumin-jalapeño dressing, sundried tomato	\$14

WOOD FIRED PIZZAS

BHONGO [G-D-V] Tomato sauce, smoked mozzarella, parsley, dried portobello, oyster, cremini mushrooms	\$21	MARGHERITA [G-D-S-V] Roasted tomato sauce, mozzarella cheese, cherry tomato, basil pesto	\$17
BELLA ITALIA [G-D] Italian sausage, tomato, smoked mozzarella, black olives, oregano	\$20	FLATBREAD [G-D] Prosciutto, confit garlic, green olives, parmesan, sundried tomato, arugula, olive oil	\$21
SHRIMPS, BIANCA SAUCE [G-D] Smoked mozzarella, capers, chives, cajun, garlic, avocado relish	\$21	HAWAIIAN [G-D] Roasted tomato sauce, mozzarella cheese, ham, grilled pineapple	\$19

MARKET SPECIALS

PAN-SEARED, CAST IRON [S] Roasted red onion, sweet potato puree with coconut milk, toasted cashews			
Crispy tofu			\$20
Catch of the day			\$26
Salmon			\$28
Beef tenderloin			\$32
MUSHROOM or CHICKEN QUESADILLA [G-D] Flour tortilla, mozzarella cheese, green salsa			\$16
SKIRT STEAK TACOS - 3 pcs Corn tortilla, white beans, jalapeño pepper, avocado, spring onions			\$18
SHRIMP TACOS - 3 pcs [D] Corn tortilla, smoked cheese, pico de gallo, panameño mayonnaise			\$21
ANDAZ BURGER - 6 oz [G-D] Emmental cheese, caramelized onion, bacon, Lizano aioli, sundried tomato bun, potato wedges			\$23
VEGGIE BURGER [G-S-V] Mushrooms, cashew patty, dried tomato jam, arugula, avocado, ciabatta bread, green salad			\$19
GRILLED CHICKEN CUBANO [G-D] Grain mustard aioli, turkey ham, pickles, arugula, emmental cheese, potato wedges			\$21

[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

LUNCH

FOR THE LITTLE ONES

CHICKEN MAC & CHEESE [G - D]

Pasta, cheddar sauce, seared chicken breast, parmesan cheese

\$9

CHICKEN FINGERS [G]

Carrot stick, honey-mustard sauce

\$9

CHEESE BURGER [G - D]

Mini burger bun, ketchup, mayonnaise, French fries

\$9

MINI FISH TACO

Pan seared mahi mahi, corn tortilla, cole slaw, pico de gallo salsa

\$9

HAM QUESADILLA [G - D]

Flour or corn tortillas, mozzarella cheese, French fries

\$7

MINI PIZZA [G - D]

Homemade pizza dough, tomato sauce, mozzarella cheese, ham

\$9

MEATBALLS

Tomato sauce, broccoli, white rice

\$9

“WHILE WALKING THE SITE STUDYING THE CLIMATE, THE TOPOGRAPHY CONDITIONS AND VIEWS, I SAW A LOT OF “ARTIST’S BRACKET MUSHROOMS”, THOSE THAT USUALLY GROW ON FALLING TREES AND LOOK LIKE HALF-MOON PLATFORMS CLUSTERED IN DIFFERENT SIZES AND ELEVATIONS. IMMEDIATELY I VISUALIZED THE RESTAURANT, ITS FORM AND FUNCTION. THE LOG WOULD BE THE KITCHEN AND THE DIFFERENT MUSHROOMS WOULD BE THE INDIVIDUAL SITTING AREAS.”

RONALD ZURCHER
ARCHITECT

LUNCH