

APPETIZERS

GUACAMOLE [V] Tortilla chips, pico de gallo, jalapeño	\$10
BUTTERNUT SQUASH HUMMUS [S-V] Tahini, farm crudités, pumpkin seeds	\$12
PLANTAIN MONTADITOS [D] Prosciutto, arugula salad, smoked cheese, balsamic reduction	\$12
CEVICHE RIO BHONGO [D] Lime marinated fish, garlic oil, chili flakes, red onion, cilantro, avocado, tomato	\$15
BHONGO NACHOS [D] Tortilla chips, pico de gallo, jalapeño, black beans, cheese, guacamole Add protein: chicken \$6 shrimp \$8	\$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
GREEN SALAD [V] Mixed greens, tomatillos, fennel, avocado, radish, chayote, pumpkin seeds, citrus	\$13
CAESAR SALAD [G-D] Romaine lettuce, parmesan cheese, sourdough crouton	\$14
QUINOA BOWL [V] Grilled vegetables, chimichurri, green salad, pumpkin seeds, balsamic reduction	\$14
LOCAL BEANS & CORN TABBOULEH [V] Spinach, avocado, cucumber, apple, cherry tomatoes, mint, parsley, lime	\$14
ROASTED VEGGIE BOWL [V] Seasoned zucchini, carrot, eggplant, sweet pepper, red onion, plantain, cumin-jalapeño dressing, sundried tomatoes	\$14

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WOOD FIRED PIZZAS

BHONGO [G-D-V] Tomato sauce, smoked mozzarella, parsley, dried portobello, oyster, cremini mushrooms	\$21
BELLA ITALIA [G-D] Italian sausage, tomato, smoked mozzarella, black olives, oregano	\$20
SHRIMPS, BIANCA SAUCE [G-D] Smoked mozzarella, capers, chives, cajun, garlic, avocado relish	\$21
MARGHERITA [G-D-S-V] Roasted tomato sauce, mozzarella cheese, cherry tomato, basil pesto	\$17
FLATBREAD [G-D] Prosciutto, confit garlic, green olives, parmesan, sundried tomato, arugula, olive oil	\$21
HAWAIIAN [G-D] Roasted tomato sauce, mozzarella cheese, ham,	\$19
grilled pineapple	
MARKET SPECIALS	
MARKET SPECIALS PAN-SEARED, CAST IRON [S] Roasted red onion, sweet potato puree with coconut milk,	\$20 \$26 \$28 \$32
MARKET SPECIALS PAN-SEARED, CAST IRON [S] Roasted red onion, sweet potato puree with coconut milk, toasted cashews Crispy tofu Catch of the day Salmon	\$26 \$28
MARKET SPECIALS PAN-SEARED, CAST IRON [S] Roasted red onion, sweet potato puree with coconut milk, toasted cashews Crispy tofu Catch of the day Salmon Beef tenderloin MUSHROOM or CHICKEN QUESADILLA [G-D]	\$26 \$28 \$32

[G] contains gluten [D] contains dairy [S] contains seeds [V] vegetarian

Corn tortilla, smoked cheese, pico de gallo,

panameño mayonnaise

MARKET SPECIALS

ANDAZ BURGER - 6 oz [G-D]	\$23
Emmental cheese, caramelized onion, bacon, Lizano aioli, sundried tomato bun, potato wedges	
VEGGIE BURGER [G-S-V]	\$19
Mushrooms, cashew patty, dried tomato jam, arugula, avocado, ciabatta bread, green salad	
GRILLED CHICKEN CUBANO [G-D] Grain mustard aioli, turkey ham, pickles, arugula, Emmental cheese, potato wedges	\$21
FOR THE LITTLE ONES	
CHICKEN MAC & CHEESE [G - D] Pasta, cheddar sauce, seared chicken breast, parmesan cheese	\$9
CHEESE BURGER [G - D] Mini burger bun, ketchup, mayonnaise, French fries	\$9
HAM QUESADILLA [G - D] Flour or corn tortilla, mozzarella cheese, French fries	\$7
MEATBALLS Tomato sauce, broccoli, white rice	\$9
CHICKEN FINGERS [G] Carrot stick, honey-mustard sauce	\$9
MINI FISH TACO Pan seared mahi mahi, corn tortilla, cole slaw, pico de gallo salsa	\$9
MINI PIZZA [G - D] Homemade pizza dough, tomato sauce, mozzarella cheese, ham	\$9

COCKTAILS

VICKY'S MARGARITA Tequila, Licor 43, soursop juice, lime, vanilla syrup	\$14
SOMBRERO SPRITZ Aperol, sparkling wine, golden berry, naranjilla, soda water	\$16
PIÑA COLADA Rum, Malibu, pineapple, coconut cream	\$14
BHONGO CHILI GUARO Guaro, Kölsch beer, tomato juice, lime, tabasco, salt	\$14
MAE Vodka, Cointreau, watermelon, lime, ginger syrup	\$13
KOMBI Rum, mango juice, mandarin lime, cinnamon syrup, orange bitter	\$12
CULEBRA BAY Gin, cucumber, basil, lime, sugar syrup, soda water	\$12
SANGRIA TROPICAL 10 oz - for you: \$14 / 42 oz - for all of us: \$40 White wine, Licor 43, passion fruit, orange, vanilla syrup	
ZERO PROOF	
SHIRLEY TEMPLE Choose your favorite flavor: strawberry, blackberry, grenadine, green apple or mint	\$8
PASSION POP Passion fruit juice, lime, mint, sugar syrup, soda water	\$8
EL COCO Coconut milk, blueberry, blackberry, strawberry, sugar syrup	\$8
DIRTY MONKEY Chocolate ice cream, banana and peanut butter	\$8

LOCAL BEER

LOCAL CANNED LAGER Imperial - Regular, Light, Zero Pilsen		\$7
CRAFT CANNED BEER (NUMU BREWING COMPANY, GUANACASTE COSTA RI Liberiana - Kölsch (Gluten free) Chorotega - IPA	CA)	\$8
CRAFT DRAFT BEER Liberiana - Kölsch (Gluten free) Chorotega - IPA		\$10
WINES	Per Glass	Per Bottle
SPARKLING Moscone Prosecco, Italy	\$12	\$65
ROSÉ Château Minuty, France	\$14	\$75
WHITE Moscone Roero, Arneis, Italy Banfi Le Rime, Pinot Grigio, Italy Casas del Bosque Reserva, Sauvignon Blanc, Chile Catena, Chardonnay, Argentina	\$12 \$14 \$14 \$16	\$65 \$70 \$70 \$90
OTHER		
NATURAL JUICES		\$6
SODAS Coke, Coke Light, Ginger Ale, Sprite, Club Soda, Toni	c Wate	\$6 er
STILL WATER Rainforest, Costa Rica - 750 ml		\$10
SPARKLING WATER Montane, US - 355 ml		\$6