



FOR THE LITTLE ONES

CHICKEN MAC & CHEESE [G D] Cheddar sauce, seared chicken breast, parmesan	\$9	CHICKEN FINGERS [G] Carrot stick, honey-mustard sauce	\$9
CHEESE BURGER [G D] Mini burger bun, cheddar, ketchup, mayonnaise, French fries	\$9	MINI FISH TACO Pan-seared mahi-mahi, corn tortilla, cole slaw, pico de gallo	\$9
HAM QUESADILLA [G D] Flour or corn tortillas, mozzarella, French fries	\$7	MINI PIZZA [G D] Homemade pizza dough, tomato sauce, mozzarella	\$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

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 seed	\$12	BHONGO NACHOS [D] Tortilla chips, pico de gallo, jalapeño, black beans, cheese, guacamole. <i>Add protein: chicken \$6 shrimp \$8</i>	\$12
PLANTAIN MONTADITOS [D] Prosciutto, arugula salad, smoked cheese, balsamic reduction	\$12		

SALADS & BOWLS

*Add 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 [S V] Grilled vegetable, chimichurri, green salad, pumpkin seeds, balsamic reduction	\$14
GREEN SALAD [S V] Mixed greens, tomatillo, fennel, avocado, radish, chayote, pumpkin seed, citrus	\$13	SWEET POTATO BOWL [S V] Spinach, onion, roasted red pepper, mint, golden berry, hemp seeds	\$14
CAESAR SALAD [G D] Romaine lettuce, parmesan, sourdough crouton	\$14	ROASTED VEGGIE BOWL [V] Seasoned zucchini, carrot, eggplant, sweet pepper, red onion, plantain, sun-dried tomato, cumin-jalapeño dressing	\$14

WOOD FIRED PIZZAS

MARGHERITA [G D V] Pomodori, mozzarella, cherry tomato, basil pesto	\$17	PROSCIUTTO [G D] Pomodori, mozzarella, bocconcino, arugula	\$17
ARTICHOKE [G D V] Pomodori, mozzarella, caper, onion, chili flakes	\$17	BIANCA [G D V] Béchal sauce, mozzarella, parmesan, avocado	\$17
FUNGI [G D V] Pomodori, mozzarella, mushroom, kale	\$17	CAESAR - BROCCOLI [G D] Pomodori, mozzarella, chicken, parmesan	\$17

MARKET SPECIALS

PAN-SEARED, CAST IRON [S] Roasted red onion, sweet potato purée with coconut milk, toasted cashew			
Crispy tofu			\$20
Catch of the day			\$26
Salmon			\$28
Beef tenderloin			\$32
BLACKENED FISH WRAP [G S] Lettuce, onion, avocado, tahini-chipotle dressing, sweet potato fries			\$16
CRISPY EGGPLANT SANDWICH [G D] Mustard, arugula, brie, sun-dried tomato, sweet potato fries			\$18
SKIRT STEAK TACOS - 3 pcs Corn tortilla, white beans, jalapeño pepper, avocado, spring onion			\$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, sun-dried tomato bun, potato wedges			\$23
VEGGIE BURGER [G S V] Mushroom, 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