



APPETIZERS

SHRIMP AND SMOKED CHEESE EMPANADAS [D] Fresh tomato sauce & jalapeño sour cream	\$15
GRILLED ROMAINE SALAD [V] Avocado, pineapple, tomato, red onion with honey-mustard dressing	\$13
PURPLE CORN TORTILLA WITH SHREDDED CHICKEN Rustic tomato sauce, pickled onion and fried egg	\$10
ROASTED TOMATO SOUP [G-D] Tomato, bell peppers, onion, sour cream, Turrialba cheese & focaccia. Vegan option available	\$11
BATTERED SHRIMP [G] Yucca purée, cabbage, tomato, red onion, micro cilantro salad with lemon dressing sour-sweet vegetable foam	\$14
BHONGO CAPRESE [D-S] Cherry tomato, palmito cheese, spiced cashew nuts & cilantro sauce	\$12
WATERMELON CARPACCIO [D] Avocado purée, curd cheese mousse, Grana Padano, balsamic reduction & crispy chickpeas. Vegan option available	\$12

MAIN ENTRÉES

GRILLED CAULIFLOWER STEAK [V] Sautéed courgettes with truffle oil, cauliflower purée, crispy chickpeas	\$18
COCONUT-YELLOW CURRY [V-S] White corn purée, sautéed local squash, roasted cherry tomatoes, pumpkin seed	\$20
BARLEY RISOTTO [D-G] Shiitake mushroom, broccoli, roasted scallion & pickled bell pepper spaghetti	\$21
COFFEE-CRUSTED BEEF TENDERLOIN [D] Cauliflower cream, roasted onion curd, sautéed asparagus, cacao jus & crispy potato ring	\$36
WOOD OVEN BRAISED PORK Sweet corn mash, annatto confit carrot & green beans, roasted shallot & Lizano jus	\$25
SAUTÉED SHRIMP [D] Blackened steamed yucca, coffee-infused carrot purée & passion fruit hollandaise sauce	\$36

FROM THE GRILL

Rib eye steak	\$36	SIDES Choose 2 Roasted vegetables [V] Corn on the cob [D] Garden salad [V] Baked sweet potato [D] Grilled Caesar salad [D] Garlic snow peas [V]	SAUCES Choose 2 Passion fruit hollandaise [D] Panameño chili chimichurri Guava BBQ sauce Argentine chimichurri Roasted garlic aioli
New York steak	\$35		
Tenderloin	\$34		
Rack of lamb	\$45		
Lobster tail	\$55		
Tuna fillet	\$29		
Salmon fillet	\$28		
Chicken breast	\$26		
Broccoli Steak [V]	\$22		

PIZZAS

A TOUCH OF BLUE [G-D-S] Buffalo mozzarella cheese, bacon, blue cheese, green apple, honey toasted pecans & basil leaves	\$21
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	

DESSERTS

CHOCOLATE-COFFEE [G-D] Chocolate, coffee & cashew layered cake, gooseberry sauce with chocolate ice cream	\$10
TROPICAL FRUIT [G-D] Soft banana tart, passion fruit mousse, cocoa meringue, mixed fruit sorbet & cas sauce	\$9
CHEESE FLAN [G-D] Caramelized Turrialba cheese flan, honey ice cream, crunchy lemon & macadamia, smoked strawberry sauce	\$10

[G] contains gluten **[D]** contains dairy **[S]** contains seeds **[V]** vegan

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