



## SALADS

Add protein: chicken breast \$6 | Cod \$8 | tenderloin \$8 | shrimp \$10

<b>GRILLED PINEAPPLE SALAD [D-S-V]</b>	\$13
Red leaf lettuce, kale, red onion, spiced nuts, cheese curd, with sugar cane - citrus dressing. <b>Vegan option available</b>	
<b>GREEN SALAD [D-S-V]</b>	\$13
Romaine lettuce, spinach, grilled asparagus, basil, peas, pumpkin seed, dried papaya, coriander pesto & palmito cheese. <b>Vegan option available</b>	
<b>SUMMER SALAD [V]</b>	\$13
Mixed greens, tomato, cucumber, avocado, spring onion, gooseberry, bee pollen & roasted bell pepper dressing	
<b>HEART OF PALM SALAD [D-S-V]</b>	\$13
Tomato, grilled avocado, red onion, basil leaves, toasted cashews nut & honey - balsamic vinaigrette	

## COMFORT FOOD

<b>BHONGO NACHOS [D]</b>	\$11
Crispy corn tortillas with guacamole, jalapeños-pico de gallo & cheese sauce Add protein: chicken \$6   chilli beans \$6   shrimp \$8	
<b>BHONGO BURGER [D-G]</b>	\$23
Homemade beef patty, melted palmito cheese, ripe plantain, portobello & caramelized onion, bacon, Lizano aioli served on smoked cheese bread Choice of: french fries, sweet potato fries or yucca fries	
<b>SHRIMP QUESADILLA [D-G]</b>	\$21
Smoked mozzarella cheese in flour tortilla, pico de gallo salsa & jalapeño sour cream	
<b>CHICKEN AREPA [D]</b>	\$17
Shredded chicken with creamy avocado sauce and ripe plantain on homemade quinoa-corn tortilla, fennel & chili aji salad with dill dressing	
<b>TUNA SANDWICH [G]</b>	\$22
Jerk seared yellowfin tuna, avocado, aioli, tomato, kale, mango & squash salad on homemade multigrain bread with fried sweet potatoes	
<b>VEGAN BURGER [G-V]</b>	\$19
Homemade chickpea patty, dried tomato jam, caramelized onion, arugula & avocado served on ciabatta bread Choice of: french fries, sweet potato fries or yucca fries	

## MAIN ENTRÉES

<b>QUINOA BOWL [V]</b>	\$18
Roasted vegetables with chimichurri, green salad & crispy tofu on pumpkin seed quinoa, with balsamic reduction	
<b>PAN SEARED SALMON</b>	\$28
Cilantro rice and tomato - avocado salad	
<b>GRILLED RIBEYE [D]</b>	\$36
Roasted young potato, jalapeño sour cream, bacon, spring onion & smoked salt	
<b>CASADO</b>	
The traditional Costa Rican lunch, combination of white rice, black beans, fried plantain & mixed greens salad, with one of the following options: Tenderloin \$34   chicken breast \$26   catch of the day \$27	

## PIZZAS 12:00 pm - 10:00 pm \$21

<b>A TOUCH OF BLUE [G-D-S]</b>	
Buffalo mozzarella cheese, bacon, blue cheese, green apple, honey toasted pecans & basil leaves	
<b>BHONGO FOCACCIA [G-D]</b>	
Prosciutto, confit garlic, green olives, shaved parmesan, sundried tomatoes, arugula, annatto-passion fruit sea salt & extra virgin olive oil	
<b>CARPACCIO [G-D]</b>	
Smoked tomato sauce, local mozzarella cheese, red wine caramelized onion, pickled jalapeños, grilled pineapple, basil chimichurri	
<b>SHRIMP &amp; GARLIC [G-D]</b>	
Bechamel sauce, mozzarella cheese, chives, avocado, dried tomato & red onion	
<b>BELLA ITALIA [G-D]</b>	
Italian sausage, roma tomato, smoked mozzarella, black olives, fresh oregano	
<b>VEGGIES [G-V]</b>	
Bell pepper, caramelized baby carrots, red onion, asparagus, vegan mozzarella, coriander leaves	
<b>CLASSIC [G-D-S]</b>	
Tomato sauce, colorful heirloom tomatoes, mozzarella cheese, basil pesto, fresh basil leaves	
<b>BHONGO [G-D]</b>	
Dried portobello, oyster mushroom, balsamic caramelized cremini, tomato sauce, parsley & smoked mozzarella	

**Gluten-free pizzas available**

## TACOS 12:00 pm - 5:00 pm \$18

*Two tacos per order*

<b>GARDEN TACO [V]</b>	
Refried red beans, crispy tortilla, pickled vegetables, pea relish, curly cucumber & toasted sesame seed	
<b>OCTOPUS &amp; FISH TACO [G]</b>	
Spinach flour tortilla, marinated cabbage salad with sweet soy sauce, roasted sweet corn, Sriracha sauce, red onion & cilantro leaves	
<b>CHICKEN &amp; CHORIZO TACOS [D]</b>	
With colorful bell peppers, crispy corn tortilla, grated mozzarella, pickled onion & coriander leaves	
<b>SKIRT STEAK TACOS [G]</b>	
Chipotle flour tortilla, refried white beans, roasted jalapeño pepper, avocado & baby onion	
<b>PORK TACOS [D]</b>	
Shredded pork shoulder pibil style, grilled soaked corn tortilla, smoked mozzarella, fresh onion & coriander	
<b>GUAJILLO SHRIMP TACOS</b>	
Grilled tortilla, sweet & sour purple cabbage, colorful tomato, grilled pineapple relish, avocado sauce & spring onion rings	
<b>FISH TACO</b>	
Cajun seared Mahi Mahi, roasted pineapple relish, romaine lettuce, jalapeño sauce with corn tortilla	

## SIDES

<b>PATACONES [V]</b>	\$8
Fried green plantain & guacamole	
<b>FRENCH FRIES [V]</b>	\$8
<b>MIXED GREEN SALAD [V]</b>	\$6
Greens, tomato, cucumber, red onion with lemon dressing	
<b>ASPARGUS [V]</b>	\$11
Grilled herbs marinated asparagus	

## DESSERTS

<b>HOMEMADE ICE CREAM SANDWICH [D-G]</b>	\$7
Raspberry - yogurt ice cream in flaxseed cookie dipped in white chocolate	
<b>CARAMEL CHEESECAKE [D-G]</b>	\$7
Traditional cheesecake with a-salted caramel touch & homemade vanilla ice cream	
<b>HOMEMADE ICE CREAM [D-G]</b>	
Assorted homemade ice cream	
One scoop	\$3
Two scoops	\$5
Three scoops	\$7

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

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

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