

BONNY MOON

Dinner Menu

Address: By Public Beach

Phone:

Cuisine: Beach Club along Seven Mile Beach

RAW

Oysters By Piece

CI\$5

SUSHI ROLLS

California

CI\$16

Avocado, cream cheese, nikiri

Negi Hama

CI\$17

Hamachi, cucumber, miso butter, scallion emulsion

Maguro

CI\$18

Tuna, top avocado, unagi sauce, red yuzu kosho

Kinoko

CI\$15

Local mushrooms, tamago, cucumber, carrot, spicy ponzu mayo

CEVICHE

Octopus

CI\$18

Aji amarillo, sweet potato, choclo

Tuna Nikkei

CI\$18

Chard avocado, lotto root, scallion, sesame

SALADS & BOWLS

Asian

CI\$14

Brown Rice, carrot, cabbage, mango, red radish, cilantro, cucumber, scallion, cashew nuts, soy and ginger dressing

Caesar	CI\$14
Romaine lettuce, croutons, parmesan cheese, Caesar dressing	
Cayman Farmers	CI\$14
Mixed greens, arugula, cucumber, red radish, cherry tomatoes, carrot, hard-boiled egg, local honey and mustard vinaigrette	
Greens	CI\$15
Broccolini, asparagus, edamame, cucumber, red onion, sunflower seeds, herbs, sumac vinaigrette	
Goi Muc	CI\$17
Scampi, squid, onion, celery, peppers, carrots, cilantro, mint, spicy vinaigrette	
Hoke Poke	CI\$20
Tuna, edamame, cucumber, avocado, mango, carrot, Bonny's sushi rice, spicy ponzu	

WOOD FIRE OVEN

Fatay Empanadas	CI\$14
Ground beef, lemon juice, Baharat spices	
Camembert	CI\$18
Pizza dough, quince, truffle oil, smoked salt	
Hot D'Octopus	CI\$15
pizza dough, criolla sauce, black garlic, romesco, paille potato	
Wood Fire Octopus	CI\$14
Caramelized onion puree, labneh, toasted peanuts	

SANDIES & FLATBREADS

Double smash Burger	CI\$22
CAB Beef, lettuce, mature Irish cheddar, smoked bacon, caramelized onion, Bonny's sauce, fries	
House Chicken Pita	CI\$19
Sherry pulled chicken, banana peppers, iceberg lettuce, Madzun Sauce, cabbage, fries	
Honey & Sobrasada Flatbread	CI\$18
Pickled onions, oregano	

Spinach & Cheese Flatbread	CI\$16
Pecorino, parmesan, cured egg yolk	
Classic Flatbread	CI\$15
Mozzarella, basil pesto, tomato, arugula, almonds,. Add proscuitto cotto +CI\$4	
Fugazzeta	CI\$19
Flatbread stuffed wit mozzarella and Gruyère cheese, onions, oregano	

SNACKS

Tiger Shrimp	CI\$16
Potato rosti, brava sauce, aioli, bacon crisp	
Mushroom Skewers	CI\$15
local oyster mushrooms, ajo blanco, torta frita, cilantro	
Crispy Calamari	CI\$16
House aioli. Ceviche sauce +CI\$3	
Pork Croquettes	CI\$14
Sage emulsion	

TO SHARE

Bone in Short Rib	CI\$38
Carrot Crema, papines, mushrooms, torta frita	
Pork Schnitzel	CI\$32
Charred lemon, pickled pepper sauce, fries	
Pasta Al Forno	CI\$28
Salsiccia, tomato San Marzano, fior di latte, chili Flakes	
Smoked Roasted Chicken	CI\$32
Aji panca and orange glaze, potato, yam, cilantro chimi	
Whole Branzino	CI\$48
Carrot, onion, cabbage, lemongrass, pinamilit sauce, Basamati rice	

CHEF'S REC'S

Happy Meal

Tower of fries, bottle of Champagne

Seafood Tower

CI\$90

Atlantic oysters, tiger shrimps, tuna, Scottish salmon, Gekikava sauce, cucumber water, ponzu sauce, American cocktail sauce

Sardine Tin

CI\$19

Sourdough bread, merken butter, cucumber, olives, Bonny's bee sting hot sauce

SWEETS

Mousse Au Chocolat

CI\$14

Honeycomb

Gelato Sandwich

CI\$13

Coconut gelato, chocolate, sea salt

Chocotorta

CI\$15

Dulce de leche, cream cheese, chocolate cake

Lemon

CI\$13

Pecan shortbread, lemon curd, whipped cream

GELATO

Bonny's Flavours

CI\$7.5

Dulce de leche, honey and walnuts

Daily Flavours

CI\$6.5

Ask your server

Raw Fruit Sorbet

CI\$8

Ask your server

COFFEE

Cappucino

CI\$5.5

Espresso

CI\$5

Americano	CI\$5
Latte	CI\$5.5
Affogato	CI\$5
French Press	CI\$8

Last updated: Mon 02 Dec, 2024