



BONNY MOON

Lunch Menu

Address: 53 Seabath Lane

Phone: (345) 326 2920

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

SEASIDE NOSH

Crispy Calamari

CI\$16

House aioli. Add ceviche sauce +3

Shrimp Rissois

CI\$16

Spicy tomato sauce

Pork Croquettes	CI\$14
Sage emulsion	
FOMO Chicken Wings	CI\$17
Korean spicy sauce	
Chicken Cachapas	CI\$19
Corn pancake, queso fresco, guasacaca, sour cream	

SANDWICHES

Double smash Burger	CI\$22
CAB Beef, lettuce, mature Irish cheddar, smoked bacon, caramelized onion, Bonny's sauce, fries	
Oyster Mushroom Sandwich	CI\$18
Brioche bread, "burnt" eggplant sauce, cucumber kimchi, local oyster mushroom, toasted almonds, fried egg, fries	
House Chicken Pita	CI\$19
Sherry pulled chicken, banana peppers, iceberg lettuce, Madzun Sauce, cabbage, fries	
Lobster Roll	CI\$26
Brioche bun, celery, chives, sriracha, fries	
German H' Dog	CI\$15
Pizza dough, homemade sausage, sauerkraut sauce, mustard, pickled onion, paille potato	

SALADS & BOWLS

Asian	CI\$14
Brown Rice, carrot, cabbage, mango, red radish, cilantro, cucumber, scallion, cashew nuts, soy and ginger dressing	
Ceasar	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	

Grilled Shrimps CI\$10

Snapper Fillet CI\$14

CAB Beef Skewers CI\$12

Chicken Breast CI\$ 8

Hass Avocado CI\$5

Applewood Smoked Bacon CI\$6

WOOD FIRE OVEN

Honey & Sobrasada Flatbread	CI\$18
Pickled onions, oregano	
Spinach & Cheese Flatbread	CI\$18
Pecorino, parmesan, cured egg yolk	
Classic Flatbread	CI\$15
Mozzarella, basil pesto, tomato, arugula, almonds	
Whole Branzino	CI\$48
Carrot, onion, cabbage, lemongrass, pinamilit sauce, basamati rice	
Smoked Roasted Chicken	CI\$32
Aji panca and orange glaze, potato, yam, cilantro chimi	

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**

Latte **CI\$5.5**

Americano **CI\$5**

Affogato

CI\$5

French Press

CI\$8

Last updated: Mon 02 Dec, 2024