

## BONNY MOON

# Lunch 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

## SEASIDE NOSH

**Crispy Calamari**

CI\$16

House aioli. Add ceviche sauce +3

**Shrimp Rissois**

CI\$16

Spicy tomato sauce

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

## SANDWICHES

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

## SALADS & BOWLS

<b>Asian</b>	<b>CI\$14</b>
Brown Rice, carrot, cabbage, mango, red radish, cilantro, cucumber, scallion, cashew nuts, soy and ginger dressing	
<b>Cesar</b>	<b>CI\$14</b>
Romaine lettuce, croutons, parmesan cheese, Caesar dressing	
<b>Cayman Farmers</b>	<b>CI\$14</b>
Mixed greens, arugula, cucumber, red radish, cherry tomatoes, carrot, hard-boiled egg, local honey and mustard vinaigrette	
<b>Greens</b>	<b>CI\$15</b>
Broccolini, asparagus, edamame, cucumber, red onion, sunflower seeds, herbs, sumac vinaigrette	

<b>Goi Muc</b>	<b>CI\$17</b>
Scampi, squid, onion, celery, peppers, carrots, cilantro, mint, spicy vinaigrette	
<b>Hoke Poke</b>	<b>CI\$20</b>
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

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

## CHEF'S REC'S

<b>Happy Meal</b>
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