Bonavista

starters

iberian ham croquette 3,50

fried calamari 14,50
with tartar sauce

fried crystal shrimp 9,50

papas aliñás 7,50
Cold potato salad with olive oil, vinegar, onion and parsley

Bonavista russian salad 8,00

our boiled king prawns 10,50
with citrus mayo

french fries 6,50

tuna tartare toast 7,50
with kimchi and avocado

Maldonado 100% acorn-fed iberian ham 24,00

crab taco 12,00
with chili mayo, avocado, pico de gallo and spring onion

bread with tomato 3,50

salads

tropical salad 12,00
with tomato, onion, chili, coriander and fresh coconut

special salad 12,50
with walnuts, apple, carrot, pomegranate, lettuce and pickled vegetables

aubergine milanese 12,50
with chickpea hummus and yogurt sauce

zucchinni carpaccio 11,50
with smoked sardine, black olives and parmesan

sandwiches (served with french fries)

cubanito 14,00
roast pork loin, cooked ham, swiss cheese, pickles and mustard

tuna sandwich 14,00
with tuna belly, pickle and spicy mayonnaise

aged beef burger 17,50
with cheddar cheese, lettuce, bacon and American mayonnaise

omelettes

brown crab omelette 15,00
eggs, crab and baby leaves

carbonara omelette 14,50
eggs, smoked Idiazabal cheese and Iberian pancetta

fish and seafood

grilled octopus 22,50
with cassava and spicy mojo picón

grilled calamari 14,00
with lime and pico de gallo

fish crudo 17,50
marinated in ponzu sauce

grilled sea bass 23,00
with mashed potatoes, sautéed vegetables and capers

Bonavista seafood platter 38,00
min. 2 people
peeled shrimp, clams, queen scallops, mussels, crab leg and king prawns with tartar sauce, pico de gallo and citrus mayonnaise

meat

aged rump cap carpaccio 14,50
with lemon vinaigrette Grana padano and arugula

beef tartare 16,50
with papaya puree, capers, toasted bread

500 g mature beef rib steak 41,00
served with fries and caramelized pepper

iberian pork pluma 19,50
marinated in black garlic, with mashed potatoes and sautéed vegetables

desserts

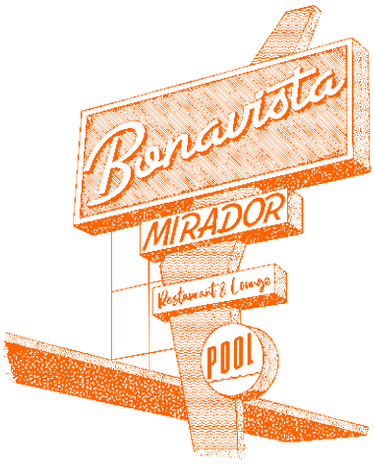
cuban flan with lime 6,50
and vanilla Chantilly cream

strawberries with mascarpone 6,50
with dill and lime granita

frozen lemon 7,00

chocolate mousse 6,50
with whipped cream and bitter orange marmalade

frozen coconut 7,00



ask for our allergen menu