
COCKTAILS

TORTUGA SPRITZ 15.00

FIZZY & REFRESHING, EFFERVESCENT

Aperol, cucumber cordial, melon pulp & melon liqueur, top up cava

RHUBARB-BONO TAI 15.00

RICH, BITTERSWEET, EXOTIC

Kraken rum & Havana 3, Triple Sec, Don's Mix, rhubarb cordial, citrus, pineapple juice

BASIL CLOVER CLUB 15.00

ELEGANT COMPLEX & SMOOTH

Raspberry gin, raspberry cordial, citrus, basil, egg white

CAXARAMBA DE BAHIA 15.00

BERRY NOTES, PERFUMED, INTENSE

Cachaca, Triple Sec, lychee and mango pulp, fresh blackberry & raspberry, citrus

LANDING IN BANGKOK 15.00

CITRUSY, AROMATIC, SPICED

Roku gin, bergamot pulp, crème de cassis, lemongrass, citrus, top up ginger beer

CARIBBEAN FLAMINGO 15.00

REFRESHING, BITTERSWEET

Tequila, watermelon cordial, blood orange pulp, fresh raspberry, citrus

ALMA DEL SOL 15.00

EXOTIC, SHARP, VELVETY

Pisco from Peru, prickly pear, rowan berry cordial, pear juice, citrus, honey, egg white

MEZCAL PUNCH MULE 15.00

SMOKEY, AROMATIC

Mezcal, mango juice, citrus, angostura bitter, top up ginger beer

LONG PASSION ICE TEA 15.00

BOOZY, RICH, TROPICAL

Vodka, tequila, gin, rum, passoa liqueur, passion fruit pulp, citrus, top up berries tonic

HIPA HIPA LYCHEE 15.00

SPICY, FRUITY, INTENSE

Bourbon & sake, lychee pulp, fresh cucumber, lychee juice, fresh mint, chilli, citrus, egg white

NON-ALCOHOLIC COCKTAILS

MAMMOTH TUSK 11.00

Passion fruit pulp, vanilla syrup, fresh mint, citrus, pineapple juice

MANGO FOXY-ANGEL 12.50

Mango pulp, lychee juice & mango juice, citrus

NIPPON WATERMELON PUNCH 11.00

Watermelon pulp, citrus, watermelon cordial, cranberry juice

TIKI BOTANIST 11.00

Tanqueray gin 0.0%, mango & coconut pulp, basil, citrus, top up sprite

VAT INCLUDED



STARTERS

YUZU KOSHU GUACAMOLE 12.50
Corn chips (V)(GF)

BONO BEACH CRUDITÉS 12.50
Shiso aioli (V)(GF)

PRAWN TOM YUM SOUP 15.00
Prawn, cherry tomato, coriander, shitake mushroom (S)(GF)

SOFT SHELL CRAB TEMPURA 17.50
Yuzu ponzu dressing

CRISPY SQUID 15.00
Lemon and lime dressing

BBQ CHICKEN WINGS 14.50
Spicy bbq sauce (S)

WAGYU BEEF CARPACCIO 28.00
Pickled shimeji mushroom (GF)

GREEN GAZPACHO 12.50
Cucumber, avocado, kale (VG)(GF)

CHICKEN SATAY 15.50
Grilled chicken skewer, satay sauce, lime (GF)(N)



Wagyu Beef Carpaccio

NATURAL OYSTERS 6.50/pc
Shallot vinegar, tabasco, lemon.
Minimum 2pcs (GF)

SEABREAM CEVICHE 24.00
Coconut milk, coriander oil (GF)

HAMACHI TIRADITO 23.00
Yellowtail fatty tuna, aji amarillo dressing (GF)

SALMON & TUNA TARTAR 28.00
Yuzu soy, spring onion, lotus crisps



Salmon & Tuna Tartar

BONO BEACH SUSHI

MIXED NIGIRI 2PC EACH 24.00
Salmon, Tuna, Hamachi (GF)

SASHIMI PLATTERS 3PC EACH

REGULAR 32.00
Akame tuna, salmon, seabass (GF)

PREMIUM 47.00
Chu Toro, salmon, scallop, unagi, hamachi (GF)

DELUXE 58.00
Chu Toro, scallop, salmon, hamachi, oyster, unagi, seabass (GF)

MAKI ROLLS
Prawn tempura 23.00

Tuna and avocado (GF) 24.00

Spicy salmon with Japanese rocket (GF) 23.00

1000 leaf (V)(GF) 18.00

POKE BOWL 24.00

Tuna, salmon, pickled daikon, sushi rice, wasabi, edamame (GF)

V - Vegetarian, VG - Vegan, S - Spicy,
GF - Gluten free, N - Nuts



CRISPY SQUID 15.00
Lemon and lime dressing



**SPICY THAI
BEEF SALAD 21.00**

Rare beef steak, red onion,
chilli, mint, coriander, spicy Thai
dressing (S)(GF)

SALADS

MEDITERRANEAN CHICKEN SALAD 21.00

Lemon & herb grilled chicken, mixed green lettuce, cucumber, cherry tomato, red onion, avocado, Kalamata olives (GF)

MIXED SASHIMI SALAD 24.00

Asian greens with wafu dressing

BURRATA SALAD 18.00

Cherry and heirloom tomatoes, baby basil, extra virgin olive oil. Served with crostini (V)

SEAWEED SALAD 15.50

Three types mixed seaweed, wakame, Goma dressing (V)(GF)

SPICY THAI BEEF SALAD 21.00

Rare beef steak, red onion, chilli, mint, coriander, spicy Thai dressing (S)(GF)

WATERMELON & FETA SALAD 18.00

Lemon and basil sorbet (V)(GF)



Mediterranean Chicken Salad



Mixed Sashimi Salad

MAIN COURSE

THAI RED CURRY: PRAWN / CHICKEN / VEGETABLE 26.00

Chilli, choy sum, sweet potato, aubergine, lychee, rice (S) (GF)

LOBSTER LINGUINE 38.00

Champagne herb butter sauce

WAGYU BURGER 26.00

Chipotle aioli, lettuce, caramelized onion, Monterey Jack cheese, fries

KING CRAB LEG 65.00

Soy and garlic butter

NASI GORENG 27.00

Indonesian fried rice with prawns and chicken

FISH SHAWARMA 28.00

Sautéed marinated sea bass, garlic, tomato, sesame, pickled red onion, flat bread, chimichurri dressing

LAMB SHISH KEBAB 32.00

Garlic aioli, tomato, lettuce, hummus, chilli sauce (S)



Wagyu Picanha Steak

JOSPER GRILL

WAGYU PICANHA STEAK 42.00

Grilled tomato, choose a side & sauce (GF)

MARINATED NEW ZEALAND LAMB CHOPS 32.00

Rosemary, thyme and garlic marinated. Served with rocket and tomato salsa (GF)

WHOLE SEABREAM TO SHARE 52.00

Butterflied. Served with mixed herb sauce, lemon, garlic, coriander, olive oil (GF). Choose two sides.

GRILLED MONKFISH TAIL 32.00

Citrus chimichurri sauce. Choose a side (GF)

NEBRASKA BEEF ENTRECOTE 38.00

Grilled tomato, choose a sauce & side (GF)

GRILLED TIGER PRAWNS 45.00/kg

Garlic bread, lemon and garlic butter (GF)

MEXICAN CHICKEN 28.00

Grilled chicken, citrus, achiote paste, choose a side (GF)



Lobster Linguine

SIDES

TENDERSTEM BROCCOLI 8.00

With sweet soy, sesame, mint and basil dressing (GF)

SWEET POTATO FRIES 8.00

FRENCH FRIES 8.00

GREEN SALAD (GF) 8.00

JASMINE RICE (GF) 8.00

HERB BUTTERED MASH (GF) 8.00

MIXED GRILLED VEGETABLES 8.00

SAUCES

Béarnaise, Chimichurri, Garlic butter, Lemon butter



GRILLED MONKFISH
TAIL 32.00
Citrus chimichurri sauce,
Choose a side (GF)

SHARING BOARDS

SEAFOOD

110.00

King crab leg, grilled tiger prawns,
fish of the day, selection of sides and sauces

MEAT

100.00

Marinated New Zealand lamb chops,
Wagyu picanha steak, Mexican chicken,
selection of sides and sauces

SURF AND TURF

130.00

Grilled tiger prawns, fish of the day, marinated
lamb chops, Nebraska beef entrecote, selection
of sides and sauces



Surf and Turf

DESSERTS

BAKED CHEESECAKE 9.00

White chocolate and sweet ginger baked
cheesecake with caramelized banana

**LYCHEE GRANITA
CHAMPAGNE SHOT (GF) 9.00**

SELECTION OF MOCHI (GF) 9.00
Japanese frozen dessert

TROPICAL FRUIT PLATTER (GF) 12.00

CHOCOLATE TORTE (GF) 9.00
Sour cream

ICE CREAM BITES (GF) 9.00
Four mini Magnum bites

SOFT SERVE ICE CREAM (GF) 9.00
Selection of toppings



Selection of Mochi

KIDS MENU

Under 12 years old

BONO KIDS BURGER 16.00
Fries or salad

PASTA 16.00
Choose Napolitana or Carbonara

GRILLED CHICKEN BREAST 16.00
Fries or salad

CHICKEN & CHEESE NACHOS 16.00
Guacamole and sour cream

WINES

CHAMPAGNE

MÖET & CHANDON BRUT IMPERIAL	
Glass	16.00
75cl/1.5l	100.00/190.00
VEUVE CLICQUOT BRUT	
75cl/ 1.5l	110.00/230.00
MÖET & CHANDON ICE IMPERIAL	
75cl/1.5l	130.00/260.00
MÖET ICE IMPERIAL ROSÉ	
75cl/ 1.5l	140.00/280.00
LAURENT PERRIER ROSÉ	
75cl/1.5l	160.00/320.00
DELAMOTTE BLANC DE BLANCS	
75cl	150.00
ARMAND DE BRIGNAC	
75cl/1.5l	380.00/980.00
DOM PERIGNON	
75cl	450.00

SPARKLING

CODORNIU PRIMA VIDES	
Glass	7.00
75cl	32.00
ANNA DE CODORNIU ROSE	
75cl	34.00
PROSECCO RIONDO DOC Extra Dry	
75cl	38.00
GRAMONA LA CUVEE Corpinnat,	
Cava	
75cl	48.00

WHITE WINES

Spain

YLLERA	
Sauvignon Blanc, Castilla y León	
Glass	6.00
75cl	24.00

VIÑA MATALIAN	
Palomito fino, Chiclana	
75cl	26.00
SEÑORIO DE SOBRAL	
Albariño, Rías Baixas	
Glass	6.50
75cl	28.00
JOSÉ PARIENTE Verdejo	
75cl/1.5l	32.00/64.00
PIXEL Verdejo	
Glass	7.00
75cl	32.00
GUITIAN GODELLO	
Valdeorras	
75cl	34.00
THE FLOWER AND THE BEE	
Treixadura, Ribeiro	
75cl	36.00
MAR DE FRADES	
Albariño, Rías Baixas	
75cl/1.5l	42.00/84.00
OSSIAN	
Verdejo, Segovia	
75cl	75.00

OTHER WORLD

GAVI DE GAVI ROVERETTO	
Bergaglio, Piemonte, ITA	
75cl	36.00
THIERRY MOTHE	
Petit Chablis, FRA	
Glass	9.00
75cl	42.00
SANCERRE	
Saint-Pierre Prieur, Loire, FRA	
75cl	48.00
BERTHELEMOT LES PARTIES	
Bourgogne, FRA	
75cl	52.00
PULIGNY MONTRACHET	
Beaune, FRA	
75cl	180.00

WINES

JERMANN PINOT GRIGIO

Friuli, ITA
75cl 62.00

MIRAMAR TORRES

Chardonnay, USA
75cl 66.00

CLOUDY BAY

Sauvignon Blanc, NZL
75cl 76.00

ROSE WINE

NARANJAS AZULES

Soto Manrique, Castilla León
Glass 6.50
75cl 28.00

PINOT GRIGIO BLUSH

Glass 7.50
75cl 35.00

EAU DE PROVENCE

75cl/ 1.5l/ 3l 38.00/81.00/190.00

AIX COTES DE PROVENCE

Glass 9.00
75cl/1.5l 46.00/89.00
3l/6l 190.00/450.00

ULTIMATE PROVENCE

75cl/1.5l 52.00/100.00
3l/6l 220.00/580.00

WHISPERING ANGEL

Cotes de Provence
75cl/1.5l 64.00/145.00
3l/6l 290.00/620.00

DOMAINES OTT

Cotes de Provence
75cl 78.00

RED WINES

Spain

YLLERA 9 meses,
Tempranillo, Castilla León
Glass 6.00
75cl 24.00

CASA CASTILLO

La Tendida Monastrell 75cl 28.00

RAMON BILBAO EDICIÓN LIMITADA

La Rioja 75cl 30.00

CHATZ ACINIPO

Lamberer, Ronda 75cl 32.00

VIÑA POMAL CRIANZA

Tempranillo, Rioja
Glass 7.00
75cl 46.00

BARÓN DE LEY

Finca Monesterio Reserva, La Rioja
75cl 56.00

PAGO DE LOS CAPELLANES

Crianza, Ribera del Duero 75cl 62.00

AALTO PS Ribera del Duero 75cl 150.00

OTHER WORLD

CHATEAU MARJOSSE

Cabernet Merlot, Bordeaux, FRA
Glass 7.00
75cl 32.00

GRAN CALLEJÓN DEL CRIMEN

Malbec, Vale de Uco, ARG
75cl 48.00

CHIANTI CLASSICO

Monteraponi, Tuscany, ITA
75cl 58.00

RELAIS DE LA DOMINIQUE

Grand Cru, Merlot, Saint Emilion, FRA
75cl 64.00

AMARONE DELLA VALPOLICELLA CLÁSICO

Campagnola, Veneto, ITA
75cl 64.00

CLOS DE LA PERRIERE

Bourgogne, FRA
75cl 72.00

BERTHELEMOT 1ER CRU

Saint-Pierre Prieur, Loire, FRA
75cl 76.00

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NO
BEACH**

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