
COCKTAILS

17.00

TORTUGA SPRITZ

FIZZY & REFRESHING, EFFERVESCENT
Aperol, cucumber cordial, melon pulp & melon liqueur, top up cava

RHUBARB-BONO TAI

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

BASIL CLOVER CLUB

ELEGANT COMPLEX & SMOOTH
Raspberry gin, raspberry cordial, citrus, basil, egg white

CAXARAMBA DE BAHIA

BERRY NOTES, PERFUMED, INTENSE
Cachaca, Triple Sec, lychee and mango pulp, fresh blackberry & raspberry, citrus

GEORGETTE & GEISHA FIZZ

FIZZY & REFRESHING, BALANCED
Aloe & cucumber gin, Midori, elderflower cordial, rose water, yuzu, elderflower tonic

CARIBBEAN FLAMINGO

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

ANTILLES COCONUT MOJITO

EXOTIC, ELEGANT, REFRESHING
Coconut rum, Galliano vanilla, coriander, top up soda

MEZCAL PUNCH MULE

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

LONG PASSION ICE TEA

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

FORMIDABLE SPICY GONGFU SOUR

SPICE NOTES, BITTER & SWEET, FOAMY
Coffee infused Campari, Safari liqueur, Pimento Dram, jasmine Vert liqueur, chilli, yuzu, egg white

NON-ALCOHOLIC COCKTAILS 13.00

MAMMOTH TUSK

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

MANGO FOXY-ANGEL

Mango pulp, lychee juice & mango juice, citrus

NIPPON WATERMELON PUNCH

Watermelon pulp, citrus, watermelon cordial, cranberry juice

TREMENDOUS COLADA XXV

Caribbean syrup, coconut pulp, tamarind paste, popcorn syrup, pineapple juice

VAT INCLUDED



STARTERS

BONO DIPS TO SHARE

27.00

Muhamara, black tahini hummus, tzatziki, crudities, local olives, roasted nuts, Arabic bread & grissini



LOBSTER BRIOCHE ROLL

31.00

Chinese & red cabbage, avocado cream, yuzu & seafood aioli



Mini Caviar Cornet

WAGYU TARTARE

29.50

Brioche, smoked mayonnaise, Korean chilli paste & crispy enoki



LOBSTER CROQUETTES

14.50

Yuzu & seafood aioli



KING PRAWN PIL PIL

16.50

Cherry tomatoes, green herbs, served with bread



YUZU KOSHU GUACAMOLE

13.00

Corn chips



Persian Chicken Skewers

CHILLI SALT SQUID

15.75

Sweet chilli sauce and citrus aioli



KOREAN HOT WINGS

15.50

Gochujang, honey & sesame



POPCORN SHRIMP

17.50

Spicy mayonnaise



TUNA & SESAME TOSTADA

17.50

Chipotle aioli & avocado



MINI CAVIAR CORNET

45.00

Cauliflower and parmesan purée, oscietra caviar



PERSIAN CHICKEN SKEWERS

16.50

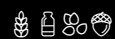
Marinated with saffron, turmeric, black pepper, tzatziki, red chilli and lime





BONO DIPS
TO SHARE
27.00

Muhamara, black tahini hummus,
tzatziki, crudities, local olives,
roasted nuts, Arabic bread &
grissini





**SALMON & TUNA
TARTARE**
29.50

Wafu dressing, spring onion,
wonton chips



RAW BAR

SASHIMI 3 PIECES / NIGIRI 2 PIECES



SALMON	9.00
TUNA	10.00
SEABREAM	9.00
AMA ABI (SWEET PRAWN)	8.50
BUTTERFISH	8.00

MAKI ROLLS



PRAWN TEMPURA	23.00
SPICY TUNA & AVOCADO	24.00
SALMON & CREAM CHEESE	22.00
GARDEN ROLL (V)	19.00
SOFT SHELL CRAB	23.00

POKE BOWL 25.00

Tuna, salmon, pickled daikon, tobiko, sushi rice, edamame, wasabi, avocado cream, kimchee & honey mayonnaise



SALMON TIRADITO 21.00

Avocado cream, plantain chips, tobiko, passion fruit dressing



NATURAL OYSTERS 6.75/pc

Shallot vinegar, tabasco, lemon.
Minimum 2pcs



SEAABREAM CEVICHE 22.00

Leche de tigre, coriander oil, sweet potato chips, lime



SALMON & TUNA TARTARE 29.50

Wafu dressing, spring onion, wonton chips



**POACHED WHOLE
LOBSTER SALAD**
37.00

Green leaves, soya beans,
cherry tomatoes, cucumber,
mango, honey & mustard
dressing



SALADS

ROAST CHICKEN SALAD 22.00

Roasted chicken breast, coconut, kaffir lime leaf and chilli



Roast Chicken Salad

MIXED SASHIMI SALAD 25.00

Asian greens with wafu dressing



BURRATA & PEACH SALAD 21.00

Local tomatoes, roasted mixed nuts and basil pesto (V)



Burrata & Peach Salad

PRAWN & POMELO SALAD 22.00

Mango, pomegranate, dry coconut, peanuts, coriander, mint, crispy shallots, garlic (V)



WATERMELON & FETA SALAD 19.00

Cherry tomatoes, cucumber, lemon & basil sorbet (V)



POACHED WHOLE LOBSTER SALAD 37.00

Green leaves, soya beans, cherry tomatoes, cucumber, mango, honey & mustard dressing



MAIN COURSE

THAI RED CURRY: PRAWN / CHICKEN / VEGETABLE

27.50

Chilli, bok choy, sweet potato, aubergine, lychee, rice (S)



FISH SHAWARMA

28.50

Sautéed marinated sea bass, chimichuri dressing served on pita bread with red pepper and red onion salad



SHRIMP PIL PIL LINGUINE

29.00

Cherry tomatoes, green herbs, seafood bisque and cream



SEARED AHI TUNA

38.50

Yellowfin tuna steak, soba noodles and Asian greens



WAGYU BURGER

24.50

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



WHOLE SEABREAM

34.00

Sauce vierge, baby potatoes and broccolini



NASI GORENG

26.00

Indonesian fried rice with prawns and chicken, bok choy, fried egg, crispy onion, red bell pepper, peanuts



ARTICHOKE & PECORINO RAVIOLI (V)

21.00

Napolitana sauce



Seared Ahi Tuna

GRILL

WAGYU PICANHA STEAK 44.00

Grilled tomato, herb & garlic butter.
Choose a side & sauce



MARINATED NEW ZEALAND LAMB CHOPS 34.50

Sauce of yoghurt, mint, red chilli & lemon.
Choose a side



GALICIAN BEEF FILLET 39.00

250 grams, prime national beef, herb & garlic butter. Choose a side & sauce



PREMIUM T-BONE TO SHARE 95.00

Prime Galician beef 1kg, herb & garlic butter. Choose a sauce and two sides



MEXICAN CHICKEN 29.50

Grilled chicken, citrus, achiote paste.
Choose a side

GRILLED TIGER PRAWNS 52.00/kg

Garlic bread, herb & garlic butter



SIDES

TENDERSTEM BROCCOLI 8.50

With sweet soy, lime, sesame

ASPARAGUS 8.50

GREEN SALAD 8.50

SWEET POTATO FRIES 8.50

FRENCH FRIES 8.50

JASMINE RICE 8.50

BABY POTATOES 8.50

SAUCES

BÉARNAISE



CHIMICHURRI



HERB & GARLIC BUTTER



BLACK PEPPERCORN



SHARING BOARDS

SEAFOOD

Whole Sea Bream, half lobster, grilled tiger prawns, tuna steak, herb garlic butter. Choose two sides

135.00

SURF AND TURF

Half lobster, grilled tiger prawns, tuna steak, marinated New Zealand lamb chops, Galician beef fillet. Choose two sides and two sauces

175.00

MEAT

Galician beef fillet, marinated New Zealand lamb chops, Wagyu picanha steak, Mexican chicken. Choose two sides and two sauces

150.00



Surf and Turf

DESSERTS

ETON MESS 9.50

Fresh strawberries, meringue, coulis
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PISTACHIO CHEESECAKE 9.50

Cinnamon ice cream
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CHOCOLATE TORTE 9.50

Sour cream
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CRÈME BRÛLÉE 9.50

Vanilla and lemongrass flavours
🍷 🍷 🍷

ICE CREAM BITES 9.50

Four mini Magnum bites
🍷 🍷

ICE CREAM & SORBETS 7.50

Ask for flavours

TROPICAL FRUIT PLATTER 14.50



KIDS MENU

Under 12 years old

BONO KIDS BURGER 17.00

Fries or salad
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GRILLED CHICKEN BREAST 17.00

Fries or salad

PASTA 17.00

Choose Napolitana or Carbonara
🍷 🍷

CHICKEN & CHEESE NACHOS 17.00

Guacamole and sour cream
🍷

WINES

CHAMPAGNE

MÖET & CHANDON BRUT IMPERIAL
🍷 Glass 18.00
75cl/1.5l 110.00/210.00

VEUVE CLICQUOT BRUT
75cl 120.00

MÖET & CHANDON ICE IMPERIAL
75cl/1.5l 140.00/275.00

MÖET ICE IMPERIAL ROSÉ
75cl/1.5l 195.00/370.00

LAURENT PERRIER ROSÉ
75cl/1.5l 170.00/325.00

DELAMOTTE BLANC DE BLANCS
75cl 160.00

ARMAND DE BRIGNAC
75cl/1.5l 395.00/980.00

DOM PERIGNON
75cl 495.00

SPARKLING

CODORNIU PRIMA VIDES
🍷 Glass 8.00
75cl 35.00

ANNA DE CODORNIU ROSE
75cl 37.50

PROSECCO RIONDO DOC Extra Dry
75cl 40.00

GRAMONA LA CUVÉE Corpinnat, Cava
75cl 50.00

WHITE WINES

Spain

YLLERA
Sauvignon Blanc, Castilla y León
🍷 Glass 6.75
75cl 26.00

VIÑA MATALIAN
Palomito fino, Chiclana
75cl 27.00

SEÑORIO DE SOBRAL
Albariño, Rías Baixas

🍷 Glass 7.25
75cl 29.00

PIXEL Verdejo
🍷 Glass 7.50
75cl 33.50

JOSÉ PARIENTE Verdejo
75cl/1.5l 34.00/68.00

GUITIAN GODELLO Valdeorras
75cl 40.00

THE FLOWER AND THE BEE
Treixadura, Ribeiro
75cl 38.00

MAR DE FRADES Albariño, Rías Baixas
75cl/1.5l 46.00/88.00

OSSIAN Verdejo, Segovia
75cl 79.00

OTHER WORLD

GAVI DE GAVI ROVERETTO
Bergaglio, Piemonte, ITA
75cl 38.00

THIERRY MOTHE Petit Chablis, FRA
🍷 Glass 9.50
75cl 44.00

SANCERRE
Saint-Pierre Prieur, Loire, FRA
75cl 50.00

BERTHELEMOT LES PARTIES
Bourgogne, FRA
75cl 55.00

JERMANN PINOT GRIGIO Friuli, ITA
75cl 65.00

MIRAMAR TORRES Chardonnay, USA
75cl 70.00

CLOUDY BAY Sauvignon Blanc, NZL
75cl 79.00

PULIGNY MONTRACHET
Beaune, FRA
75cl 190.00

WINES

ROSE WINE

LAN	
Tempranillo, Rioja	
 Glass	6.75
75cl	29.50
VALDELOSFRAILES	
Coupage, Cigales 75CL	32.00
PINOT GRIGIO BLUSH	
 Glass	8.00
75cl	36.50
LA ROSÉE EN PROVENCE	
75cl/ 1.5l	40.00/85.00
AIX COTES DE PROVENCE	
 Glass	9.50
75cl/1.5l	48.00/95.00
ULTIMATE PROVENCE	
75cl/1.5l	54.00/110.00
WHISPERING ANGEL	
Cotes de Provence	
75cl/1.5l	67.00/155.00
DOMAINES OTT	
Cotes de Provence	
75cl	84.00

RED WINES

Spain

YLLERA 9 meses,	
Tempranillo, Castilla León	
 Glass	6.75
75cl	26.00
CASA CASTILLO	
La Tendida Monastrell 75cl	29.00
RAMON BILBAO EDICIÓN LIMITADA	
La Rioja 75cl	32.00
F. SCHATZ ACINIPO	
Lamberer, Ronda 75cl	34.00
VIÑA POMAL CRIANZA	
Tempranillo, Rioja	
 Glass	7.50
75cl	47.00

BARÓN DE LEY

Finca Monesterio Reserva,	
La Rioja 75cl	59.00

PAGO DE LOS CAPELLANES

Crianza, Ribera del Duero 75cl	65.00
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AALTO PS

Ribera del Duero 75cl	200.00
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OTHER WORLD

CHATEAU MARJOSSE

Cabernet Merlot, Bordeaux, FRA	
 Glass	8.00
75cl	34.00

GRAN CALLEJÓN DEL CRIMEN

Malbec, Vale de Uco, ARG	
75cl	50.00

CHIANTI CLASSICO

Monteraponi, Tuscany, ITA	
75cl	61.00

RELAIS DE LA DOMINIQUE

Grand Cru, Merlot, Saint Emilion, FRA	
75cl	67.00

AMARONE DELLA VALPOLICELLA CLÁSICO

Campagnola, Veneto, ITA	
75cl	68.00

CLOS DE LA PERRIERE

Bourgogne, FRA	
75cl	76.00

BERTHELEMOT 1ER CRU

Saint-Pierre Prieur, Loire, FRA	
75cl	80.00

BONO BEACH



Scan this code to view the menu online!

🌾 = GLUTEN (WHEAT) | 🐚 = SHELLFISH | 🥚 = EGG | 🐟 = FISH | 🥜 = PEANUT | 🥛 = SOY | 🥛 = LACTOSE |
🥥 = SHELL FRUIT / NUTS | 🌿 = CELERY | 🥛 = MUSTARD | 🌱 = SESAME | ⚗️ = SULPHOR DIOXIDE &
SULPHITES | 🐚 = MOLLUSCS | 🌱 = LUPINS