



BONGO'S RESTAURANT

The Caribbean kitchen is a fusion of ingredients, methods and recipes from Europe, Asia and Africa joined together with its own indigenous foods.

APPETIZERS

GARLIC SHRIMP BROCHETTA

Shrimp sautéed in garlic toss with fresh tomato and onion salsa drizzle with mango balsamic reduction.

TENDER ISLAND CONCH SAUTÉ

Tender conch sauté with onion, pepper, tomato and spices topped with spicy chili oil

US \$9.00

TIMBALE OF CRAB & PAPAYA

Well seasoned crab meat on a spread of orange scotch bonnet aioli accompanied with papaya mint relish

JERK CHICKEN & CREAM CHEESE SPRING ROLL

Strips of flavorful jerk chicken and cream cheese wrapped in a spring roll, serve with jerk mayo

OXTAIL RAVIOLI

Pasta dough stuffed with off the bone oxtail, in a garlic wine cream sauce, top with tomato salsa

ACKEE BILLINI

Curry ackee on top of a mini authentic Jamaican grilled bammy, served with roasted tomato-pimento salsa

SOUPS

ROASTED PUMPKIN SOUP

Fresh pumpkin roasted and puréed to perfection, drizzled with coconut cream

SUMPTUOUS CRAB AND CORN CHOWDER

Fresh crab meat, corn, herbs, slow cooked in flavored cream

ASK ABOUT OUR CHEF'S SPECIAL SOUP OF THE DAY

SALADS

WINTER GREEN SALAD

Island greens & locally grown spinach, green beans serve with citrus fruit vinaigrette

ORGANIC HEART OF LETTUCE

Lettuce, tomato, jerk cashew nuts, garlic croutons & creamy mango dressing

TOMATO FETA PLATE

Topping with black olives, drizzle with balsamic honey

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS YOU MAY HAVE.

"ALL PRICES ARE QUOTED IN US\$ AND SUBJECT TO 10 % TAX AND 10 % SERVICE CHARGE"



ENTRÉES

GRILLED CUBAN SMOKE PORK CHOPS

Pork grilled and simmered in Appleton rum sauce, sauté chick peas and mash potato.

JAMAICAN SPICE GRILLED CHICKEN BREAST

Chicken breast marinated in herbs & spices, rolled, pan seared and served with fried plantain, fresh steamed vegetables and serve with coconut run-down sauce

BONGOS MIX GRILL

Our own famous beef, smoke pork, chicken breast and fish skewered and grilled, tossed in aged rum sauce, served with sauté green bean.

FROM THE OCEAN

LOBSTER DONE YOUR WAY (seasonal)

Thai, coconut-lemon, curried, or grilled.

FRESH CATCH OF THE DAY

Please ask your server for today's fresh availability Steamed, Grilled or Escoveitched

JERK GLAZE SNAPPER FILLET

Pan fried fish fillet glaze with jerk aioli, dusted with parmesan cheese, accompanied with roasted vegetables and garlic mash potato

BOURBON GARLIC SHRIMP

Shrimp sautéed and simmered in bourbon garlic sauce, serve with jasmine rice and vegetables

BONGO'S PAELLA

SEAFOOD PAELLA

Assorted seafood in tomato saffron base sauce in Spanish rice

VEGETARIAN PAELLA

Roasted tomato sauce baked with saffron rice and farmer's market Vegetables

SANDY HAVEN SIGNATURE PAELLA

Boneless cubes of smoke pork, salted cod, chicken, fish fillet & shrimp simmered in tomato saffron rice

BONGO'S PASTA

JERK CHICKEN PASTA

Smoke chicken sauté with onion, garlic, jerk chicken sausage simmered in creamy mushroom wine sauce with penne pasta

SHRIMP SCAMPI

Shrimp sautéed in white wine scampi sauce served over a bed of linguine

VEGETABLE FETTUCCINI

Capers, olives, tomato, garlic, onion, seasonal vegetables in roasted tomato herb sauce, serve a top of al dente fettuccine

VEGETARIAN & VEGAN

GARDEN VEGETABLE AND CALLALOO WRAP

Roasted vegetables with callaloo in toasted tortilla wrap topped with roasted tomato salsa

ACKEE, VEGETABLES & MIX BEAN STEW

With cilantro-tomato sauce or creamy coconut sauce

CURRY LENTIL SPRING ROLL WITH TSATSIKI SAUCE

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Indian style curry dal wrap in a spring roll shell fried and served with cucumber sour cream relish

PEANUT-COCONUT VEGETABLES

Vegetable sautéed in peanut- coconut sauce serve on top of pad-Thai noodles

SIDE DISHES

Fried plantain
Jasmine rice
Garlic bread
Garlic mash potato
Rice & Peas
Baked potato
Sweet potato wedges
Steamed veggies

All Entrée serves with steam vegetable & a choice of jasmine rice, rice & peas or mash potato

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DESSERT

ORANGE BREAD AND BUTTER PUDDING
Topped with rum and raisin caramel sauce

EXOTIC-SOURSOP CHEESE CAKE
Drizzle with strawberry sauce

RASBERRY LAYERED RED VELVET CAKE
With dark chocolate Ganache



APPLETON CRÈME BRULEE
Topped with pistachio nuts

CHOCOLATE PECAN PIE
Drizzle with chocolate syrup

TRIPLE LAYERED CHOCOLATE MOUSSE
Drizzle with passion-infuse coffee sauce

ASSORTED TEAS AND COFFEE
With cookies

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