



BONGOS RESTAURANT BAR



LYCHEE MARTINI

SIGNATURE COCKTAILS

BLUE MARGARITA

\$12.95

Tequila Blanco, Blue curacao, Jarabe de Goma, Lime.

LYCHEE MARTINI

\$12.95

Absolute, Spicy tamarindo, Lychee syrup and Watermelon liquor.

MARGARITA BONGOS

\$12.95

Pisco, Triple sec, Limon, Syrup Aji Amarillo.

DULCE BAILEYS

\$12.95

condensed milk, Vodka , Baileys.

PISCO SOUR

\$12.95

Pisco, lemon,egg white.

PISCO PEACH

\$12.95

Pisco,peach syrup, triple sec, lemon, ginger ale

LA TOXICA

\$12.95

Gin, lemon, cointreau, strawberry syrup, sip pro sec.

BLUE OCEAN

\$12.95

Pisco, lemon, orange, pineapple, blue curacao, jarabe de goma.

LA MEGA MARGARITA

\$37.95

Clasic margarita

PULPO PARRILLERO



APPETIZERS

MEJILLONES CHALACO

\$16.95

Mussels, chopped onions, tomatoes, choclo, cilantro, marinated in lime juice.

ANTICUCHOS DE CORAZON

\$16.95

Grilled beef heart, aji panca sauce, potatoes, choclo, aji de la casa.

PULPO PARRILLERO

\$24.95

Grilled octopus, aji panca sauce, potatoes, choclo, aji de la casa.

TOSTONES MARINERA

\$17.95

Deep fried plantains, octopus, shrimp, squid, chalaquita

CANASTA BONGOS



MEJILLONES CHALACO



TOSTONES MARINERA



APPETIZERS

CRUGIENTES DE PLATANO

\$18.95

Deep fried plantains, crab salad, acevichado sauce.

QUESO FRITO AL AJILLO

\$17.95

Crispy fried cheese bites infused with garlic, creating a perfect blend of savory and aromatic flavors.

CANASTA BONGOS

Deep fry plantain with the option of:

Salpicon de Mariscos

\$21.95

Lomo saltado

Carne Frita

\$20.95

Ceviche

\$18.95

Pulpo

\$20.95

QUESO FRITO RELLENO DE BOCADILLO

\$17.95

Crispy fried cheese stuffed with sweet guava paste, creating a perfect balance of savory and sweet flavors.

CEVICHE AHUMADO



CEVICHE S

CEVICHE CLÁSICO/ CEVICHE MIXTO

\$18.95/\$22.95

With the option of fish or seafood mix with lime juice, ají limo, salt, pepper, onions, cilantro, sweet potato, choclo.

ROCOTO

\$18.95/22.95

Peruvian rocoto pepper cream, option of fish or seafood.

FRIED MOFONGO

\$22.95

Mofongo and Ceviche Clasico

BONGOS SAMPLER

\$30/\$34.00

With the option of fish or seafood mix, Clasico, yellow, rocoto pepper cream, choclo.

CEVICHE CARRETILLERO

\$21.95/\$23.95

With the option of fish or seafood, yellow pepper cream, fried calamaris, choclo. With the option of fish or seafood

CEVICHE FRITO

\$19.95

Fried ceviche, acevichado sauce.

ARENITA PLAYITA

\$22.95

Fish and seafood ceviche base. Vinegar, ketchup, worcesteshire sauce and aji limo



BONGO'S SPECIAL

CEVICHEs

AJI AMARILLO

\$18.95/\$22.95

With the option of fish or seafood mix, Peruvian yellow paper cream.

CEVICHE AHUMADO

\$22.95

Classic ceviche with a touch of anticuchera sauce topped with grilled octopus.

HUANCHACO

\$22.99

Chopped seafood, avocado, sweet potatoes, and roasted yellow pepper Creamy sauce.

PLAYA EL CHACO

\$19.95

Fish and chopped seafood mix. Always mixed.

COPA CHICLAYO

\$40.95

Ceviche, seafood mix with roasted pepper, yellow, and rocoto cream. Jalea on top.

BONGOS SPECIAL

\$28.95

Ceviche with yellow and roasted pepper sauce, avocado, sirloin and shrimp skewer at the grill.

CAUSA Y LOMO



CAUSAS

CAUSA Y LOMO

\$22.95

combination of our Peruvian Causa and the unbearable Lomo saltado.

CAUSA Y CAMARON

\$18.95

Combination of our Peruvian causa and fresh shrimp in a golf sauce to delight.

CAUSA DE PULPO

\$23.95

Combination of our Peruvian causa and perfectly cook Octopus cut finely and placed around with honey and cilantro sauce.

CAUSA DE SALMON AHUMADO

\$24.00

Combination of our Peruvian causa, and to this we added generous smoked salmon, and our house recipe.



TROPICAL ROLLS



SUSHIS

BONGO'S POKE BOWL

\$22.95

Sushi rice base, diced tuna, diced avocado, a mix of chopped tempura shrimp in dynamite sauce and eel sauce, topped with fish surimi and sesame seed.

TROPICAL ROLLS

\$22.95

Sushi rice, cream cheese, golden plantains, fish surimi, smoked salmon, tempura rolls, finished with eel sauce and sesame seeds.

MANGO BONGO'S

\$22.95

Sushi rice, scallions, cream cheese, smoked salmon, mango. Tempura fried and served with dynamite paste and eel sauce topping.

VULCANO ROLLS

\$22.95

Sushi rice, tempura shrimp, cream cheese, cucumber. Tempura fried and completed with a shrimp-based white sauce and eel sauce topping.

AREPA BONGOS

\$22.95

Tempura fried sushi rice with panko, filled with an avocado salad, dynamite paste, fish surimi, sesame seeds, eel sauce, and dynamite paste.

EL CHILLO Y SUS AMIGOS



MAIN COURSES TO SHARE

BONGOS TRIO

\$31.95

Chicken Chaufa Rice, Classic Ceviche, Fried Seafood.

A JAMEAR

\$51.95

Seafood Rice, Classic Ceviche, Fried Seafood, and Causa.

OE!

\$51.95

Combination of Arroz Bongos, Fried Ceviche, causa/chicken, choritos a la marinera

NUESTRA GRANJA

\$62.95

Picana, Kan Kan Chop with Chimichurri, salad, French Fries, Fried Cheese, Soruyitos, mini Mofongos, Chorizo Chicken or Chorizo Pork

EL CHILLO Y SUS AMIGOS

\$72.00

Ceviche with Fried Mofongo, two tostones, three yuquitas. Crispy calamari. Mussels chalaca, and fried snapper.



CREMA DE CAMARONES

SOUPS

CHUPE DE CAMARONES

\$20.95

Shrimp cooked in a rich creamy broth, rice, vegetables, oregano, cilantro.

FOSFORERA

\$20.95

Rich seafood creamy broth, tomato, perejil.

CREMA DE CAMARONES

\$22.95

A rich and creamy shrimp soup, made with tender shrimp, fresh vegetables, and a blend of savory spices.

SOPA DE POLLO

\$20.95

A comforting and flavorful chicken soup made with tender pieces of chicken, fresh vegetables, and aromatic herbs

EL ASOPADO

Seafood

\$22.95

Chicken

\$20.95



MOFONGOS

A classic Puerto Rican dish of mashed green plantains with garlic, olive oil, and pork cracklings. Served with your choice :

FRIED STEAK	\$18.95
ANTICUCHERO OCTOPUS OR GARLIC.	\$18.95
SHRIMP WITH GARLIC	\$22.00
SEAFOOD IN YELLOW CHILI PEPPER SAUCE	\$28.00
VEGETABLES	\$17.95
SAUTEED CHICKEN	\$17.95
SAUTEED STEAK	\$18.95

PESCADO A LO MACHO



MAIN COURSE

PESCADO A LO MACHO

\$21.95

Crispy fish fillet, mixed seafood in a bisque and cream-based sauce.

PARRILLA MARINA DE MARISCOS

\$23.95

Stir-fried mixed seafood, cooked to perfection in a sauce made with panca chili and garlic oil, served with fried yucca

PARGO FRITO

MARKET PRICE

Deep fried snapper with your choice of two sides.

SALPICON DE MARISCOS

\$22.95

A vibrant and refreshing seafood salad featuring a medley of shrimp, octopus, and calamari, mixed with crisp bell peppers, red onions, tomatoes, and cilantro.

ARROZ CON MARISCOS

\$22.95

Fresh seafood, red pepper, green pepper, onion, garlic, and vegetables, white wine, and bisque, all mixed with white rice and served.

JALEA

\$21.95

Crispy pieces of mixed seafood, fish, fried yucca, creole sauce.

ARROZ MAMPOSTIADO



MAIN COURSES

ARROZ BONGOS

\$22.95

Rice, seafood with white wine, red peppers, green peas, carrots, Parmesan cheese, olive oil, cilantro leaves.

FETTUCCHINE BOSSA NOVA

\$24.95

Fettuccine in smoked salmon and cream sauce.

FETTUCCHINE CON MARISCOS

\$24.95

Fettuccine in seafood sauce base, yellow pepper, bisque, white wine and milk cream.

RISOTTO CON LOMO SALTADO

\$22.95

Italian style rice with onions, garlic, butter, Parmesan cheese, white wine, huancaína sauce/mushroom with lomo saltado.

LOMO SALTADO

Stir-fried beef tenderloin Stir fried beef tenderloin, soy sauce, garlic, onions, tomato wedges, cilantro, red wine, fries, and rice.

Steak

\$22.95

Chicken

\$18.95

Seafood

\$24.95

TALLARIN VERDE

Peruvian noodles pesto, with your choice of preferences.

churrasco \$23.95

Lomo saltado \$22.95

Picanha \$23.95

CHURRASCO A LA PARRILLA

\$23.95

Grilled churrasco steak, rice, fries or salad.

TEPUY



MAIN COURSES

ARROZ MAMPOSTIADO

A traditional Puerto Rican dish featuring rice mixed with savory beans, bits of pork or ham, and a blend of flavorful spices. One choice of:

Fried pork belly	\$22.95
Steak	\$22.95
Chicken	\$19.95
Shrimp	\$22.95

TEPUY \$28.95

Mampostiado rice, Churrasco slices, avocado and fried beef

CHAUFA

Chinese style fried rice with soy sauce, ginger, sesame oil, oyster sauce, with your choice of: chicken, beef tenderloin, seafood.

Chicken	\$19.95
Steak	\$22.95
Seafood Mix	\$24.95

SUPREMA DE POLLO EN SALSA DE MARACUYA \$21.95

Tender chicken breast served with a tangy and sweet passion fruit sauce.



MAIN COURSES

AEROPUERTO

\$20.95

Peruvian dish combining fried rice with noodles, mixed with vegetables, eggs, and Pork. A delicious fusion of textures and flavors!

CHULETA DE CERDO A LA PARRILA

\$22.95

Grilled pork chop seasoned with a blend of spices and cooked to tender perfection. With two sides of your choice.

CHULETA KAN-KAN

\$32.00

Puerto Rican specialty featuring a large, crispy pork chop with the rib and rind attached. With two sides of your choice

KIDS MENU

CHICHARRÓN DE PESCADO	\$11.95
NUGGETS	\$11.95
SALCHIPAPA	\$11.95
FETTUCCHINE ALFREDO	\$11.95

EXTRAS

RICE	
SALAD	
SWEET PLATAINS	
FRIED PLANTAINS	
BEENS	
FRIED YUCA	
FRENCH FRIES	
SWEET POTATO	
A LO POBREC(SWEET PLANTAINS FRY EGG)	
CHICKEN CHORIZO	
PORK CHORIZO	

\$6



CHOCOLUCUMA

DESSERTS

\$9.50

ALFAJORES

TORTA DE CHOCOLATE

MUSE DE MARACUYA

TORTA TRES LECHE

SUSPIRO ALIMENO

CHOCOLUCUMA



BEVERAGES

COCONUT LEMONADE
LIMONADE
PASSION FRUIT JUICE
PINEAPPLE JUICE
STRAWBERRY JUICE
MANGO JUICE
STRAWBERRY, PASSION
FRUIT JUICE
STRAWBERRY,
ORANGE JUICE

\$7.50

STRAWBERRY, PINEAPPLE
MANGO JUICE

SOFT DRINKS \$3.50

PERRIER \$4.00

WINE AND BEER

CRISTAL \$5.95

CORONA \$5.95

MILLER \$5.95

CUSQUEÑA \$5.95

HEINEKEN \$5.95

STELLA \$5.95

POLAR \$5.95

MODELO NEGRA \$5.95

MODELO \$5.95

PILSEN \$5.95

MICHELLON \$5.95

ESTRELLA JALISCO \$5.95

SANGRIA RED \$10.95

SANGRIA WHITE \$10.95

WHITE-PINOT \$10.00

RED-MALBEC \$10.00