BONNY MOON

Lunch Menu

Address: 53 Seabath Lane
Phone: (345) 326 2920

Cuisine: Beach Club

RAW

Oysters **CI$6**

By piece

SUSHI ROLLS

Philly **CI$16**

Salmon, avocado, cucumber, cream cheese

Shrimp Tempura **CI$16**

Tuna, pickled daikon, yuzu & sweet chili sauce

Umami Inferno **CI$17**

Hamachi, n'duja, pickled carrot, lettuce, chives, shallots, unagi sauce

Tokio Lima **CI$15**

Zucchini tempura, eggplant, avocado, acevichado sauce

Sol Y Mar **CI$18**

Salmon, tuna, asparagus, aji amarillo sauce

Temari (5pcs) **CI$18**

Salmon, hamachi, shrimp & avocado, red radish, pickled daikon & cucumber, wasabi soy sauce

CEVICHE

Rocoto Shrimp **CI$16**

Orange, sweet potato, cancha

Tuna Nikkei **CI$18**

Sesame, charred avocado, yuzu

Wahoo **CI$18**

Leche de tigre, cilantro, cancha, sweet potato

SEASIDE NOSH

Crispy Calamari **CI$16**

House aioli

Pork Chicharron **CI$13**

Choclo, Provençal, escovitch

Fomo Chicken Drums **CI$13**

Korean spicy sauce

Dynamite Shrimp **CI$18**

Dynamite sauce, pickled mango

Callaloo & Spinach Fritters **CI$14**

Jerk aioli, lemon

Pan Seared Snapper **CI$28**

Yellow rice, escovitch, Johnny cake

Butter Bean Hummus **CI$12**

Pickled onion, herbs, flatbread. Add Smoked salmon belly + CI$7 / Beef curry + CI$6

SANDWICHES

Double Smashed Burger **CI$22**

Beef, lettuce, mature Irish cheddar, smoked bacon, caramelized onion, Bonny’s sauce, fries

House Chicken Pita **CI$19**

Provençal chicken, mayo, mango & onion escovitch, arugula, fries

Panino Rosso **CI$21**

House focaccia, pesto rosso, zucchini, eggplant, arugula, mozzarella, fries

SASHIMI (3PCS)

Scottish Salmon **CI$14**

Yellowfin Tuna **CI$15**

Hamachi **CI$16**

SALADS & BOWLS

Add grilled shrimp CI$10 / snapper fillet CI$14 / CAB beef skewers CI$12 / chicken breast CI$8 / hass avocado CI$5 / Applewood smoked bacon CI$6

Hoke Poke **CI$22**

Edamame, cucumber, avocado, mango, carrot, Bonny's sushi rice, pickled egg, spicy ponzu. Selection of tuna or salmon

Asian **CI$14**

Brown rice, carrot, cabbage, mango, red radish, cilantro, cucumber, scallion, cashew nuts, soy & ginger dressing

Caesar **CI$14**

Romaine lettuce, croutons, parmesan cheese, crispy chicken skin, Bonny's Caesar dressing

Cayman Farmers **CI$15**

Mixed greens, arugula, cucumber, red radish, cherry tomatoes, carrot, hard-boiled egg, local honey & mustard vinaigrette

Fennel & Cucumber **CI$16**

Orange, celery, Kalamata olives, parsley, almonds, pecorino, honey yuzu dressing

Beets & Egg **CI$14**

Red radish, cilantro, watercress, dill mayo, roasted beets, hard-boiled egg

PIZZA AND FLATBREADS

Wood Fired Cabbage **CI$14**

Caramelized onion puree, labneh, toasted peanuts

Charred Octopus **CI$26**

Anticuchera sauce, rainbow potatoes

Wood-Fired Koji Scallops **CI$24**

Sunchoke puree, yuzu criolla

Camembert **CI$18**

Pizza dough, quince, truffle oil, smoked salt

Garden Gratin **CI$18**

Tomato sauce, mushrooms, peas, egg, mashed potatoes, sourdough

Classic Flatbread **CI$15**

Pomodoro, mozzarella, pesto. Add Prosciutto cotto + CI$4

Spicy Cauliflower Flatbread **CI$16**

Ras el hanout, mozzarella & pecorino cheese, banana peppers

Chipotle Chicken Flatbread **CI$16**

Mozzarella, Oaxaca cheese, red onion, cilantro

Fugazzeta **CI$21**

Flatbread stuffed with mozzarella & Gruyere cheese, onions, oregano

SIGNATURES

Bone-In Short Rib **CI$42**

Carrot crema, papines, mushrooms, torta frita

Yellowfin Tuna Steak **CI$35**

Jus, pomme puree, crispy onions

Chicken Borani Banjan **CI$27**

Eggplant, tomato, yogurt, pan-fried bread

Gnocchi Souffle **CI$24**

Guanciale, sage, wasabi, pecorino cheese, cured egg yolk

Arroz Con Marisco **CI$32**

Seafood rice, parmesan cheese, cilantro aioli

Pan Seared Snapper **CI$28**

Yellow rice, escovitch, Johnny cake

SWEETS

Mousse Au Chocolat **CI$14**

Valrhona 70% dark chocolate, honeycomb

Coconut & Raspberry Cake **CI$13**

Cream cheese, toasted coconut

Yuzu & Pistachio Éclair **CI$15**

White chocolate ganache

GELATO

Dulce De Leche Marroc **CI$7.50**

Dulce de leche caramel, chocolate & peanuts bombon

Panna A La Frutilla **CI$7.50**

Strawberries & cream

Mango Sorbet **CI$7.50**

Seasonal local mango

COCKTAILS

Nazca Lines **CI$15**

Pisco Gobernador, Rosaluna mezcal, Giffard banana liqueur, guava puree, lime

Moonfal **CI$20**

JW Gold Label, quinquina, Benedictine, peach bitters, yuzu, peach puree, oolong peach ginger soda, MSK

Skyline Negroni **CI$17**

Campari, Beefeater, Carpano Antica Formula, Monin mango syrup, plant-based foam

Bella Ciao **CI$16**

Absolut Citron, Italicus, lemon oleo saccharum, Sicilian lemonade

Close Encounter **CI$15**

Black Tot Finest, Luxardo maraschino liqueur, lapsang, lemon juice, MSK

Bonny’s Vintage Negroni **CI$120**

1970 Gordon’s, 1970 Campari, 1970 Carpano Antica Formula

Bonny’s Vintage Boulevardier **CI$150**

1970 Four Roses, 1970 Campari, 1970 Carpano Antica Formula

Last updated: Mon 05 Jan, 2026