




BONAIRE
Roum
DINNERS

restaurant & cocktailbar

APPETIZERS

CEVICHE 17.50

Fresh catch, coconut, orange, lime, scotch bonnet, red pepper, bon terra cucumber, corn, cilantro 


TUNA 17.50

Buñuelo, smokey red pepper, tuna, lemonaisse, jerba hole, mango, light soy

CALAMARI 14.50

Fried with fresh vegetables, fire roasted garlic, lime, parsley dip.


GARLIC CHEESE HERB BREAD 7.50

Baquette, garlic herb butter, gouda cheese, gratinated 

CARIBBEAN GAZPACHO 9.50

The classic with a hint of papaya, ginger, basil 

BON TERRA & FRIENDS SALAD 16.50

Mixed local salad, romaine & baby spinach tossed with our garlic basil house dressing, local mini cucumber, jasmine's crispy quail egg, feta cheese, compressed watermelon, toasted sunflower seeds, sweet sour carrot & onion, cherry tomato, radish 

CAESAR 7.50

Romaine, shaved parmesan, croutons, anchovy

SOUP 9.50

Today's soup served with Rum Runners homemade pika (on the side)

NIKKEI BEEF 17.50


Flash seared, bonito flakes, sesame, tomatillo, tea & soy

MAIN COURSE

CATCH OF THE DAY 28.50

Shellfish, brandy, saffron sauce or mango, onion, jalapeño relish, fresh vegetables, arros moro, spiced yucca chip

POKE BOWL 25.50

Avocado, drunken red onions, roasted sesame seeds, edamame, pickled carrots, Jasmin rice, black rice, kimchi, soy, ginger, togarashi aioli, sriracha.
Choose between fresh salmon & tuna or go Buddha bowl style with bbq smoked tofu 

RIBEYE 300 GR. / 10.5 OZ 39.50


Roasted sweet potato mash, fresh vegetables, patacones, fire roasted tomatillo salsa verde

SHRIMP & CO. 29.50

Tagliatelle, clams, mussels, roasted garlic cream, white wine, zucchini, baby spinach

FAJITAS

House spice blend, rice & beans, flour tortilla, salsa, guacamole, sour cream

CHICKEN	25.50	BEEF	32.50
VEGETABLES	29.50 	FISH	28.50

SURF & TURF 36.50

Beef picanha, shrimp, creole hollandaise, green asparagus, string beans, potato gratin 

RUM RUNNERS "JAMBALAYA" 26.50

Creole, chorizo, shrimp, chicken, long grain rice 

SATEH AYAM 24.50

Asian marinated chicken thighs, atjar, seroendeng, prawn cracker, peanut sauce, fries


BABY BACK RIBS 26.50

RR classic, honey jerk bbq glaze, from the grill, fall of the bone, fries

BURGER BASKET 15.75

8 oz beef patty, red onion, tomato, iceberg, french fries, toppings: cheese, bacon, pineapple, blue cheese, cheddar, mushroom @ 1.50 each


BBQ SMOKED TACO 27.50

Soft-shell corn, mushroom, bell pepper, black bean, avocado, cilantro, bbq smoked tofu, spicy pickled red onion, mango, jasmin rice  

BAKA STOBA 24.75


Famous local beef stew, funghi fries, red beans

COBB SALAD 23.75

Assorted greens, fresh catch, shrimp, blue cheese, egg, bacon, tomato, onion, cucumber, garlic & basil dressing 

SIDES



LOADED SWEET POTATO FRIES 7.50

Tossed with garlic, parmesan, Caribbean aioli 

ARROS MORO 5.50

The infamous rice, beans  



GRATIN 6.50

Potato, fennel, thyme, rosemary, cream  

MASHED SWEET POTATO 6.50

Oven roasted, garlic, green onion  

VEGETABLES 7.50

Stir-fried fresh veggies of the day  

DESSERT

CHOCOLATE 9.75

Rum runners classic, warm lava cake, ice cream

CHEESECAKE 8.50

Pineapple, coconut, rom rincon

SHERBET scp 3.50

Homemade fresh fruit favorites

MANGO 9.75

Tarte "tatin", star anise, pink pepper, caramel, sour cream

PASSION 9.75

Passion fruit panna cota, crisps, ice cream, pumpkin

CRÈME BRÛLÉE 9.25

The classic

ARE YOU IN THE MOOD FOR
A DESSERT COCKTAIL OR SPECIAL COFFEE?
PLEASE ASK YOUR WAITER.

PIZZA'S

CHOOSE ONE OF OUR 12" THIN CRUST SPECIALTIES

PIZZA MARGHERITA 14.00

Tomato sauce, mozzarella cheese, oregano 

CLASSIC CALZONE 19.75

Tomato sauce, mozzarella cheese, ham, artichoke, red onion, mushroom, parmesan cheese

FRESH FISH CALZONE 19.75

Tomato sauce, mozzarella cheese, marinated fresh fish, red onion, green bell pepper, garlic, parmesan

PIZZA 3 CHEESE & PEPPERONI 18.75

Tomato sauce, mozzarella, parmesan, cheddar, pepperoni

PIZZA BBQ CHICKEN 18.50

BBQ sauce, cheddar cheese, gouda, grilled chicken, caramelized onion, cilantro, fresh garlic

PIZZA PARMA 23.50

Tomato sauce, mozzarella cheese, mushrooms, sliced red onion, parma ham, parmesan cheese

PIZZA RUM RUNNER 24.50

Tomato sauce, mozzarella cheese, pico de gallo, mushroom, cajun, passion fruit, creole sausage, cilantro

PIZZA SALMON, SPINACH & BLUE CHEESE 23.75

Tomato sauce, mozzarella cheese, fresh salmon, spinach, blue cheese, garlic

PIZZA SPICY SHRIMP 23.50

Tomato sauce, mozzarella, cheddar cheese, baby shrimp, sliced red onion, jalapeño, cajun, jerba hole

DESIGN YOUR OWN WITH TOPPINGS FAVORITE (14.00 + ingredients)

GLUTEN FREE CRUST AVAILABLE 3.50 SURCHARGE 

Toppings 1.25

Red onion, caramelised onion, garlic, tomato, bell pepper, jalapeno, caper, green olive, corn

Toppings 1.95

Mushroom, artisjok, pineapple, gouda, cheddar, parmesan, mozzarella, ham, tuna, rucola, spinach, chicken, blue cheese, egg

Toppings 2.95

Salami, ground beef, pepperoni, parma, sausage, salmon, anchovy, grilled veggies, shrimp, bacon

Is your favourite topping not here?
Please ask your waiter if we have it!

WINES

WHITE WINE

CHARDONNAY, LEGENDARY 🍷 7.25 ✂ 34.50

Soft & generous, white peach & pear aromas

PINOT GRIGIO, LEGENDARY 🍷 7.25 ✂ 34.50

Light & crisp, with modest pear & citrus flavors

SAUVIGNON BLANC, TARANI 🍷 7.25 ✂ 35.50

Elegant & well balanced with lime, stone fruit & aromas of fresh cut grass

MOSCATO, DEAKIN ESTATE, AUSTRALIE 🍷 8.00 ✂ 45.50

Sweet, aromatic, juicy fruit, light zesty

CHARDONNAY, BLACK CABRA, ARGENTINA ✂ 39.50

Intensely fruity with pineapple & candied lemon, lightly oaky, good balance with a medium long finish, 5% fermented on french oak

**CHARDONNAY, CHABLIS, CUVÉE MARIANNE,
DOMAINE BERSAN, FRANCE** ✂ 62.50

Vibrant minerality with fresh floral oranges, a hint of green apples, lemon underbrush & field mushroom

GRÜNER VELTLINER, MARKUS HUBER, AUSTRIA ✂ 48.50

Medium green yellow, pure pepper on the nose aromatic herbs & yellow fruits, dense & complex on the palate

SAUVIGNON BLANC, MISTY COVE, NEW ZEALAND ✂ 35.50

Passion fruit, kiwi, green apple apricot, juicy acidity, nice & crisp

BLUSH / ROSE & SPARKLING WINE

GAMAY TARANI ROSE 🍷 7.25 ✂ 34.50

Powerfull zesty, crisp finish

WHITE ZINFANDEL, BERINGER, US 🍷 7.25 ✂ 34.50

Watermelon, peach, medium body well composed

CREMANT DE BOURGOGNE, DOMAIN BERSAN FRANCE ✂ 47.50

Oak barrels, youthful & fresh with exceptional mousse

MOËT & CHANDON, CHAMPAGNE BRUT ✂ 117.50

One of the worlds most loved champagne

PRONOL, PROSECO SPUMANTE, DOC PICCOLO 0.2 L. ✂ 14.50

Refined mousse with hint of citrus, apple & pear

WINES

RED WINE

MERLOT LEGENDARY 🍷 7.25 🍷 34.50

Crisp & fruity with snappy straightforward black cherry flavors

CABERNET SAUVIGNON, TARANI 🍷 7.25 🍷 35.50

Red fruit, almonds & vanilla with a velvety finish

PINOT NOIR, DOMAINE BERSAN, FRANCE 🍷 49.50

Complex aromas, ripe red fruit, hints of coffee

SHIRAZ. DE BORTOLI, DB FAMILY SELECTION, AUSTRALIA 🍷 37.50

Rich & smooth, ripe red fruit, a bit of spice, vanilla & oak

RED ZINFANDEL, WENTE, USA 🍷 44.50

Aromas of black berry, ripe cherry, vanilla & strawberry jam.
medium tannins, rich mouth-filling dark fruit flavors

CABERNET SAUVIGNON, BOGLE, CALIFORNIA, USA 🍷 55.50

12 months American oak, vanilla, dark chocolate, ripe
tannins, black cherry & currant, plum compote

MALBEC, FINCA LA MASCOTA, MENDOZA, ARGENTINA 🍷 48.00

Dark fruit, vanilla, laurel, oak

COCKTAILS

RUM RUNNERS CLASSICS SHAKEN OR STIRRED

PEPINO BUENA Gin, cucumber, basil, ginger 9.75

TANGY CACTUS PASSION Fresh passion fruit, cadusky, vodka, lemongrass 9.75

KING RINCON Best rum cocktail @ Taste Miami 11.00
Rum rincon, white chocolate, mango, kelvins secret syrup

BOURBON APPLE Bourbon whiskey, homemade apple cider, mustard seeds, orange peel 9.75

"KLEIN" BONAIRE TEA PUNCH Tequila, rum, gin, cadusky
orang liquor, lemongrass, cranberry tea 11.00

WORLD WIDE CLASSICS WITH A TWIST

IF YOU PREFER IT THE CLASSIC WAY JUST ASK YOUR BARTENDER

SPICED WATERMELON & BASIL CAIPIROSKA A match made in Bonaire 9.75

SUMMER BUG Rum, malibu, melon & banana liquor, pineapple 9.75

BONAIRE BREEZE TIKI Rum, kahlua, apple, pineapple, peach bitter, cinnamon 11.00

SPICED WHISKEY SOUR The classic topped with some chili flakes 9.75

BLOODY MARY Made with our famous gazpacho & homemade bitters 9.75

MRS N'S NEGRONI Campari, gin, lime & a simple milk syrup 9.75

PASSION FRUIT MARGARITA Sweet & sour goodness 9.75

FROZEN RUM RUNNERS CLASSICS

YES WE DO COLADAS, DAIQUIRIS & MARGARITAS...BUT YOU HAVE TO TRY THESE

MANGO SPLASH Vodka, malibu, ponche cuba, strawberry & mango 9.75

RUM RUNNER Banana, strawberry, white rum, dark rum, grenadine & myers 9.75

MIGHTY MANGO Vodka, orange juice, mango, amaretto 9.75