

Menu

|| bonj | les | bains ||

Appetizers and soups

Bonj bruschetta

Enjoy four baked bruschetta with fresh tomatoes, fresh mozzarella di buffalo and local basil

Tuna sashimi

Thin sliced fresh tuna, served with soya sauce, sesame oil, teriyaki glaze and wasabi cream, garnished with bean sprouts

Tuna Tartar

Fresh tuna seasoned with local olive oil and spring onion, served with caviar and wasa crackers

Burrata

Served with arugula and carpaccio of tomatoes drizzled with local olive oil and balsamic vinegar reduction

Foie Gras Terrine

Flavored with Hennessy cognac, strawberry chutney and roasted almond shaving, served with toasted brioche

Bouillabaisse Soup

Mediterranean fresh local fish and shellfish in a sublime sauce of orange peel and saffron

Gazpacho

Cold tomato soup with cucumbers, garlic, bell peppers, fresh Hvar herbs and olive oil

Salads

Summer salad

Lettuce and baby summer salad, cucumber, avocado, feta cheese, mint leaves, drizzled with yoghurt, olive oil and lemon juice

Salad a la bonj on Tortilla

Thin sliced roast beef on arugula, lettuce, chicory salad and cherry tomatoes, sprinkled with shaved parmesan, drizzled with horseradish yoghurt and balsamic vinegar reduction

Shrimps Salad

Sautéed tiger shrimp served on arugula and romaine lettuce with dried pears, cherry tomatoes, gorgonzola cheese and homemade croutons

Burgers

Classic Kettle® Burger

Black Angus beef burger, lettuce, tomatoes, crispy onions, cheddar cheese, crispy bacon and aurora sauce, served with potato fries

Tuna Burger

Seared fresh tuna with tomato, arugula, onion chutney, hollandaise sauce and olive oil

Pasta & Rice

Caprese a la bonj

Pappardelle with cherry tomatoes, fresh basil and buffalo mozzarella cheese

Shrimp Pljukanci

Handmade rolled pasta in a creamy tomato sauce made with Istrian Truffles, asparagus and shrimp

Bonj Stir Fry

Asian style chicken stir fry with zucchini, bell peppers, green onions, leeks, black bean chilly pasta and steamed rice served in bamboo steamer

Main dishes

Beef tenderloin 250 g /9 oz

Served with buffalo mozzarella and sliced tomatoes

Buzzara Frutti Di Mare

Adriatic shrimp, mussels, clams and scampi prepared in a traditional pot with white wine base

Dentex fillet 250g/9oz

Boneless fillet served with baby spinach and sun-dried tomatoes sprinkled with olive oil and lemon juice

Tuna Steak 250gr/9oz

Grilled tuna steak to your preference served with arugula salad and balsamic vinegar reduction

Grilled Shrimp 1kg/35oz

Served with baby summer salads and sprinkled with olive oil, garlic and salt

Fishermans Daily Catch 1kg/35oz

Fresh whole grilled Adriatic fish served with baby spinach and sun-dried tomatoes

Sides

Arugula, cherry tomatoes
& Grana Padano salad

Grilled Asparagus

Tomatos with purple onion and olive oil

Basmati rice

Grilled Vegetables

Potato fries

Creamy spinach with young goat chesse

Deserts

Fruit colonnade

Seasonal fruit plate served on ice

Orange Blossom Polenta cake

Soft cake served with vanilla crème fresh

Raspberries Tiramisu

The classic Italian dessert with raspberries

Choco Almond Cake

*Made with ground almonds and frosted
with decadent chocolate ganache*

Bonj Extravaganza Cup

- ideal for sharing -

*Lavish portion of finest ice cream served in large cup with variety of
seasonal dry and fresh fruits accompanied with dulce de leche
sauce with hazelnuts*

Sunčani Hvar d.d., Ive Miličića 3, OIB 29834131149

Knjiga žalbe nalazi se na recepciji. Porez je uključen u cijenu.

Ne točimo alkohol mlađima od 18 godina. Book of complains is at the reception.

Tax included in prices. We do not serve alcohol to persons under 18 years of age.