



**STARTERS**

<b>SPANISH MARINATED OLIVES</b> Selected olives marinated in sherry vinegar, fennel seeds, rosemary, garlic and orange slices	9.50
<b>COMBO OLIVES MARINÉES + APEROL SPRITZ</b>	20,50
<b>SMASHED RED POTATOES AU GRATIN</b> Creamy smashed red potatoes with bacon and Gruyère cheese	10
<b>GRILLED ASPARAGUS</b> Spicy grilled asparagus with a splash of lemon	10
<b>SAUTÉED MUSHROOMS</b> Button and Portobello mushrooms sauteed with butter, thyme and a squeeze of lemon and orange	10.50
<b>GRILLED SWEET POTATOES</b> Seasoned with a lime butter sauce	12
<b>DUMPLINGS</b> Pork dumplings, lightly seasoned, with sesame oil and fresh chives served with a soya ginger and lime sauce	13.50
<b>STARTER PLATE</b> Grilled ciabatta bread tossed with garlic-infused oil, served with bruschetta, kalamata olive tapenade and hummus	14
<b>BONSECOURS MAC AND CHEESE</b> Bechamel, panko, monterey jack and emmental cheese	14

**SALADS**

<b>ARUGULA CITRUS</b> Topped with mandarin, grapefruit and shaved Parmesan, served with a Chardonnay vinegar vinaigrette	10.50
<b>TOMATO, MANGO AND MINT</b> Topped with a crisp Serrano chip	10.50
<b>GREEK MEDITERRANEAN</b> Tomatoes, cucumbers, red onions, olives, feta cheese, olive oil, lemon and oregano	11
<b>TRADITIONAL CEASAR SALAD</b> Served with croutons, crispy bacon and shaved parmesan	11.50
<b>KALE AND BEET</b> Beets and goat cheese served on a bed of baby kale, fresh red grapes dressed with maple balsamic and pumpkin seeds	12

**FROM THE SEA**

<b>CAJUN GRILLED SALMON LEMON CHUTNEY</b> Pacific grilled salmon blacken with our Cajun spices, served with lemon chutney	17
<b>OKTAPODI</b> Grilled Mediterranean octopus with a drizzle of lemon and oregano-infused olive oil topped with capers	17.50
<b>GRILLED AHI TUNA TATAKI, SESAME-CRUSTED</b> Served with a soy reduction	19
<b>OYSTERS (6 OR 12)</b>	19/33
<b>SEAFOOD PLATTER</b> Ahi Tuna tataki, six oysters, one salmon tartar, one Ahi tartar tuna, one Cajun blackened salmon, one Oktapodi and fish ceviche	116

**FROM THE LAND**

<b>LOUKANIKO</b> Traditional Greek pork sausage served with lemon	14
<b>TUSCANY MEATBALLS</b> Served with San marzano tomato sauce and shaved parmesan cheese	14.50
<b>CHICKEN TACOS PASTOR</b> Braised chicken in pineapple juice, achiote, guajillo peppers, red wine vinegar, served on tortilla, accompanied with fresh coriander, marinated onions served with salsa verde lime juice and habanero peppers	15
<b>LIL MACS</b> Two mini burgers topped with Gruyère cheese, caramelized onions, dill pickles and Bonsecours secret sauce	14
<b>BRISKET SLIDERS</b> Topped with creamy horseradish and dill	14.50
<b>BEEF TACOS ADOBO</b> Braised beef in adobo sauce (guajillos, anchos, tomatoes, avocado leaves) served on tortilla, accompanied with pico de gallo (tomatoes, onions, fresh coriander, lime juice, jalapenos) and marinated onions	18
<b>CHARCUTERIE BOARD</b> Selection of cured and dried cold meats served with garlic-infused oil crostini.	20
<b>CENTER CUT FILET MIGNON (BLACK ANGUS AAA)</b> Served pink and seasoned with Argentinian Chimichurri	20.50
<b>HAWAIN BRAIZED PORK</b> Slow cooked porc shoulder (8hrs) served with pineapple chunky salsa and crispy wonton chips	15.50

**RAW**

<b>SALMON TARTAR</b> Fresh mint, coriander, hot valentina, dijon mustard, capers, lime juice, chives and traditional guacamole	17
<b>OAXACA TUNA TOSTADA</b> Sambal oelek, soya sauce, sesame oil, lime juice, chives, sprouts, Asian pickled carrots, black sesame, cilantro and traditional guacamole	18.50
<b>PERLUM CEVICHE</b> Thinly sliced Basa and cod marinated in apple cider vinegar, tequila and lime, topped with thinly sliced red onions, sundried tomatoes, cilantro, pesto and a pinch of pink Himalayan salt	17.50
<b>BEEF TATAKI PONZU</b> Center cut strip loin quickly seared to a very rare crust (Black peppercorn, dried herbs and smokey paprika), topped with Ponzu, lime, soya, finely chopped scallions and white sesame seeds	17

**DESSERTS**

<b>GRILLED PINEAPPLE</b> Covered with a vanilla and maple glaze and served with Greek yogurt and honey	10.50
<b>THREE-CHOCOLATE</b> Three layers of dark, white and milk chocolate served with a wafer cookie	10.50

**WINE LIST**

**WHITE**

	GLASS	BTL
<b>ROBERTSON CHENIN BLANC</b> Chenin Blanc   Western Cape, South Africa	-	35
<b>FINCA LAS MORAS LADY BLANC</b> Chenin Blanc, Trebbiano, Pinot Grigio   San Juan, Argentina	-	44
<b>FORTANT DE FRANCE TERROIR LITTORAL</b> Chardonnay   Pays d'Oc, France	-	44
<b>SMOKY BAY PINOT GRIGIO</b> Pinot Grigio   South Australia	8	35
<b>CARPINETO FARNITO CHARDONNAY</b> Chardonnay   Toscana (IGT), Italy	-	78
<b>CAVIT COLLECTION OAK ZERO</b> Chardonnay   Trentino-Alto Adige, Italy	-	44
<b>TOMMASI LE ROSSE</b> Pinot Grigio   Veneto, Italie	11	54
<b>UMBERTO CESARI IOVE EMILIA</b> Chardonnay, Pinot Grigio   Rubicone, Italy	9	44
<b>MOMA BLANC UMBERTO CESARI</b> Trebbiano, Sauvignon Blanc, Chardonnay   Rubicone, Italy	10	47
<b>LIANO UMBERTO CESARI</b> Chardonnay, Sauvignon Blanc   Rubicone, Italy	-	65

**ROSÉ**

	GLASS	BTL
<b>BÉRINGER</b> White Zinfandel   California	8	33
<b>PÉTALE DE ROSE</b> Côtes de Provence   France	9	40
<b>UMBERTO CESARI IOVE</b> Sangiovese, Merlot   Rubicone, Italie	9	44

**SPARKLING**

	GLASS	BTL
<b>JP CHENET</b> Mousseux ICE rosé   France	-	53,50
<b>FIOL</b> Prosecco FIOL, Blanc, Extra sec   Italy	12	53,50

**RED**

	GLASS	BTL
<b>UMBERTO CESARI IOVE</b> Sangiovese, Merlot   Rubicone, Italy	-	45
<b>UMBERTO CESARI MOMA</b> Sangiovese, Cabernet-Sauvignon   Rubicone, Italy	11	55
<b>UMBERTO CESARI LIANO</b> Sangiovese, Cabernet-Sauvignon   Rubicone, Italy	-	70
<b>MICHELE CHIARLO LE ORME</b> Barbera   Piedmont, Italy	-	50
<b>FARNITO CABERNET-SAUVIGNON</b> Cabernet-Sauvignon   Toscane, Italy	-	75
<b>ALBERNOAS</b> Aragonez, Trincadeira, Castelao   Alentejo, Portugal	8	35
<b>BERONIA TEMPRANILLO</b> Tempranillo   Rioja, Spain	10	45
<b>LES PETITS CARREUX MERLOT</b> Merlot   Pays d'Oc, France	-	35
<b>CHÂTEAU CAP DE MERLE</b> Merlot, Cabernet Franc, Cabernet-Sauvignon   Lussac St-Émilion, France	-	55
<b>SETTLER'S COVE</b> Sangiovese, Antinori, Italy	9	42