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LA BONBONNIERE

➤ CAFÉ RESTAURANT ➤

VINOS & CAVA DE LA CASA /  
HOUSE WINES & CAVA

	BOTELLA / BOTTLE	COPA GLASS
BLANCO / WHITE (ARGENTINA)		
Fuzion Chenin – Chardonnay	\$46.00	\$11.50
TINTO / RED (ARGENTINA)		
Fuzion Syrah – Malbec	\$46.00	\$11.50
CAVA (ESPAÑA / SPAIN)		
Castillo Perelada Brut Reserva	\$50.00	\$12.50

VINOS BLANCOS /  
WHITE WINES

PERÚ

Tacama Gran Blanco 375 ml .... \$27.00

ARGENTINA

Santa Julia Chardonnay 187ml.. \$14.50

Santa Julia Chardonnay 375 ml. \$27.00

CHILE

Casillero del Diablo

Sauvignon Blanc 375 ml..... \$23.00

ESPAÑA / SPAIN

Marqués de Riscal

Rueda 375 ml ..... \$32.00

CAVAS &  
ESPUMANTES /  
CAVAS &  
SPARKLING WINES

ARGENTINA

Chandon Extra

Brut 187 ml..... \$15.50

VINOS TINTOS /  
RED WINES

PERÚ

Tacama Selección

Especial 375 ml ..... \$29.00

ARGENTINA

Santa Ana Malbec 187 ml ..... \$14.50

Santa Julia Malbec 187 ml ..... \$14.50

Santa Julia Malbec 375 ml ..... \$30.00

CHILE

Sunrise Cabernet

Sauvignon 187 ml..... \$14.50

Casillero del Diablo Cabernet

Sauvignon 375 ml..... \$23.00

ESPAÑA / SPAIN

Marqués de Riscal

Reserva Rioja 375 ml..... \$46.00

Marqués de Riscal

Tempranillo 375 ml..... \$35.00

LICORES & ESPIRITUOSOS / SPIRITS & LIQUEOURS

MENTA .....	\$10.00
FERNET BRANCA .....	\$11.50
SAMBUCA .....	\$11.00
BAILEYS .....	\$10.00
AMARETTO DISARONNO.....	\$12.00
DRAMBUIE .....	\$14.00
GRAND MARNIER .....	\$16.00
ANÍS DEL MONO.....	\$11.00
COGNAC COURVOISIER VS.....	\$19.00

COCKTAILS

VODKA

COSMOPOLITAN, APPLE MARTINI,  
SCREWDRIIVER, WHITE OR BLACK  
RUSSIAN, BLOODY MARY, VODKA  
TONIC, VODKA LIME

Absolut..... \$13.00

Stolichnaya.....\$10.00

Grey Goose..... \$17.00

WHISKY

MANHATTAN, RUSTY NAIL, WHISKY  
SOUR, BOURBON SOUR, OLD  
FASHION, GODFATHER

Johnnie Walker Red Label ..... \$12.00

Johnnie Walker

Black Label 12 Años..... \$16.00

Chivas Regal 12 Años .....\$17.00

Jack Daniel's ..... \$16.00

RON / RUM

CUBA LIBRE, DAIQUIRIS, MOJITO,  
PIÑA COLADA, PLANTER'S PUNCH

Havanna Club Añejo Especial.... \$12.00

Havanna Club Añejo 7 Años..... \$16.00

Zacapa 23 Años ..... \$19.00

GIN

MARTINI, TOM COLLINS, NEGRONI,  
GIN TONIC, GIN CON GIN

Tanqueray..... \$13.00

Bombay Sapphire..... \$15.00

TEQUILA

MARGARITA, TEQUILA SUNRISE,  
SHOT

José Cuervo Reposado..... \$13.00

Jose Cuervo Silver ..... \$13.00

OTROS / OTHERS

Bellini..... \$15.00

Mimosa..... \$15.00

Kir..... \$14.00

Kir Royal..... \$16.00

Campari..... \$10.00

Caipirinha..... \$9.00

Amaretto Sour ..... \$15.00

Orgasmo ..... \$13.00

Long Island Ice Tea ..... \$10.50

PISCO

PISCO SOUR, MARACUYÁ SOUR,  
ALGARROBINA,  
CHILCANO, CAPITÁN

Barsol Puro Quebranta..... \$11.50

Viñas de Oro Italia,

Quebranta o Acholado ..... \$13.00



LA BONBONNIERE

→ CAFÉ RESTAURANT ←

DESAYUNO / BREAKFAST

AMERICANO / AMERICAN ..... \$13.50

Choice of Juice (Orange, pineapple, papaya)  
Coffee, Tea, Herbal Tea  
Fried or Scrambled Eggs  
Bread Basket (Butter and house jam)

CONTINENTAL ..... \$11.50

Choice of Juice (Orange, pineapple, papaya)  
Coffee, Tea, Herbal Tea  
Bread Basket (Butter and house jam)

BONBONNIERE ..... \$14.50

Choice of Juice (Orange, pineapple, papaya)  
Coffee, Tea, Herbal Tea  
Fried or Scrambled Eggs  
Waffles (Half serving)  
Bread Basket (Butter and house jam)

EXPRESS ..... \$10.50

Orange juice  
Coffee  
Ham & Cheese Croissant or Toasted Sandwich

ESPECIALIDADES

SPECIALTIES



BONBONNIERE OMELETTE.....\$11.00

Edam cheese, ham, mushrooms, onions and bell peppers.

WAFFLES ..... \$9.00

Served with maple syrup and French butter.

PANQUEQUES / PANCAKES ..... \$9.00

Served with maple syrup and French butter.

HUEVOS /

EGGS

Fritos o Pasados (2 Huevos) /  
Fried or Soft-boiled (2 Eggs) ..... \$6.00

Omelette (3 Huevos) /  
Omelette (3 Eggs)..... \$6.50

Revueltos (3 Huevos) /  
Scrambled (3 Eggs)..... \$6.00

ENSALADA DE FRUTAS /

FRUIT SALAD

Ensalada de Frutas de Estación/  
Seasonal Fruit Salad ..... \$8.50  
Fresh fruits with honey, yogurt and granola.

ADICIONALES /

EXTRAS

Tocino Crocante /  
Crispy Bacon ..... \$3.00

Verduras Salteadas /  
Sautéed Vegetables ..... \$3.00

Queso o Jamón /  
Cheese or Ham..... \$3.00

PANES /

BREAD

Canasta de Panes /  
Bread Basket ..... \$6.00  
With butter & house jam.

Precios expresados en Dólares Americanos (USD)  
Prices are expressed in US Dollars



ENTRADAS & PIQUEOS  
APPETIZERS & SNACKS

CEVICHE DE PESCADO /  
FISH CEVICHE .....\$15.00

Raw fish marinated in lime juice with sliced onions and  
spiced with chili peppers.

CEVICHE MIXTO /  
FISH & PRAWNS CEVICHE ..... \$17.50

Fresh pieces of fish and prawns with sliced red onion  
pen, finely chopped coriander, pepper and lemon juice.

FOCACCIA AL TARTUFO /  
TARTUFO FOCACCIA .....\$12.50

Stuffed with three cheeses, flavored with white truffle oil.

PIZZETA MARGHERITA /  
MARGHERITA PIZZA .....\$12.50

With pomodoro sauce, mozzarella, fresh basil and  
tomatoes.

PIZZETA PROSCIUTTO DI PARMA /  
PROSCIUTTO DI PARMA PIZZA .....\$14.50

With mozzarella cheese, pomodoro sauce and parmesan  
cheese.

TORTILLA DE PATATAS A LA ESPAÑOLA..... \$9.00  
Spanish potato omelette with red pepper and arugula  
salad.

EMPANADA DE POLLO Y CHAMPIÑONES /  
CHICKEN AND MUSHROOM EMPANADA ..... \$8.00

With caramelized onions and flavored with thyme and  
bay leaf.

HUMITA CON QUESO CREMA ..... \$9.00  
Fresh corn tamale with yellow pepper and cream  
cheese.

PAPA A LA HUANCÁINA..... \$9.00  
Peruvian potatoes served with a yellow pepper and  
cheese sauce.

CAUSA DE LANGOSTINOS /  
PRAWNS CAUSA .....\$13.00

Mashed potatoes with yellow chili and filled with  
prawns, avocado and salsa criolla.

LANGOSTINOS AL PANKO /  
PANKO PRAWNS .....\$13.00

Stirfried in panko prawns served with golf sauce.

TEQUEÑOS CON GUACAMOLE /  
TEQUEÑOS WITH GUACAMOLE ..... \$11.00

With Andean and mozzarella cheese (8 units).

PAPAS FRITAS / FRENCH FRIES ..... \$7.00  
With butter and garlic.

ENSALADAS & SOPAS / SALADS & SOUPS

ENSALADAS / SALADS

NUESTRA CLÁSICA DE PAVO /  
OUR CLASSIC TURKEY SALAD ..... \$15.50

Lettuce, spinach, avocado, artichokes, corn, cheese  
and mushrooms, served with our house vinaigrette.

CÉSAR CON POLLO /  
CHICKEN CESAR’S SALAD ..... \$15.00

Fresh romaine lettuce with croutons, crispy garlic,  
parmesan cheese and Caesar’s dressing.

PROSCIUTTO DI PARMA ..... \$18.00

With arugula, tomatoes confit, basil and  
melted mozzarella.

ENSALADA MIXTA /  
MIXED SALAD ..... \$11.50

Fresh green salad with tomato, corn,  
avocado and mushrooms.

ENSALADA DE QUINUA /  
QUINOA SALAD ..... \$14.00

With lettuce, avocado slices, cheese, tomato  
and arugula, served with house vinaigrette.



SOPAS / SOUPS

CREMA DE TOMATE /  
TOMATO CREAM SOUP ..... \$11.00

With toasted bread croutons and  
parmesan cheese.

DIETA DE POLLO /  
CHICKEN SOFT SOUP ..... \$10.00

Soft chicken broth with noodles and vegetables  
cooked with little seasoning.

PLATOS DE FONDO / MAIN DISHES

LOMO SALTADO CRIOLLO / CLASSIC LOMO SALTADO .....	\$20.50
Peruvian beef stir fry with onion, tomato and chili peppers served with rice and French fries.	
LOMO SALTADO BONBONNIERE / LOMO SALTADO BONBONNIERE STYLE .....	\$22.00
Special recipe with bacon, mushrooms and red wine.	
AJÍ DE GALLINA .....	\$16.50
Peruvian cuisine dish with chicken and yellow pepper. Served with boiled potatoes and rice.	
MILANESA NAPOLITANA DE POLLO / NAPOLITANA CHICKEN MILANESE .....	\$16.50
Breaded chicken with tomato sauce and baked with mozzarella and accompanied by spaghetti with cream.	
PESCADO MEUNIÈRE / FISH MEUNIÈRE.....	\$19.00
With lemon-caper butter, steamed potato and sautéed spinach.	
PESCADO EN COSTRA DE QUINUA / QUINUA CRUSTED FISH.....	\$18.00
With mashed yellow potatoes and sautéed vegetables.	
POLLO A LAS FINAS HIERBAS / CHICKEN WITH FINE HERBS .....	\$18.50
With mashed yellow potatoes and sautéed vegetables.	

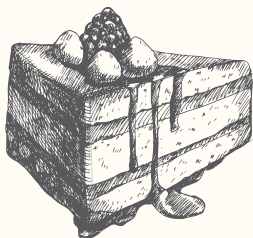
PASTAS & ARROCES / PASTA & RICE

PENNE PRIMAVERA .....	\$14.50	SPAGHETTI BOLOGNESA .....	\$14.00
With artichoke, mushrooms, asparagus, zucchini and		Classic recipe with meat sauce.	
SPAGHETTI AL TOMATE Y ALBAHACA /		tomatoes in olive oil.	
TOMATO AND BASIL SPAGHETTI .....	\$14.00	FETTUCCINI A LO ALFREDO .....	\$14.00
With garlic and olive oil.		Pasta with cream, cheese and ham.	
PENNE SORRENTINO .....	\$14.50	TALLARÍN SALTADO MAR Y TIERRA /	
With tomato sauce, basil and mozzarella.		SURF AND TURF PASTA .....	\$18.50
FETUCCINI AL AJÍ AMARILLO CON LANGOSTINOS /		With diced tenderloin, mushrooms and fresh prawns.	
FETUCCINI WITH PRAWNS AND AJI AMARILLO .	\$18.50	QUINUA AL PESTO CON LANGOSTINOS /	
With parmesan cheese and mushrooms.		PESTO QUINUA WITH PRAWNS .....	\$18.50
LASAGNA BOLOGNESA.....	\$15.00	With tomatoes confit and sautéed mushrooms.	
Classic recipe with meat sauce.			

SANDWICHES

TRIPLE CLÁSICO /		HAMBURGUESA BONBONNIERE /	
OUR CLASSIC TRIPLE DECKER SANDWICH .....	\$10.00	BONBONNIERE HAMBURGER .....	\$17.50
With tomato, avocado, egg and mayonnaise in white bread.		With melted cheese, organic lettuce, tomato, sauteed	
BUTIFARRA / BUTIFARRA .....	\$14.00	white onions and house French fries.	
Roast pork sandwich with lettuce and onion salsa.		HAMBURGUESA BBQ /	
CROISSANT MIXTO /		BBQ HAMBURGER .....	\$18.00
HAM & CHEESE CROISSANT .....	\$10.50	With melted cheese, bacon and pickles.	
Hot croissant bread with Edam cheese and ham.		DE PAVO AL HORNO /	
POLLO Y PALTA /		BAKED TURKEY SANDWICH .....	\$14.50
CHICKEN & AVOCADO SANDWICH.....	\$12.50	With lettuce and gravy.	
With homemade mayonnaise.		DE PAVO CON ALCACHOFAS /	
PITA CAPRESE / PITA CAPRESE .....	\$10.00	TURKEY SANDWICH WITH ARTICHOKE.....	\$15.50
Whole wheat pita bread stuffed with mozzarella, tomatoes,		With lettuce, tomatoes, avocado, fine herbs	
basil and olive oil.		mayonnaise and house French fries.	
DE PROSCIUTTO DI PARMA.....	\$17.50		
With mozzarella, basil, olive oil and tomato confit.			

POSTRES / DESSERTS



ALFAJOR .....\$5.50  
Filled with homemade manjar blanco.

GUARGUERO .....\$5.50  
Filled with homemade manjar blanco.

CAKE DE ZANAHORIA /  
CARROT CAKE .....\$6.50  
With icing sugar and cream cheese frosting.

TORTA DE CHOCOLATE /  
CHOCOLATE CAKE .....\$8.50

CROCANTE DE MANZANA /  
APPLE CRISP .....\$9.00  
Pecan crumble with vanilla ice cream.

CREMA VOLTEADA /  
CREME CARAMEL.....\$8.50  
With caramel sauce.

PIE DE LIMÓN /  
LEMON MERINGUE PIE.....\$8.50  
Baked with Italian meringue.

COCADA /  
COCONUT CANDY SQUARE ..... \$10.00  
Slow-baked, served with manjar blanco sauce.

TORTITA DE LÚCUMA /  
LUCUMA CAKE ..... \$10.00  
Chocolate and lucuma cream layered cake.

PANQUEQUE CON MANJAR BLANCO /  
MANJAR BLANCO PANCAKE .....\$9.00  
Crêpe stuffed with homemade manjar blanco.

GALLETAS SURTIDAS /  
ASSORTED COOKIES .....\$5.00  
x 100 gr

BEBIDAS / BEVERAGES

BEBIDAS FRIAS / COLD BEVERAGES

JUGOS DE FRUTAS SURTIDAS /  
ASSORTED FRUIT JUICES ..... \$6.00  
Strawberry, papaya, pineapple or orange.  
CHICHA MORADA PURPLE / CORN CHICHA ..... \$3.50  
LIMONADA / LEMONADE ..... \$3.50  
MILKSHAKES .....\$7.00  
AGUA O GASEOSA /  
BOTTLED WATER OR SODAS .....\$3.50  
CERVEZA NACIONAL / NATIONAL BEER ..... \$6.00  
CERVEZA IMPORTADA / IMPORTED BEER ..... \$9.00

CAFE / COFFEE

CHOCOLATE / CALIENTE HOT CHOCOLATE ..... \$6.50  
ESPRESSO O CORTADO /  
ESPRESSO OR MACCHIATO ..... \$3.50  
AMERICANO / AMERICAN COFFEE ..... \$3.50  
MOCCA ..... \$4.50  
CAPUCCINO ..... \$4.50  
IRISH COFFEE .....\$7.00  
CAFÉ FRAPPÉ / FRAPPE COFFEE ..... \$3.50  
CAFÉ MOCCA FRAPPÉ /  
FRAPPE MOCCA COFFEE..... \$4.50

TE & INFUSIONES / TEA & HERBAL TEAS

TÉ, INFUSIONES / TEA, HERBAL TEAS ..... \$3.00  
PÍDELAS TAMBIÉN HELADAS / ALSO SERVED COLD.  
Regular, English, Earl Grey, Green, Orange, Jasmine,  
Chamomile, Lemon Grass, Coca.

MENU DE NIÑOS / KIDS MENU

≈ \$13.50 ≈

(Todos los días, incluye agua o chicha /  
Served everyday, includes water or chicha)

POLLO A LA PLANCHA CON PAPAS FRITAS /  
GRILLED CHICKEN WITH FRENCH FRIES  
Chicken fillet grilled with traditional fries.

FETTUCCINI A LO ALFREDO  
Pasta with cream, cheese and ham.

PIZZA AMERICANA / AMERICAN PIZZA  
Pizza with mozzarella, ham and tomato sauce.