

About OUR MENU

Experience extraordinary seafront fine dining with rich and diverse flavors from around the world!

Biña Restaurant & Bar was established in 2023 on Bonaire. The word "biña" comes from the local language Papiamentu, and means "wine". This name comes as no surprise as the founders of the restaurant are connected with Alpasión, an estate of organic vineyards in Argentina, allowing us to offer you the best wine pairings to complement your dinner.

At Biña, everything comes together: outstanding food, delicious drinks, excellent service, and a beautiful scenery. Our chefs prepare culinary masterpieces for you with carefully selected fresh and local ingredients. While enjoying the magnificent sea view you indulge in our international cuisine with a touch of the vibrant Caribbean. Our menu brings a variety of à la carte options, as well as our – always surprising – three, four or five course chef's menu. We always have exceptional wines in stock to enhance your fine dining experience. Our sommeliers will be happy to tell you more about our unique wines to accompany your courses.

Bon appétit, and cheers to an unforgettable evening.



Chef's MENU

Allow our chef to use his passion, creativity and skills to get the most out of your culinary experience!

Our chef's menu embodies the passionate character of our chef and the clear vision that we live by:

"Enhancing the standard way of dining to the extraordinary by being free to create the most fresh and flavorful culinary masterpieces, with respect for our environment."

With this concept our chef is free to use his creativity and our guests are free to share their wishes and, most of all, to enjoy being surprised. Inside our kitchen you will find a unique blend of cuisines, all with a strong focus on one thing: the excellency of our food.

We like to escape the ordinary and go back to the roots of cooking by combining ancient and modern techniques. The processes of dry aging fish and meat, fermenting and preserving are all done right here in our own kitchen.

Your trust allows us to follow the "nature of food" and use our island's seasonal ingredients. We help nature develop itself by using the fresh ingredients that it can currently best offer us, meaning you will taste the freshness in every single bite. All ingredients for the chef's menu that are available on Bonaire, we source on Bonaire, which means that they are produced, harvested and sold by local farms, such as Bon Tera.

**Three course chef's menu
55,00**

**Four course chef's menu
70,00**

**Five course chef's menu
95,00**

**All prices include 6% ABB and are in American Dollars.
Do you have questions about allergens? Ask our staff!**

Starters

FISH

Tartare of local fish

coconut milk | tobico | papaya | caribbean
flavors
21,50

Tuna niçoise

grilled local yellowfin tuna | niçoise garnish |
banana di rif
22,50

Irish Mór oysters

gin and tonic granite
8,00 per piece

MEAT

Steak tartare

crostinis | anchoiade | salad
23,50

Slow cooked beef short rib

sourdough baguette | mustard | homemade
pickles
24,50

VEGETARIAN

Mushroom pâté

goat cheese | horseradish | parsnip chips
19,50

Board of house ferments and preserves

vegan dips
21,50

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Mains

FISH

Yellowfin tuna steak - dry aged

chard | black pepper | fermented garlic | lardo di
Colonnata
29,50

Sous vide slow cooked octopus

squid ink risotto | asparagus | salmon roe | beetroot |
nori powder
38,50

MEAT

Hanging tender

cream of chestnut and miso | oyster mushroom |
veal jus | butter with beef marrow
34,50

New Zealand lamb

pistachio | veal jus | chicory | shank wonton |
roasted garlic cream
35,00

VEGETERIAN

Biña pasta

stuffed pasta | Italian cheeses | seasonal vegetables
26,50

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Desserts

Passion fruit soufflé

pineapple | coco | spices | passion fruit

15,00

Chocolate

"bitterkoekjes" ice cream | Frangelico cake
| coffee caramel | white chocolate

15,00

Gelato

homemade ice cream | profiteroles | salted
caramel

15,00

Selection of cheeses

homemade nut bread | mustard | tamarind

18,00

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BIÑA

— RESTAURANT & BAR —

EST. 2023

Follow us on social media!

