

BÖ
BANÚS

MENU

STARTER

Gillardeau Oysters (1 pc) 🍷	6
Prawn with Melon Cantaloupe 🍷🌱🌱🌱 Cantaloupe Melon, Mezclum Lettuce, Prawns, Avocado, Pink Sauce, Sprouts	22
I love you Salad 🌱🌱🌱 Goat cheese, Spinach, Apple, Cherry Tomato, Walnuts, Cashew, Mustard and Honey Vinaigrette, Red Fruit Compote	23
Tricolor Burrata 🌱🌱🌱 Burrata, Mixed Lettuce, Daniela Tomato, Avocado, Basil Pesto, Cherry Tomato, Mustard and Honey Vinaigrette	24
Sea Bass Carpaccio 🍷 With Yuzu, Black Truffle, Sprouts, Lime	24,5
Octopus Carpaccio 🌱🍷 Chive Vinaigrette, Tricolor Peppers, Rocket, Cherry Tomato	25
Beef Carpaccio 🌱 Black Angus Beef with Rocket, Parmesan, Cherry Tomato	26
Tuna Tataki 🍷🌱🌱🌱🌱🌱 Semi-raw Fish cuts sealed with sesame, Nikkei Sauce, Tosaka Seaweed, Carrot and Daikon Filaments	28
Tuna Tartar 🍷🌱🌱🌱🌱🌱🌱 Avocado, Mango, Chives, Nikkei Sauce on the side	28
Tropical Lobster Salad 🍷🌱 Mango, Papaya, Avocado, Cherry Tomato, Cucumber and Honey Mustard Vinaigrette	32,5
Paris Mussels 🍷🌱 Cream, Shallots, Lemongrass, White wine and Parsley	16,5
Thai Style Seafood Soup 🍷🌱🌱 Prawns, Clams, Mussels, Squid, Garlic Sauce, Lemongrass	18
Fried Camembert 🌱🌱🌱 Mezclum, B&W Sesame with Blueberry Coulis and Mango Jam	18
Fried Calamari 🌱🍷 Served with Alioli	19,5
Pil Pil Prawns 🍷 Traditional Style	21,5
Clam Saute with Cherry Tomato 🍷 White wine, Garlic, Cherry Tomato, Parsley	22
Caviar Imperial 30g 🍷	150
Caviar Imperial 50g 🍷	220

PASTA

- Spaghetti Primavera (VEGAN)** 🌱 **18**
With Vegetables
- Fettuccine Chicken and Mushrooms** 🌱🍷🔄 **21,5**
Chicken Breast, Mushrooms, Cream and Parmesan
- Pear Fiocchi** 🌱🔄🍷 **23**
Pear Stuffed Pasta with Gorgonzola Sauce and Walnuts
- Spaghetti al Pil Pil** 🌱🍷 **25,5**
Prawns, Dried Tomato, Chili Pepper and Paprika
- Truffle Rigatoni** 🌱🍷 **26**
Bianchetto Truffle Cream, Cream, White Pepper and Parmesan
- Pasta I love you** 🌱🍷🍷 **26**
Fusilli, Angus Beef Sirloin Strips, Ricotta, Tomato, Basil Pesto
- Risotto Bosco** 🍷 **26,5**
Boletus Cream, Bianchetto Truffle, Parmesan
- Spaghetti Frutti di Mare** 🌱🍷🍷👐 **31,5**
Clams, Mussels, Prawns, Squid, Crayfish, King Prawn, Cherry Tomato
- Fettuccine Carpaccio** 🌱🍷🔄 **32**
Black Angus Beef Carpaccio with Bianchetto Truffle, Rocket, Parmesan
- Lobster Tagliatelle** 🌱🍷🔄 **36,8**
Lobster, Prawns, Cherry Tomato and Crustacean Sauce

CLASSIC PASTA

- Spaghetti Bolognese** 🌱 **19,5**
Minced Beef and Tomato Sauce
- Spaghetti Carbonara** 🌱🔄🍷 **19,5**
Bacon, Cream, Egg Yolk, Parmesan, and Black Pepper
- Penne All'Arrabbiata with Boletus (VEGAN)** 🌱 **19,5**
Boletus, Chilli, Parmesan and Parsley

WOOD OVEN PIZZA

Pizza Bread (VEGAN) 🌱	10
Garlic Oil, Oregano	
Focaccia Pomodoro (VEGAN) 🌱	11,5
Tomato Sauce, Garlic Oil, Oregano	
Pizza Vegetarian 🌱🥗	18,5
Tomato sauce, Mozzarella, Selection of vegetables, White onion	
Pizza Tuna 🌱🥗🐟	19
Tomato sauce, Mozzarella, Tuna, White onion, Parsley	
Pizza Prosciutto e Funghi 🌱🥗	19
Tomato sauce, Mozzarella, Cooked Ham, Mushrooms	
Pizza Diavola 🌱🥗	20
Tomato Sauce, Mozzarella, Spicy Salami	
Pizza 4 Formaggi 🌱🥗	20
Selection of 4 Cheeses	
Pizza 4 Stagioni 🌱🥗	20
Tomato sauce, Mozzarella, Cooked Ham, Salami, Artichoke Heart, Mushrooms	
Pizza Parma 🌱🥗	23,5
Tomato sauce, Mozzarella, Tricolor Cherry Tomato, Serrano Ham, Rocket, Parmesan	
Pizza Pil Pil 🌱🥗🐟🥗	26
With Pilpil Prawns, Dried Tomato and Paprika	
Pizza Frutti di Mare 🌱🥗🐟🥗🥗	29
Tomato sauce, Mozzarella, Mussels, Prawns, Squid, Clams, Parsley, Garlic	
Pizza Boscaiola 🌱🥗🥗🥗	31
Crème Fraiche, Mozzarella, Truffle, Mushrooms, Walnuts, Dried Tomato	

FISH

- Grilled Salmon** 🌱 **34,5**
Served with Sweet Lemon Sauce
- BO Sea Bass Loin** 🌱🌱🌱 **39,5**
With Clam Sauce, Cherry Tomato, Asparagus, Shallots and Prawns
- Champagne Sole** 🌱🌱🌱 **39,5**
Served with Bianchetto Truffle and Vegetables
- Prawns sautéed with Garlic and Parsley** 🌱 **42**
Served with Salad
- Sea Bass with Salt** 🌱 **85**

MEAT

- Milanese Chicken** 🌱 **22**
- White Veal Milanese** 🌱 **24**
- Scaloppine BO Banus** 🌱🌱 **25**
White Veal Fillets in Mushroom and Green Pepper Sauce
- Saltimbocca a la Romana** 🌱🌱🌱 **26**
White Veal Fillets, served with Parma Ham, White Wine and Sage

DESSERT

Ice Cream 🍌 (2 scoops)	8
Pavlova 🍷 Served with Red Fruits	9,5
Tiramisu 🌾🍷🍌	12
Cheesecake 🌾🍷🍌 with Forest Fruits	12
Chocolate Coulant 🌾🍷🍌 With Madagascar Vanilla Ice Cream	12
Mixed Fruits (VEGAN)	12



REGULATION (EU) N°1169 /2011

This establishment has information on allergies and food intolerances.

ASK OUR STAFF FOR INFORMATION

THANK YOU SO MUCH

10% VAT NOT INCLUDED

REFRESCO SOFT DRINK

Agua sin gas	3,5
Agua San Pellegrino	5
Refrescos	4,5
Aquarius de Naranja	5
Aquarius de Limón	5
Nestea	5
Tónica	4,5
Tónica Zero	4,5
Ginger Ale	5
Ginger Beer	5
Red Bull	5

ZUMO BOTELLIN JUICE BOTTLE

Manzana/Apple	4,5
Piña/Pineapple	4,5
Melocotón/Peach	4,5
Tomate/Tomato	4,5

CAFÉ/INFUSIONES COFFEE/INFUSIONS

Cafes	3,5
Té	3,5
Irish Coffee	10

CERVEZA BEER

Caña	5
Pinta	7

BOTELLA BOTTLE

Corona	6,5
Heineken	6,5
Heineken 0,0%	7
Peroni	7
Alhambra 1925	7

COMBINADO SPIRIT

Absolut	12
Beefeater	12
Barcelo	12
Ballantines	12

PREMIUM

Grey Goose	16
Hendrick's	16
Zacapa 23 años	25
Macallan 12 años	25

**10% IVA NO INCLUIDO
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BÒ
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(APERTURA VERANO 2023)
LOCAL Nº6 EN EL CENTRO CULTURAL
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