

BONSAI

tapas & wine bar

DINNER MENU NYC RESTAURANT WEEK SUMMER 2026

\$45PP

choice of one per course

FIRST COURSE

ASIAN CAESAR

chopped romaine, creamy sesame dressing, mango, sunflowers seeds, crispy wonton strips, parmesan

SHRIMP TEMPURA

crispy tempura shrimp, lobster and cabbage salad, sweet chili sauce

BLUEFIN TUNA CRUDO

premium bluefin tuna, caviar, scallions, orange ,sesame seeds, pepper flakes, lime

CEVICHE AGUACHILE

diced white fish, white tiger shrimp, green peppers, spicy salsa verde, plantain chips

SECOND COURSE

GARLIC PARMESAN SHRIMP

white tiger shrimp, garlic, white wine, cilantro, red pepper flakes, olive oil

CREAMY CHICKEN

tender chicken breast, mashed potatoes, mushroom cream sauce, broccoli, rosemary

BURRATA FLATBREAD

truffle infused burrata, serrano ham, gouda, parmesan, arugula, tangy orange barbecue sauce, pita bread

BONSAI MEATBALLS

Italian seasoned meatballs, grated parmesan, crushed peanuts , crema agria, choice of pesto or spicy marinara sauce

THIRD COURSE

PASSIONFRUIT TRES LECHE

light sponge cake soaked in a mixture of 3 kinds of milk, passion fruit, pistachios and dulce de leche

CHOCOLATE HAZELNUT CAKE

chocolate cream, hazelnut cream , hazelnut crunch, vanilla ice cream

WINE PAIRING

MARQUÉS DE VIZHOJA 2022 Albariño - Rias Baixas (Spain) 10/45

CHATEAU LES RIGANES 2022 Cabernet Sauvignon - Bordeaux (France) 10/45



participation of the entire party is required for restaurant week menu (6 guests maximum)

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LUNCH MENU NYC RESTAURANT WEEK SUMMER 2026

\$30PP

choice of one per course

FIRST COURSE

TOMATO SOUP

Creamy organic tomato soup accompanied with toasted baguette.

ASIAN CAESAR

chopped romaine, creamy sesame dressing, diced mango, crispy wonton strips, parmesan

CEVICHE TROPICAL

diced white fish, white tiger shrimp, rainbow peppers, mango, passionfruit, plantain chips

GUACAMOLE

organic hass avocado, onion, cilantro, plantain chips

SECOND COURSE

BURRATA CAPRESE SANDWICH

truffle infused burrata, serrano ham, tomato, basil, pesto, balsamic glaze, ciabatta

LOBSTER SANDWICH

lobster salad, shredded cabbage, red onions, scallions, ciabatta.

CHICKEN SANDWICH

free range shredded chicken, portobello mushrooms, tomato, gouda, garlic aioli, ciabatta

BONSAI MEATBALLS

italian seasoned meatballs, grated parmesan, crushed peanuts, crema agria, choice of pesto or spicy tomato sauce

THIRD COURSE

CARAMEL FLAN

creamy caramel flan, dulce de leche, strawberry

AFFOGATO

italian espresso, vanilla ice cream, dulce de leche, shaved almonds

WINE PAIRING

MARQUÉS DE VIZHOJA 2022 Albariño - Rias Baixas (Spain) 10/45

CHATEAU LES RIGANES 2022 Cabernet Sauvignon - Bordeaux (France) 10/45



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