

CHOOSE YOUR TASTE

Uitsmijters \$6

3 eggs, sunny side up, 3 slices of bread: white or whole wheat.

Extra Toppings:

- Farm ham \$4
- Gouda cheese \$2
- Bacon \$4

Classic Egg Salad \$9,75

Celery, sundried tomatoes, crispy onions.

Caribbean \$10,50

Fried breaded grouper fillet, lettuce, garlic mayonnaise.

Dutch \$11,50

Sliced pan-fried pork, lettuce, peanut sauce.

American \$17

Sliced steak, grilled onions, mushrooms, melted Gouda cheese.

Tuna Salad \$16

Raw tuna tartar, spring onions, capers, wasabi mayonnaise.

Norwegian \$15

Smoked salmon, lettuce, onions, capers, sour cream.

Carpaccio \$12,50

Thin sliced raw beef, shaved parmesan, capers, pine nuts, basil olive oil.

Omelettes \$13

Choice of toppings:

- Ham
- Cheese
- Bacon
- Tomato
- Onion

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- Potato
- Mushrooms

Grouper Oven Dish \$12

Mashed potatoes, cheese, tomato sauce.

Pasta Bolognese \$13

Pasta Carbonara \$13

Chicken Breast \$14

With mushroom sauce, french fries, side salad.

Chicken Schnitzel \$14

With pepper sauce, french fries, side salad.

Beef Stew \$15

White rice.

Pork Stroganoff \$13

Mashed potatoes.

Teriyaki Stir-fry \$13

Rice, chicken, vegetables.

Chili Con Carne \$13

White rice.

Bingo Veggie Lasagna \$12

Raw Endive \$13

Mixed with mashed potatoes, Dutch sausage, bacon, gravy.

Açai Bowl \$16

Açai banana smoothie, yogurt, strawberry,

Sushi Bowl \$16

spring onion, wakame, edamame.

Mexican Bowl \$11

Rice, kidney beans, corn, chili chicken, roasted peppers, avocado, red onion, cilantro.

Italian Bowl \$14

Chilled pasta salad with pancetta, parmigiano, pine nuts, olives, basil, cherry tomatoes.

Surinam Bowl \$11

White rice in a curry flavored pancake, chicken, potatoes, green beans, carrots, boiled egg.

Caribbean Bowl \$13

Yellow rice, pulled jerk pork, breaded grouper, mango chutney, plantain.

Pirate Bowl \$14

Mashed potatoes topped with grouper, salmon, calamari and shrimp, rum tomato sauce, wakame.

French Onion Soup Soup a la Chef

Ask your waiter for today's creation

Carpaccio \$16 \$24

Thinly sliced raw beef, shaved parmesan, pine nuts, capers, basil olive oil.

Tuna Tataki | \$15 | \$23

Seared tuna with a sesame crust, wasabi, wakame, soy sauce.

Salmon Sashimi | \$15 | \$23

Thinly sliced raw salmon, wasabi, wakame, soy sauce.

Thin Sensation | \$15 | \$23

Tuna tataki, salmon sashimi.

Shrimp a l' Escargots | \$15 | \$23

Pan-fried shrimp, herb & garlic butter, au gratin with Gouda cheese, dinner roll.

Coconut Shrimp | \$15 | \$23

Coconut-crusted deep fried shrimp, chili sauce.

Keshi Yena | \$15 | \$23

Local dish with shredded chicken, olives, cashews, raisins, onion, capers, tomato sauce, au gratin with Gouda cheese.

Smoked Salmon Carpaccio | \$16 | \$27

Smoked salmon, creamy goat cheese, pine nuts, honey mustard dressing.

Ceviche | \$18 | \$28

Fresh mixed seafood, vinegar and lime juice, red onion, tortilla chips.

Fried Camembert \$15 \$23

Breaded fried camembert, cranberry sauce. toasted nut bread.

Mushroom au Fondue | \$15 | \$23

Pan-fried button mushrooms. herb & garlic butter, pumpkin bread.

Stix Standing | \$17 | \$25

Greek-style beef sticks, tzatziki.

Fried Mussels | \$15 | \$23

Pan-fried mussels, cocktail dip, garlic dip, toast.

Chorizo Mozzarella Melt | \$16 | \$27

Spanish sausage, au gratin with mozzarella, tomato sauce, basil dressing.

Antipasti Platter | \$14 | \$22

Pancetta, cured sausage, mushrooms, blue cheese, olives, sweet & spicy peppers, nut bread.

Mushrooms & Quinoa | \$14 | \$20

Pan-fried mushrooms, quinoa patty, sundried tomatoes, balsamic reduction.

Vegan Thin Sensation \$20 \$38

Vegan tuna, vegan salmon, wasabi, wakame, soy sauce.

Caesar Salad \$10 \$14

Romaine lettuce, homemade croutons, shaved parmesan cheese, Caesar dressing.

Bingo! Salad \$13 \$18,50

Mixed lettuce, tomato, cucumber, avocado, blue cheese, bacon, pine nuts, croutons, French dressing.

Camembert Salad | \$13 | \$18,50

Camembert, mixed lettuce, tomato, cucumber. raisins, mandarin oranges, mixed nuts, noney mustara aressing.

Goat Cheese Salad \$13 \$18,50

Honey glazed goat cheese on bread, mixed lettuce, tomato, cucumber, goat cheese, pine nuts, honey apple dressing.

Salad of the Sea | \$16,50 | \$25

Pan-fried grouper and shrimp, mixed lettuce, tomato, cucumber, onion, capers, lemon & herb dressing.

Chef's Daily Salad Daily Price Ask your waiter about today's creation.

Tuna Sashimi Salad \$16,50 \$25

Sliced raw tuna, mixed lettuce, tomato, cucumber, wakame, cashews, soy & wasabi dressing.

Garlic Mushroom Salad \$13 \$18,50

Garlic mushrooms, mixed lettuce, tomato, cucumber, bacon, Gouda cheese, ranch dressing.

Smoked Salmon Salad | \$17 | \$25,50

Smoked salmon, sautéed calamari, mixed lettuce, tomato, cucumber, red onion, herb dressing.

Chicken Caprese Salad \$13 \$18,50

Mixed lettuce, tomato, cucumber, grilled chicken, mozzarella and basil dressing.

Salmon & Tuna Tempura Salad | \$17 | \$25,50

Salmon & tuna tempura, mixed lettuce, tomato, cucumber, Gouda cheese, ranch dressing.

Salad Toppings:

Chicken \$5 \$7,50 Beef \$8,50 \$15

Shrimp \$6,50 \$10 Tuna \$7 \$10,50

Grouper \$6,50 \$10

REGULAR LARGE

REGULAR | LARGE

Filet Mignon \$23 \$35

Finest cut from the beef tenderloin, choice of sauce, baked potato.

Lamb Stew | \$20 | \$32

Lamb stewed Burgundy style, mashed potatoes.

Chicken Parm | \$18 | \$29

Baked chicken breast, au gratin with parmesan & mozzarella, fettuccini, tomato sauce.

Pork Tenderloin | \$17 | \$28

Pork tenderloin, bacon blue cheese sauce, french fries.

Mixed Grill \$22 \$35

Filet mignon, chicken breast, shrimp, homemade chimichurri sauce, baked potato.

Rib Eye \$44,75

Grilled 16 oz. rib eye steak, choice of sauce, baked potato.

Garlic Gamba's | \$18 | \$29

Large shrimp, sautéed in lots of garlic and a bit of lime, fettuccini.

Salmon | \$18 | \$29

Pan-fried salmon filet, spinach, goat cheese, cherry tomatoes, mashed potatoes.

All main courses served with a mix of fresh vegetables.

Tuna Steak \$18 \$29

Grilled tuna steak, teriyaki sesame sauce, fried rice.

Grouper | \$17 | \$28

Pan-fried grouper filet, lobster sauce. mashed potatoes.

Red Snapper | \$18 | \$29

Red snapper filet topped with bacon & sauerkraut, white rice.

Fish Pasta | \$18 | \$29

Grouper, salmon, shrimp, fettuccini, creamy saffron sauce.

Side Orders \$5 Sauces \$3

Honey mustard Baked potato Mushroom Potato wedges

Pepper Rice Peanut Fried rice Chimichurri Fettuccini pasta Terivaki sesame Pan-fried potatoes

Lobster Mashed potatoes Red wine French fries Curly fries Basil pesto

Bread and garlic butter Garlic Veggies

Blue cheese Pico de gallo

11 THE BEST MEMORIES ARE MADE AROUND THE TABLE.



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Vegan Thai Shrimp \$21 \$34

Vegan shrimp Thai style, Asian vegetables, funchi fries.

Vegan Fish & Scallops \$22 \$35

Vegan fish, vegan scallops, homemade creole sauce, white rice.

Vegan Mexican Bowl \$19 \$30

Tortilla stuffed with corn, beans, rice, marinated tofu.

Triple Cheese Wrap \$15 \$24

Flour tortilla, veggies, cheese (blue, Gouda, mozzarella), cashews, tomato sauce.

Teriyaki Veggie Pasta |\$13 | \$22

Fettuccini pasta, veggies, mixed nuts, teriyaki sesame sauce.

Berdura Stoba | \$14 | \$23

Veggie stew, goat cheese, pine nuts, garlic mashed potatoes.

Daily Veggie Special Daily Price

Ask your waiter about today's creation.

SMALL

REGULAR

Bingo! Burger \$17,50

Major beef burger on a whopper bun, traditional toppings, curly fries.

Bingo! Chicken Burger \$16,50

Chicken burger on a whopper bun, lettuce, tomato, onion, curly fries.

Bingo! Veggie Burger \$16,50

Veggie patty on a whopper bun, lettuce, tomato, onion, Gouda cheese, curly fries.

Bingo! Brochette

Marinated meat skewer, chicken, pork or beef, peanut sauce, mixed salad, curly fries.

Chicken \$16

Pork \$17

Beef \$19

Bingo! Shoarma \$16,50

Pita bread stuffed with chicken shoarma. garlic and sweet chili sauce, mixed salad, french fries.

Chocolate Mousse | \$8,50 | \$12,75

Homemade chocolate mousse for the real chocolate lover, whipped cream.

Bingo! Sorbet \$9 \$13,50

Sherbet, strawberry sauce, whipped cream.

Cream Puffs | \$8 | \$12

Tower of cream puffs, chocolate sauce.

Apple Cobbler a la mode | \$8,50 | \$12,75

Homemade warm apple cobbler, Dutch spiced cookie crumble, cinnamon ice cream, whipped cream.

Crème Brûlée \$8,50 \$12,75

Vanilla crème brulee, vanilla ice cream.

Fried Ice Cream | \$9 | \$13,50

Fried vanilla ice cream, caramel sauce, mixed fresh fruit, whipped cream.

Brownie | \$9 | \$13,50

Homemade chocolate brownie, chocolate chip ice cream, chocolate sauce, crusted nuts, whipped cream.

Fruit Ninja | \$9 | \$13,50

Seasonal mixed fruits marinated with Grand Marnier, whipped cream.

Poffertjes \$8 \$12

Mini Dutch pancakes, powdered sugar.

Cheese Platter \$14

Gouda cheese, parmesan, camembert, mozzarella, blue cheese, mixed nuts, mandarin oranges, French mustard, crackers.

White Chocolate Cheesecake \$9 \$13,50

REGULAR

Homemade white chocolate cheesecake, dark chocolate sauce, whipped cream.

Create your own ice cream

Per scoop (ask for available flavors) \$4

Add whipped cream \$1

Add chocolate, caramel or strawberry sauce \$0,50

\$10

Schrobbeler Coffee

Schrobbeler.

Aruba Coffee

Ponche Crema.

Irish Coffee

Irish whiskey.

Spanish Coffee

Tia Maria.

Cowboy Coffee

Amaretto.

Kiss of Fire

Cointreau and Tia Maria.

Bingo! Coffee

Frangelico and Bailey's.

Don Juan Coffee

Rum and Kahlua.

Freedom Coffee

Grand Marnier.

Nannet Coffee

Bailey's.

Bobolongo Coffee

Dom Bénédictine.



OFTEN IMITATED NEVER DUPLICATED

BINGO Bar & Restaurant

www.bingoaruba.com • Tel: +297 5862818 • Palm Beach 6D • Noord, Aruba All prices are in US\$

RESTAURANT

Monday - Saturday 11AM - Midnight Sunday 4PM - Midnight

KITCHEN

Monday - Saturday 11AM - 11PM Sunday 4PM - 11PM

