







After visiting Bonaire for more than 15 years with friends and family, we decided to make this amazing island our new home. By fulfilling this dream we were ready for the next, opening a cozy authentic Brazilian restaurant, where we are able to share our passion for food and culture.

Welcome to our little piece of paradise, Welcome to Blue Garden Restaurant.





SOME OF OUR SPECIALITIES.

Try our Brazilian pizza made on the iron pan with the most exotic toppings and ingredients that will leave you breathless!

We have the most delicious, all natural beef from Brazil called PICANHA, grilled to perfection on a traditional charcoal barbecue.

Our authentic Brazilian cheese bread will melt on your tongue the moment you bite in it.

Try the one and only genuine Brazilian Caipirinha always made with fresh fruits.





Seared & Sashimi Fresh Tuna

US# 19.90

Ask your waiter for availability





Fried Fish Fingers

Catch of the day lightly dipped in yucca flour.

US# 16.80

Fried Mix Sea Food

Shrimp, fish, squid and mussels lightly dipped in yucca flour.

US\$ 24.90





Tropical Shrimp Skewers

Charcoal BBQ grilled tiger shrimps and fresh pineapple.

US# 14.95



Individual garden salad with all the good and healthy stuff "mama" wants you to eat, topped with slices of Italian grana padano and our special passion fruit sauce or Caesar dressing.

US# 7.00







Brazilian Beef Combo

Special Brazilian cut of beef, prime part of the top sirloin thinly sliced and lightly seasoned with Bonairean sea salt. Approx. 300g (11oz), served with rice, yucca steamed or fried, vinaigrette and yucca flour.

US\$ 37.90





Lamb Chop Combo

New Zealand lamb chop combo: 6 pieces approx. 350g (12oz), served with rice, yucca of your choice steamed or fried, vinaigrette and yucca flour.

US# 37.90

Mix grill combo

Brazilian beef, sausage, chicken, served with rice including yucca of your choice steamed or fried, vinaigrette and yucca flour.

US# 27.90



Meat Lovers combo

Brazilian beef & lamb chops served with rice including yucca of your choice steamed or fried, vinaigrette and yucca flour.

US\$ 37.90

Land & Sea Combo

Brazilian beef & shrimp served with rice including yucca of your choice steamed or fried, vinaigrette and yucca flour.

US# 39.90





Super Grill Combo

The ultimate grill combo consisting of Brazilian beef, lamb chops and grilled shrimp, served with rice including yucca of your choice steamed or fried, vinaigrette and yucca flour.

US\$ 49.90

Espeto di Picanha

Brazilian beef "picanha" skewer 300g (11oz) specially done on a real charcoal BBQ served with fresh vegetables and rice.

US# 37.90







Pão de Queijo

Brazilian cheese bread, made with yucca flour. Yes, it's gluten free!

Yucca

Would you like it steamed or fried? Yes, it's gluten free! US# 7.90

Rice

Steaming hot freshly cooked white rice. Yes, it's gluten free! US# 6.90



Mukeka Di Piska

Fresh Catch of the day with calamari and tiger shrimps cooked in tomato and coconut sauce topped with a hint of Brazilian gourmet cheese. This dish is served with rice and side of yucca flour.

US# 29.90



Catch of the Day

Grilled fresh catch of the day served with white rice and grilled vegetables.

Choice of sauce:

- Creamy passion fruit sauce
- Wine butter lemon sauce

US\$ 24.90



Espeto Di Piska

Cacth of the day skewer specially done on a real charcoal BBQ served with fresh vegetables and rice

US\$ 27.90



Lion Fish Grill

Grilled Lion Fish served with fresh vegetables and rice.*

SAVE THE REEFS, EAT LION FISH!

US# 39.90

Ask your waiter for availability





Blue Garden Special

Mozzarella, sun dried tomatoes, arugula, hearts of palm, a touch of fresh mushroom, capers, green olives, bacon and buffalo mozzarella.

US# 24.90



Margherita

Mozzarella, fresh tomatoes, fresh basil, Italian grana padano Parmesan and black olives.

US# 18.90



Pepperoni

Pepperoni, fresh mushrooms, mozzarella, Gorgonzola cheese, green olives.

US\$ 19.90



Fresh Mushrooms

Fresh mushrooms, mozzarella, black olives, topped with gourmet truffle oil.

US# 24.90



Mozzarella

Mozzarella, fresh tomatoes and black olives.

US# 14.90





Calabreza

Special Brazilian sausage, mozzarella, onion, Brazilian gourmet cheese and black olives.

US# 24.90



Magnific Picanha (brazilian beef)

Flambé Picanha (7oz), mozzarella, fresh mushrooms, Brazilian gourmet cream cheese, onion, madera sauce (special Brazilian beef sauce), green olives.

US# 34.90



Catch of the Day

Mozzarella, Italian grana padano, Fresh fish, Onions, Green olives, Parsley and a touch of lime.

US\$ 24.90



Zucchini Gourmet

Mozzarella, zucchini, fresh mushrooms, Italian grana padano Parmesan, bacon, black olives.

US\$ 19.90



Vegetarian

Mozzarella, hearts of palm, corn, broccoli, sun dried tomatoes, green olives.

US# 24.90



4 Cheeses

Mozzarella, Italian grana padano, Gorgonzola cheese, Brazilian gourmet cream cheese and black olives.

US# 24.90









Fresh Tuna

Flambé fresh tuna, mozzarella, a touch of tare sauce, wasabi sesame seed, onion, green olives.

US# 27.90

Bacalao (Salted Cod Fish)

Bacalao, mozzarella, onion, bell pepper, egg, parsley, black olives.

US# 29.90



Palmito Special

Mozzarella, hearts of palm, bacon, sun dried tomatoes, Italian grana padano Parmesan, a touch of Brazilian gourmet cream cheese, green olives.

US\$ 24.90



Tiger shrimp flambé, mozzarella, Brazilian gourmet cheese, fried crispy garlic, parsley, green olives.

US# 34.90





Spectacular Shrimp with Lion Fish

Tiger shrimp and lion fish flambé, mozzarella, Brazilian gourmet cheese, fried crispy garlic, parsley, green olives.*

SAVE THE REEFS, EAT LION FISH!

US\$ 37.90

*Ask your waiter for availability





Banana Pizza with vanilla ice cream

Crispy banana pizza topped with vanilla ice cream, cinnamon and homemade caramelized nuts

serves 2 - US# 12.00 serves 4 - US# 19.90

Choco Noir Pizza with mango sorbet

Crispy pizza crust filled with dark chocolate topped with mango sorbet and gourmet red berries.

serves 2 - US# 13.90 serves 4 - US# 20.90



Brigadeiro

A Brazilian traditional chocolate dessert.

YOU WILL LOVE IT BEFORE YOU CAN EVEN PRONOUNCE IT!

US# 2.00



This simple but delicious dessert is exactly as the name says.

US# 7.90





Ice Cream & Sorbet

Ask your waiter for the flavors of the day.

US# 5.00



Caipirinhas are made with Leblon Cachaça Caipiroskas are made with Vodka



Original Caipirinha

Fresh muddled lime and a hint of sugar.

US\$ 8.00

Mojitas

Fresh muddled lime, mint and a hint of sugar.

US\$ 8.00



Pineapple Mint

Fresh muddled pineapple, fresh mint and a hint of sugar.

US# 8.00

Passion Pineapple

Fresh muddled passion fruit and pineapple and a hint of sugar.

US# 8.00





Brazilian Capirinhas & Caipiroskas



Spicy Tangerine

Fresh muddled tangerine and sliced Madam Jeanette pepper with a hint of sugar

US# 8.00

Mixed Berry

Fresh muddled mixed berries and a hint of sugar.

US# 8.00



Passion Fruit

Fresh passion fruit and a hint of sugar.

US# 8.00



Fresh muddled pineapple, grapes and a hint of sugar.

US# 8.00





Beer 5

Polar - US# 3.00

Heineken - US# 3.50

Amstel - US# 3.50

Amstel Bright - US# 3.50

Corona - US# 3.90

Specialty Beers

Hoegaarden - US# 4.50

Leffe Blonde - US# 4.50

Duvel - US#5.50

La Chouffe - US#5.50

La Trappe - *US#5.50*

Liquor

Leblon Cachaça - US# 6.50

Grey Goose Vodka - US# 7.50

Dewar's White Label - US# 7.50

Johnny Walker Black Label - US# 8.50

Frangelico / Cointreau / Bailey's - US# 5.00

Water

Sparkling - US# 3.50

Flat - US# 3.50

Perrier - US# 3.50

Soft Drinks

Guaraná do Brasil - US#3.50

Tonic Water - *US#2.50*

Club Soda - US# 2.50

Coca Cola - US# 2.50

Coca Cola Zero - US# 2.50

Sprite - US# 2.50

Ice Tea (Sweetened) - US#3.00

Juice (Orange, Apple Raspberry, Cranberry Grape) - US#3.00

Warm Drinks

Espresso - US# 2.90

Coffee (long) - US# 2.90

Tea - US# 2.90

Fresh mint tea - US# 3.50

Check our WINE LIST









Check
back often,
it was a
pleasure
to serve
you.

www.bluegardenpizza.com Delivery Available

Call us for your corporative event or special party

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