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# *Welcome at Joe's Restaurant*

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Bon Bini at our Restaurant.  
Joe's opened her doors in 2012. With love and passion  
for food, in a decade we transformed our  
Restaurant, to one of the  
fine-dining restaurants on Bonaire.

Besides working with fresh product for our dishes, we  
selected the best wines, cocktails and beers for your  
dining experience.

Choose from our a-la-carte menu our let us surprise  
you with a four or five course menu.

Enjoy your dinner, if there are any questions  
please ask your  
hostess or one of our staff members.

Please make yourself at home, and have a lovely  
evening in our restaurant.

Bart and Jessica

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## Surprise menu

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<b>4-course menu</b> , choice between dessert or cheese	57.50
<b>5-course menu</b> , dessert and cheese	67.50

Let us select the perfect wines to pair with your menu:

<b>4-course pairing</b>	34.00
<b>5-course pairing</b>	42.50

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## To start your evening



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<b>Oysters</b>	6.50 per piece
Irish More number 2	3 for 17.00   6 for 30.00
<b>Oyster deluxe</b>	day price
Ask you waiter for de changing deluxe	
<b>Pata Negra</b>	24.00
Spanish iberico pork	
<b>Moët &amp; Chandon Imperial Brut</b> , France	89.00
Bottle water still/sparkling	3.00   6.00

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## Appetizers



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<b>Goat Cheese</b> 	14.00
Mixed nuts   sugar bread   apple   Parma ham	
<b>Dry Aged Striploin</b>	16.50
Pine seeds   aged cheese   Piccalilli   arugula	
<b>Pasta Ravioli</b> 	16.25
Wild mushrooms   sage   truffle   parmesan	
<b>Pork belly &amp; Scallops</b>	16.75
Preparations of corn   bell pepper	
<b>Wahoo</b>	16.75
Pickled   preparations of beet   horseradish	
<b>Garlic Shrimps</b>	15.75
Garlic oil   caramelized onion	

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## Soup & Salads

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<b>French Onion</b> 	9.50
Classic   parmesan	
<b>Caribbean Bouillabaisse</b>	12.50
Seafood   fish   rouille	
<b>Joe's Salad</b> 	13.75   21.75
Local lettuce   peach   brie cheese   pecan nuts	

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## Main Courses

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<b>Pork Schnitzel</b>	24.75
Onion   mushrooms   wild mushroom sauce   vegetables	
<b>Pork Tenderloin</b>	27.50
Bacon crumble   brie panna cotta   port syrup	
<b>Veal Cheek (kalfswang)</b>	32.75
Roasted garlic jus de veau	
<b>Land &amp; Sea</b>	32.75
Grilled Picanha   shrimp   blue cheese sauce	
<b>Wild Duck Trio</b>	32.75
Breast   confit leg   rouleaux	
<b>Joe's Steak</b> 250gr   450gr	26.75   32.75
Flat iron steak   honey/thyme red wine sauce	
<b>Extra Side</b>	4.50
Green salad   French fries	

**All our main courses will be served with matching garnish**

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## *Fish & Seafood*

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<b>Fresh Fish</b>	25.50
Caught by our local fisherman   saffron risotto   vegetables	
<b>Whole Red Snapper</b>	26.75
Smoked on the BGE   potato garnish   vegetables	
<b>Peeled Shrimps</b>	28.75
Ginger   lemon grass   couscous   fennel	

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## *Vegetarian Main Courses*

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<b>Risotto</b>	25.75
Black garlic   cauliflower   orange   quinoa   goat cheese	
<b>Couscous</b>	25.75
Grilled eggplant   zucchini   green herbs   feta cheese	

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## Desserts

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<b>Cheese!</b>	15.50
Fine selection of Dutch cheeses	
<b>Red Fruit Cobbler (kruimeltaart)</b>	12.50
Passionfruit sabayon   red fruit ice   whipped cream	
<b>Pandushi di pina colada</b>	12.50
Coconut   pineapple   almonds   vanilla ice cream	
<b>Three Musketeers</b>	12.50
Lava cake and preparations of white and milk chocolate	
<b>Lemon Pie</b>	12.50
Custard   merengue   limoncello	

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## Dessert wines

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<b>Moscato D'Asti</b>	7.50
<b>Hekate</b>	10.50
<b>Dessert Cocktails</b>	9.50
Espresso Martini or Chocolate Kiss	

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# Coffee, Tea & Liquors

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## Coffee/Tea

Nespresso Espresso, Lungo	3.75
Nespresso Cappuccino, Latte, Decafe	4.25
Nespresso (Latte) Macchiato	4.25
Fresh Mint Tea, Ginger tea	4.75

## Special Coffee

Irish (Jameson & brown sugar)	9.50
Spanish (Tia Maria or 43)	
Italian (Amaretto)	
French (Cointreau or Grand Marnier)	
Bonairian (Local Rom Rincon)	
Joe's (Own Yess! Liquor)	
Kiss of Fire (Tia Maria & Cointreau)	

## Liquors

Cointreau, Drambuie, Frangelico, Sambuca, Sambuca Black, Amaretto, 43, Grand Marnier, Limoncello, Baileys, Tia Maria, Pernod, Grappa, Kahlua, Tequila, Dom Benedictine	8.75
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# Drinks menu

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## **Soda's per Glass** 3.50

Coke, Coke Zero, Sprite, Fanta Orange, Cassis, Bitter lemon

Ginger Ale, Tonic, Ginger Beer 4.25

## **Hatsu Iced Tea** 4.75

Iced tea White, Iced tea Green, Iced tea Black

## **Juices per Glass** 3.00

Apple, orange, pineapple, fruit punch, cranberry

## **PSV** 4.50

Port, Sherry, Martini, Campari, Jägermeister, Berenburg, Jenever

## **Whiskey**

White Label 7.50

Black Label, Jack Daniels, Makers Mark, Jameson, Chivas Regal,  
Glenfiddich, Old Parr (All 12 yr) 8.50

The Chita (Japanese) 9.50

## **White Rom**

Bacardi, Bacardi Lemon, Malibu 7.50

## **Dark Rom**

Havana Club 7, Meyers, Captain Morgan 7.50

Zacapa 23 yr. 12.00

## **Cognac**

Hennessy, Courvoisier, Calvados 10.50

Rémy Martin XO 14.00

## **Spirits**

Absolut Vodka, Grey Goose, Tanqueray 7.50

## **Local Drinks**

Rom Rincon, Capt. Don's Whiskey, Cadushy Liquors 7.50