

BON BINI



The Old Cunucu House RESTAURANT



This Old Cunucu House is an original Aruban house which was built over 150 years ago. You will experience the ultimate dining experience combined with our "Native Hospitality".

To create, invent and rediscover are man's great abilities at the core of every art form.

We strive for the perfection that is impossible to attain but pleasant to pursue. We offer our enthusiasm and hearty thanks, above all for the continued patronage of our guests.

Appetizers

	US\$	Affs.
Shrimp cocktail	9.00	15.75
<i>Local shrimp served with a light chili sauce</i>		
Marinated seafood	9.00	15.75
<i>Marinated the "Cunucu House" style</i>		
Mixed salad	5.50	9.75
<i>Choice of Russian, Oil & Vinager or Italian dressing</i>		
Tomato salad	5.00	8.75
<i>Fresh sliced tomato with onion, oil & vinager dressing</i>		
Caesar salad	5.50	9.75
<i>Lettuce tossed in the traditional Caesar dressing</i>		
Fried calamari	8.50	15.00
<i>with spicy tomato sauce</i>		
Escargot	8.00	14.00
<i>Gratinated snails with herbs</i>		
Our special appetizer		
Arubian meze	8.00	14.00
<i>Fish cake, cheese pastechi, squid and meatballs with our delicious creole sauce</i>		

Soups & pasta

Seafood chowder	6.00	10.50
Cream of pumpkin soup	5.50	9.75
Soup of the day	5.50	9.75
<i>Varies daily with our chef's inspiration</i>		
**Spaghetti Marinara	23.00	40.25
<i>served with mixed seafood & fresh tomato sauce</i>		
Lasagne alla Bolognese	16.00	28.00
Breast of chicken with fettuccini	19.00	33.25
<i>Garnished with onions, green and red peppers and served with a creamy sauce topped with parmesan cheese</i>		

Fish & seafood

Mahi-Mahi fillet	22.00	38.50
***Sauteed shrimp in garlic	23.00	40.25
<i>Flamed with brandy</i>		
*****Caribbean lobster tail	Market Price	
<i>Broiled and served with drawn lemon butter or with the famous "Termidor Cream Sauce", topped with parmesan cheese</i>		

Local Specialties

SLOW COOKING

US\$ Aft\$.

Fresh catch of the day	19.00	33.25
<i>From the local sea. "Your choice of preparation-broiled or panfried with lemon and butter, garlic or creole sauce"</i>		
**Calco Stoba (Stewed Conch)	Market Price	
<i>Fresh conch the Arubian way with Creole sauce</i>		
***Coconut fried shrimp	23.00	40.25
<i>Served with a light curry mango sauce</i>		
***Seafood Palm Beach	24.50	43.00
<i>A cream sauce with wine and flamed with pernod, lobster, fish, shrimps, scallops and squid</i>		
Bacalao (Cod Fish) "Grand Ma Style"	15.00	26.50
Cabrito Stoba (Stewed goat meat) "Arubian style"	16.00	28.00
Carni Stoba (Stewed Beef)	15.00	26.50

Our Famous Dish

Keeshi yena	19.00	33.25
<i>Gouda cheese and chicken baked with onions, peppers, celery, green olives, raisins and cashew nuts</i>		

Meats

Veal escalope "Old Cunucu House"	23.00	40.25
<i>Served with a white wine cream sauce with mushroom, sweet peppers and onion</i>		
***Famous US fillet mignon	25.50	44.75
<i>Served with fresh mushrooms</i>		
**US Sirloin steak	25.50	44.75
<i>Broiled to your liking and served with garlic butter</i>		
Grilled loin ribs	18.00	31.50
<i>A rack of tender marinated pork ribs served with our special home made barbecue sauce</i>		
***Roast rack of lamb-rosemary	26.50	46.25

every dish is served with: Fresh vegetable of the day, fried plantain and a side dish

Desserts & Coffee

		US\$	Afls.
Spanish Coffee	7.50 13.25		
<i>With Tia Maria and Brandy</i>			
Irish Coffee	7.50 13.25		
<i>Made with Old Bushmills</i>			
Aruban "Don Buchi" Coffee ...	7.50 13.25		
<i>Ponche crema and coecoei happily together</i>			
Mexican	7.50 13.25		
<i>With Kahlua to temp you!</i>			
Fantasy Ice Cream	4.50	8.00	
Quesillo	4.50	8.00	
Peanuts Butter Cup	4.00	7.00	
<i>Hot peanuts served in a cream of peanuts and milk...the old colonial way</i>			

Ask your waiter for our special cakes, daily prepared by our Aruban Chef

Dear Coupon Holder:

**Please present your coupon before ordering.*

**Starred items have a surcharge of US\$2.00 per star.*

**Your choices: Appetizers or Soup, Pasta or Main Course, Dessert & Regular Coffee or tea. **

10 % service charge + 3% BBO will be added to your check
A gratuity would be appreciated by your wait person.





Wine List



Champagne and Sparkling Wine

Laurent Perrier Brut \$ 86.00

Fresh and supple upon entry with rounded and expressive flavors from which the fruit progressively emerges. Good balance and length.
Chardonnay 45 %, Pinot Noir 40%, Pinot Meunier 15%, Champagne, France.

Laurent Perrier Demi Sec \$ 86.00

Full bodied and generous. It is a rich wine with rounded feel.
Chardonnay 45%, Pinot Noir 40%, Pinot Meunier 15%, Champagne, France.

Santa Margherita Prosecco \$ 32.00

Sparkling wine with a clean nose, pleasantly fruity, with whiffs of rennet apples and peach blossoms. Delicate, balanced taste.
Prosecco-Valdobbiadene D.O.C , Tuscanny, Italy

Casillero del Diablo Brut Reserva \$ 33.00

An excellent sparkling wine made from Chardonnay.
This classy sparkling wine is full of crisp, lime and lemon flavors.
100% Chardonnay, Limari River Valley, Chile

House Wine

	Glass	Carafe
Blush Wine	\$ 6.00	\$ 20.00
White Wine	\$ 6.00	\$ 20.00
Red Wine	\$ 6.00	\$ 20.00

	Glass	Bottle
Alisa, Pinot Grigio, Italy	\$ 6.00	\$ 23.00
Frontera, Chardonnay, Chile	\$ 6.00	\$ 23.00
Frontera, Merlot, Chile	\$ 6.00	\$ 23.00
Frontera, Cabernet Blush, Chile	\$ 6.00	\$ 23.00

Blush Wines

Glen Ellen, White Zinfandel \$ 22.00

The blush alternative, bright fruit yet dry with crisp acidity in the finish.
Zinfandel – California.

Santa Margherita, Cuvé di Rosé \$ 25.00

Rosé with delicate nuances, with a fruity aroma, dry, and a lively taste.
Merlot & Cabernet Sauvignon – Veneto, Italy

White Wines

Sauvignon Blanc

Nobilo, Sauvignon Blanc **\$ 35.00**

Fresh flavors of gooseberry, peach and tropical fruits, the palate has excellent weight, with crisp, balanced acidity and a lengthy finish.

Sauvignon Blanc – Marlborough, New Zealand

Lindemans Bin 95 Sauvignon blanc **\$ 28.00**

Fresh, medium bodied wine, an elegant structure and flint dry, herbaceous.

Full characters with no oak to intrude upon the nature's fruit.

The palate is very fresh, mouth filling and complex, reflecting the attribute derived from the different regional component wines.

Sauvignon Blanc – South East, Australia

Rodney Strong Charlotte's Home Sauvignon Blanc **\$ 33.00**

Light, crisp, highly aromatic, the warmer climate Alexander Valley fruit gives the wine ripe pear and melon character, while the ocean cooled Russian River fruit offers citrus, mineral and traditional herbaceous character.

Sauvignon Blanc – California

Chardonnay

Navarro Correias Chardonnay **\$ 28.00**

A crisp acidity and apple, pear flavors. Oak nuances and partial maloatic fermentation are used to round out the palate and add complexity to the wine.

100% Chardonnay – Valle de Uco, Mendoza, Argentina

Lindemans Bin 65 Chardonnay **\$ 31.00**

Medium bodied wine with acidity balanced with the right fruit characters and gentle oak. Rich creamy peach fruits fill the mid palate and lead to a subtle soft nutty oak finish.

Chardonnay – South Eastern Australia

Casillero Del Diablo Chardonnay **\$ 29.00**

A rich and appealing with heavy pineapple fruit, toasted oak and a creamy butter texture. It is an elegant round and mouth filling wine balanced by acidity for a long and memorable finish.

100% Chardonnay – Casablanca

Meridian Chardonnay **\$ 31.00**

The tangy crispness of the tropical and gapefruit notes drive the zing in this Chardonnay, making it the perfect complement to any occasion.

Chardonnay – California

Pinot Grigio

Santa Margherita Pinot Grigio **\$ 35.00**

Dry and light bodied wine, crisp and versatile with intense aromas, pleasant aftertaste of golden apple. A compliment to any dish.

Pinot Grigio – Alto Adige, Italy

Ca' Montini Pinot Grigio **\$ 36.00**

There are many Pinot Grigio's, but this one is exceptional .

Ca' Montini is located in Marano di Valpolicella (Veron) and selects only the finest vineyard in Tretino, using the most modern technology.

Elegant aromas of apples and peaches, rich body and pleasant aftertaste.

Pinot Grigio – Trentino, Italy

Alisa Pinot Grigio **\$ 23.00**

Meduim bodied wine, crisp and fresh on the palate, with floral aromas.

Pinot Grigio – Italy



Red Wines

PinotNoir

Trapiche Oak Cask Pinot Noir **\$ 29.00**

Wonderful dry, meduim bodied Pinot Noir, with meduim-deep red colour and complex aromas of dark red fruits, toasted bread, vanilla and caramel.

Aged in French and American oak barrels.

Pinot Noir – Mendoza, Argentina

Rodney Strong Russian River Valley Pinot Noir **\$ 35.00**

Tart with good intensity to cherry, currant and strawberry flavors.

framed by smoky, cedary overtones and modest tannins.

Pinot Noir – Russian River Valley, Califfornia

Casillero del Diablo Pinot Noir **\$ 29.00**

A lovely Pinot Noir, with complex aromas of red fruits, strawberry and raspberry.

Subtle notes of spices and touches of toasted French oak, with pleasant, long persistent finish.

Pinot Noir – Casa Blanca Valley, Chile

Merlot

Lindemans Bin 40 Merlot **\$ 31.00**

Soft and easy drinking, with bright fruit and soft tannins.
Merlot – South Eastern, Australia

Trapiche Merlot **\$ 23.00**

Round, fruity, low tannins and apparent sweetness, deep red –violet color.
Aromas of blackberry and plum, with hints of blackberries.
Light – to – meduim bodied with clean black fruits.
Merlot – Argentina

Meridian Merlot **\$ 30.00**

Pleasant nose of cherry, pepper and soft cacao aromas, an elegant,
round palate with good body, well made!
Merlot – California

Casillero Del Diablo Merlot **\$ 29.00**

Huge and colorful, and very youthful. Attractive aromas of black plum, smoke
herbs and graphite notes. Hints of chocolate and spices, and a generous touch
of American oak. Mouth filling texture, soft but well structure.
Merlot – Chile

Cabernet Sauvignon

Turner Road Cabernet Sauvignon **\$ 30.00**

Vibrant dark ruby color and ripe, complex aromas of casis, black cherry,
dark berry, smoke, coffee, and vanilla. Smooth, round, luxurious flavors.
Cabernet Sauvignon - Paso Robles, Claifornia

Navarro Correas Cabernet Sauvignon **\$ 35.00**

Deep ruby color. Casis, black olive and touch of herbs mingle with hints
of oak vanilla. Ripe currant, dark berry, mocha and tobacco, full bodied
wine with supple tannins.
Cabernet Sauvignon – Mendoza, Argentina

Lindemans Bin 45 Cabernet Sauvignon **\$ 31.00**

The palate has fresh bright cherry with rich dark berry fruit undertones.
The tannins and oak influence is soft and gentle but combined with the rich fruit
characters and mouthfeel and structure to the palate. Smooth and balanced finish.
Cabernet Sauvignon – South, Australia

Casillero Del Diablo Cabernet Sauvignon **\$ 29.00**

Meduim bodied with soft and friendly tannins. Hints of plum, cherries
and vanilla. Generously framed by toasted American Oak.
Cabernet Sauvignon – Maipo Valley, Chile

Luigi Bosca Cabernet Sauvignon \$ 28.00
 Brilliant cherry red, clean fresh fruity, velvety good body. Aromas of red fruit, strawberries. Violets and chocolate. A vigorous, attractive wine, combining strength and firmness with delicacy and elegance.
 Cabernet Sauvignon - Maipo, Mendoza, Argentina

Other Red Wines

Ruffino Fonte Al Sole Sangiovese \$ 23.00
 Good structure, very harmonic. The typical fruity notes from the Sangiovese are underlined by the softness of the merlot. The aftertaste is velvety and fruity, very well in line with the bouquet.
 85% Sangiovese, 15% Merlot – Chianti, Italy

Navarro correas Malbec Gran Reserva \$ 33.00
 Vibrant red with purple hues, ripe berry fruit aromas mingle with hints of vanilla, spice and smoke. A wine of great structure and balance, this Malbec has luscious fruit flavors and sweet tannins culminating in a long and harmonious finish.
 100% Malbec – Argentina

Bodega Muga Rioja Reserva \$ 42.00
 Fresh vanilla, coconut and faint but elegant hints of lightly smoked and toasted wood. Soft tannins which leaves a pleasant reminder.
 70% Tempranillo, 20 % Grenache, Mazuelo, Graciano- La Rioja Alta, Spain
Robert M. Parker 92 point

Lindemans Bin 50 Shiraz \$ 31.00
 A vibrant fruit driven style Shiraz, which shows soft fruit flavors and touch of liquorice and spice. Careful oak maturation adds structure and integrates balanced tannins with a subtle savory oak finish.
 Shiraz – Sunraysia, Riverland, Australia

Batasiolo Dolcetto Dalba \$ 35.00
 This wine is made with Dolcetta grape. It has an intense, purplish ruby- red color, and a winery, fruity nose with a full rich flavors and a slightly bitterish aftertaste. Its perfect tannin and acid content make it ready for drinking.
 Dolcetto – Alba, Italy





Cunucu Bar Specials

Cunucu Special

Rum, Kibowi, Blue Curaçao, orange juice, pineapple juice.

Pink Panther (Froz)

Amaretto, vodka, Ponche Cuba, grenadine, coconut cream, pineapple juice.

Hurricane

Rum, Blue Curaçao, Coecoei, coconut cream, pineapple juice.

Aruba Cooler

Vodka, Pisang Ambon, Triple Sec, lemon juice, soda, seven- up.

Aruba Ariba

Rum, vodka, crème de banana, Grand Marnier, fruit punch.

Sex On The Beach

Vodka, Peach Schnapps, orange juice, cranberry juice.

Tequilla Sunrise

Tequilla, grenadine, orange juice.

Brown Lady

Kahlua, Baileys, Ponche Crema, coconut cream

