



SMALL SHARING PLATES

Conch 'n' Catch Fritters <i>Conch, shrimp, mahi mahi, jalapeno mayo, pickled pepper</i>	16
Ahi Poke 🌱 <i>Soy marinated tuna, green onion, sesame, peanuts</i>	15
Creamed Beets and Chickpeas 🌱 <i>Feta cheese, pomegranate, walnuts, pita chips</i>	14
Callaloo Fritters 🌱 <i>Local callaloo, sweet onion, mango jam, cucumber, mint</i>	13
Mahi Mahi Ceviche <i>Coconut, lime, jalapeño, sweet peppers, home-made veggie chips</i>	16

BURGERS & BUNS

Kaibo Burger <i>Mature cheddar, smoked bacon, house mayo</i>	22
Kaibo Vegan Burger 🌱 <i>Beyond beef burger, vegan smoked provolone, vegenaïse, beet bun</i>	23
Blackened Snapper Sandwich <i>Roasted lemon aioli, seasonal salsa, brioche bun</i>	24
Jerk Pulled Pork Bun <i>Wood oven jerk pulled pork, pickled pineapple, coconut bun</i>	20

All Burgers and Buns served with fries or local leaf salad

FROM THE GRILL

Whole Grilled Fish - to share - <i>Market salsa, quinoa tabbouleh</i>	MP
20oz Wood Roasted Ribeye - to share - <i>Roasted portobello mushrooms, garlic butter, grilled broccolini</i>	98
Local Catch <i>Lemon and herbs potatoes, heirloom tomatoes, lemon, capers</i>	MP
Mojo Half Chicken <i>Wood roast buttered corn, smoked paprika</i>	27
Grilled Seafood with Rundown Sauce <i>Local pumpkin, rice 'n' beans</i>	38
BBQ Baby Back Ribs <i>Kaibo slaw, homemade hot sauce</i>	28

KAIBO CLASSIC

Crispy Fried Fish, Kaibo Coconut Curry Sauce, Rice 'n' beans	24
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PIZZA

Margherita 🌱 <i>Tomato, mozzarella and local basil</i>	16
Truffled Mushroom 🌱 <i>Roast portobello, local leaves, truffle oil, asiago cheese</i>	18
White Conch <i>Ricotta, Parmesan, parsley, grand conch, homemade garlic oil</i>	18
Cayman Style Chorizo <i>Pepperoni, red onion, sweet peppers, jalapeño</i>	17
BBQ Chicken Breast <i>Wood roast sweet pepper, red onion, homemade BBQ sauce</i>	17
Quattro Formaggi 🌱 <i>Tomato, mozzarella, asiago, Parmesan, blue cheese</i>	17

Gluten Free Pizza +4 | All Kaibo pizzas available on a gluten free dough

SALADS & BOWLS

Kaibo Mixed 🌱 🌱 <i>Wisconsin blue cheese, apples, red grapes, local leaves, house dressing</i>	16
Caesar Salad <i>Romaine, garlic croutons, aged parmesan, homemade Caesar dressing</i>	16
Quinoa Bowl 🌱 🌱 <i>Avocado, local leaves, tomatoes, crispy chickpeas, lemon dressing</i>	16
Soy Marinated Wahoo Bowl 🌱 <i>Coconut rice, local greens, soy, sesame</i>	24
Grilled Shrimps Bowl <i>Curried couscous, jicama slow, avocado, pickled carrot, toasted almonds</i>	26

add on: chicken breast +8, snapper +8, shrimps +10

SIDES

Kaibo fries Single 5.5 Large 9		Rice 'n' beans 🌱 🌱 <i>Coconut milk, thyme, local scallion</i>	4.5
Local leaf salad 🌱 🌱 <i>House dressing</i>	5.5	Caribbean slaw 🌱 🌱 <i>Carrot, jicama, cabbage, red onion</i>	4.5
Tabbouleh 🌱 🌱 <i>Quinoa, lemon, tomato, parsley, crispy chickpeas</i>	5.5	Grilled broccolini 🌱 🌱 <i>Lemon aioli, toasted almonds</i>	5.5

DESSERTS

Smore's Pizza <i>Dark chocolate, roasted marshmallows, coconut</i>	12	Sticky Banana Pudding <i>Toffee sauce, vanilla ice cream</i>	8
Triple chocolate brownie 🌱 🌱 <i>White chocolate cream</i>	7	Chef's Dave Ginger Cake <i>Caramelised orange, rum cream</i>	7
Local Rum cake 🌱 <i>Dark rum cream, walnuts</i>	9	Homemade Ice Cream <i>Madagascan vanilla 🌱 Chocolate 🌱 🌱</i>	5
Pineapple Carpaccio 🌱 🌱 <i>Local sorrel, white rum</i>	7	Homemade Sorbet 🌱 🌱 🌱 <i>Watermelon</i>	5



Vegetarian



Vegan



Gluten Free

All prices are in KYD. 16% Gratuity will be added to your total bill.