



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
King Prawn Coconut Red Curry <i>Heirloom tomatoes, lychee, 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 (V) <i>Tomato, mozzarella and local basil</i>	16
Truffled Mushroom (V) <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 (V) <i>Tomato, mozzarella, asiago, Parmesan, blue cheese</i>	17

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

SMALL SHARING PLATES

Conch 'n' Catch Fritters <i>Conch, shrimp, mahi mahi, jalapeno mayo, pickled pepper</i>	16
Ahi Poke (V) <i>Soy marinated tuna, green onion, sesame, peanuts</i>	15
Wood Roasted Pepper Dip (V) <i>Sweet peppers, pita chips</i>	14
Callaloo Fritters (V) <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 (V) <i>Beyond beef burger, vegan smoked provolone, veganaise, 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

SALADS & BOWLS

Kaibo Mixed (V) (GF) <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 (V) (GF) <i>Avocado, local leaves, tomatoes, crispy chickpeas, lemon dressing</i>	16
Soy Marinated Wahoo Bowl (GF) <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:

soft cooked organic egg +4, chicken breast +8, blackened snapper +8, shrimps +10

SIDES

Kaibo fries Single 5.5 Large 9		Rice 'n' beans (V) (GF) <i>Coconut milk, thyme, local scallion</i>	4.5
Local leaf salad (V) (GF) <i>House dressing</i>	5.5	Caribbean slaw (V) (GF) <i>Carrot, jicama, cabbage, red onion</i>	4.5
Tabbouleh (V) (GF) <i>Quinoa, lemon, tomato, parsley, crispy chickpeas</i>	5.5	Grilled broccolini (V) (GF) <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 (GF) (V) <i>White chocolate cream</i>	7	Homemade Sorbet and Ice Cream <i>Watermelon (V) (GF) (V) Madagascan vanilla (GF) Chocolate (GF) (V)</i>	5
Local Rum cake (V) <i>Dark rum cream, walnuts</i>	9		
Pineapple Carpaccio (V) (GF) <i>Chili, lime</i>	7		



Vegetarian



Vegan



Gluten Free

Please be advised that food prepared in our kitchen may contain or come into contact with milk, eggs, wheat, soy, peanuts, tree nuts, fish, shellfish, and other potential allergens.

While we take every precaution to minimize the risk of cross-contamination, we cannot guarantee that any item is completely free of allergens.

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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