



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

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 slaw, 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) 4.5 <i>Coconut milk, thyme, local scallion</i>
Local leaf salad (V) (GF) 5.5 <i>House dressing</i>	5.5	Caribbean slaw (V) (GF) 4.5 <i>Carrot, jicama, cabbage, red onion</i>
Tabbouleh (V) (GF) 5.5 <i>Quinoa, lemon, tomato, parsley, crispy chickpeas</i>	5.5	Grilled broccolini (V) (GF) 5.5 <i>Lemon aioli, toasted almonds</i>

DESSERTS

Smore's Pizza 12 <i>Dark chocolate, roasted Marshmallows, coconut</i>	12	Sticky Banana Pudding 8 <i>Toffee sauce, vanilla ice cream</i>	8
Triple chocolate brownie (GF) (V) 7 <i>White chocolate cream</i>	7	Homemade Sorbet and Ice Cream 5 <i>Watermelon (V) (GF) (V) Madagascar vanilla (GF) Chocolate (GF) (V)</i>	5
Local Rum cake (V) 9 <i>Dark rum cream, walnuts</i>	9		
Pineapple Carpaccio (V) (GF) 7 <i>Chili, lime</i>	7		



Vegetarian



Vegan



Gluten Free

SMALL SHARING PLATES

Conch 'n' Catch Fritters 16 <i>Conch, shrimp, mahi mahi, jalapeno mayo, pickled pepper</i>	16
Ahi Poke (GF) 15 <i>Soy marinated tuna, green onion, sesame, peanuts</i>	15
Wood Roasted Pepper Dip (V) 14 <i>Sweet peppers, pita chips</i>	14
Callaloo Fritters (V) 13 <i>Local callaloo, sweet onion, mango jam, cucumber, mint</i>	13
Mahi Mahi Ceviche 16 <i>Coconut, lime, jalapeño, sweet peppers, home-made veggie chips</i>	16

BURGERS & BUNS

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

All Burgers and Buns served with fries or local leaf salad

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.



COCKTAILS

KAIBO ORIGINALS \$15

Pineapple-Jalapeno Margarita
tequila blanco, triple sec, jalapeno,
pineapple juice, agave nectar, lime

Slushy Mojito
grand reserve rum, lime, mint,
cane syrup

Palm Tree Negroni
malfy gin rose, campari,
amaro montenegro

Elderflower Cooler
pink gin, elderflower liqueur, limoncello,
lime cordial, white cranberry juice

Cayman Colada
coconut rum, pineapple juice, coconut
cream, black raspberry liqueur

Guava Smash
bourbon, guava puree, lime cordial,
ginger beer

Long Island N-Iced Tea
white rum, vodka, tequila blanco, gin,
passionfruit liqueur, lime cordial,
tea-lemonade

Kai One Lemonade
vodka, triple sec, peach de vigne,
lemon cordial, cranberry juice

Tiki Kai Punch
gold rum, coconut rum, crème de mure,
crème de banana, blueberry puree,
coconut cream, orange juice,
pineapple juice, dark rum float

Paloma
tequila blanco, pamplemousse liqueur, lime,
agave nectar, grapefruit juice

Rum Old Fashioned
zacapa 23, dry curacao, orange essence,
amarena syrup, angostura bitters

Mudslide
vodka, irish cream liqueur, coffee liqueur,
vanilla ice cream with a chocolate twist

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KAIBO SPRITZES \$15

Hugo Spritz
elderflower liqueur, citrus cordial, prosecco

Pamplemousse Spritz
grapefruit liqueur, Aperol, prosecco, club soda

Tropical Passion Spritz
passionfruit liqueur, Aperol, citrus cordial,
prosecco, club soda

Lychee Lush Spritz
lychee liqueur, Aperol, prosecco, club soda

SIGNATURE MOCKTAILS \$9

Mint Ginger Limeade
mint, citrus juice, agave nectar, ginger beer

Mangolada
mango, coconut cream, lime juice, club soda

Virgin Guava Mule
guava puree, lime juice, ginger beer

Blueberry Lime Soda
blueberry puree, lime, soda

SODA & WATER

Bottomless soda	4	Bottled Water	7
Coca Cola, Sprite,		sparkling 750ml /	
Diet Coke,		still 750 ml	
Ginger Ale			

BEER & LOW ABV

Red Stripe	7	Michelob Ultra	7
Heineken	7	Coors Lite	7
Heineken 00	6	Caybrew	7
Corona	8	White Tip	7
Strongbow cider	8	Hopnosis	7

HOUSE WINE

	gl.	btl.
Chardonnay Bramito del Cervo Italy	14	70
Sauvignon Sun Goddess Italy	15	75
Rosé Bijou France	14	70
Pinot Noir Erath Oregon, USA	15	75
Cabernet Sauvignon Avalon California	14	70

CHAMPAGNE & SPARKLING

	gl.	btl.
Prosecco, Fantinel Extra Dry N.V. Italy	14	80
Champagne, Laurent Perrier Brut, France	24	140

- AVAILABLE UNTIL 4PM -

FRESHLY SQUEEZED JUICES

Feel Good cucumber, green apple, spinach	10
Pick Me Up orange, carrot, ginger	10
Orange	9
Pink Grapefruit	9
Ginger Shot	6

SPECIALTY COFFEES

Espresso	4	Latte	5
Macchiato	4.5	Cappuccino	5
Cortado	4.5	Cold Brew	5.5
Americano	4.5	Matcha Latte	5.5
Flat White	5	Mocha	6
Affogato	8		