



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
Wood Roasted Pepper Dip🌱 <i>Sweet peppers, 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, vegenaise, 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

KAIBO CLASSIC

Crispy Fried Fish, Kaibo Coconut Curry Sauce, Rice ‘n’ beans 24

FROM THE GRILL

Grilled Red Snapper 🌱 <i>Market salsa, choice of side</i>	29
Lemon & Herb Half Roast Chicken <i>Choice of side</i>	28

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

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
Grilled Shrimps Bowl <i>Curried couscous, jicama slow, avocado, pickled carrot, toasted almonds</i>	26

add on:
soft cooked organic egg +4, herbed grilled chicken breast +8,
blackened snapper +8, shrimps +10

PIZZA

Margherita 🌱 <i>Tomato, mozzarella and local basil</i>	16
Truffled Mushroom 🌱 <i>Roast portobello, local leaves, truffle oil, asiago cheese</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

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	Homemade Sorbet and Ice Cream <i>Watermelon 🌱 🌱 🌱 Madagascan vanilla 🌱 Chocolate 🌱 🌱</i>	5
Local Rum cake 🌱 <i>Dark rum cream, walnuts</i>	9		
Pineapple Carpaccio 🌱 🌱 <i>Chili, lime</i>	7		

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.

Vegetarian

Vegan

Gluten Free

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
Corona Zero	6	Hopnosis	7
Strongbow cider	8		

HOUSE WINE

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

CHAMPAGNE & SPARKLING

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

- AVAILABLE UNTIL 2PM -

FRESHLY SQUEEZED JUICES

Feel Good <i>cucumber, green apple, spinach</i>	10
Pick Me Up <i>orange, carrot, ginger</i>	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		