



KAIBO CLASSIC

Crispy Fried Fish, Kaibo Coconut Curry Sauce, Rice ‘n’ beans 26

FROM THE GRILL

Grilled Fish Of The Day 6 MP
Seasonal salsa, choice of side

Lemon and Herbs Half Roast Chicken 27
Choice of side

SIDES

Kaibo fries Single 6 Large 10		Rice ‘n’ beans 5 Coconut milk, thyme, local scallion	5
Artisan leaf salad 6 House dressing	6	Caribbean slaw 5 Carrot, jicama, cabbage, red onion	5
Tabbouleh 6 Quinoa, lemon, tomato, parsley, crispy chickpeas	6	Caesar Salad 7	7

SALADS

Kaibo Mixed 17 Wisconsin blue cheese, apples, red grapes, local leaves, house dressing	17
Caesar Salad 16 Romaine, garlic croutons, aged parmesan, homemade Caesar dressing	16
Quinoa Salad 18 Avocado, local leaves, tomatoes, crispy chickpeas, lemon dressing	18

add on:

herbed grilled chicken breast +9, grilled snapper +10, shrimps +11

SMALL SHARING PLATES

Conch ‘n’ Catch Fritters 18 Conch, shrimp, mahi mahi, jalapeno mayo, pickled pepper	18
Ahi Poke 17 Soy marinated tuna, green onion, sesame, peanuts	17
Wood Roasted Pepper Dip 15 Chickpeas, sweet peppers, pita chips	15
Callaloo Fritters 14 Local callaloo, sweet onion, mango jam, cucumber, mint	14
Mahi Ceviche 17 Coconut, lime, jalapeño, sweet peppers, home-made tortilla chips	17

BURGERS & BUNS

Kaibo Burger 24 Mature cheddar, smoked bacon, lettuce, tomato, pickles, house mayo	24
Kaibo Vegan Burger 26 Beyond beef burger, beet bun, vegan smoked provolone, vegenaise	26
Blackened Snapper Sandwich 26 Roasted lemon aioli, seasonal salsa, brioche bun	26
Jerk Pulled Pork Bun 22 Wood oven jerk pulled pork, jerk mayo, pickled pineapple, coconut bun	22

All Burgers and Buns served with fries
or local leaf salad

Gluten Free Tin Roll +2

PIZZA

Margherita 16 Tomato, mozzarella, asiago and local basil	16
Truffled Mushroom 18 Roast portobello, spinach, truffle oil, asiago cheese	18
Cayman Style Chorizo 18 Pepperoni, red onion, sweet peppers, jalapeño	18
BBQ Chicken Breast 18 Wood roast sweet pepper, red onion, homemade BBQ sauce	18
Quattro Formaggi 17 Tomato, mozzarella, asiago, Parmesan, blue cheese	17

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

DESSERTS

Smore’s Pizza 14 Dark chocolate, roasted marshmallows, coconut	14	Sticky Banana Pudding 10 Toffee sauce, vanilla ice cream	10
Triple Chocolate Brownie 9 White chocolate cream	9	Kaibo Sorbet and Ice Cream 6 Watermelon 6 Madagascan vanilla 6 Chocolate 6	6
Local Rum Cake 10 Dark rum cream, walnuts	10		
Pineapple Carpaccio 7 Chili, lime	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 \$16

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

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

Rare Rum Negroni
island rare rum, white vermouth, Campari, mango essence

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

Cayman Lemonade
vodka, triple sec, peach de vigne, lime cordial, cranberry juice

Paloma
tequila blanco, pamplemousse liqueur, lime juice, fresh grapefruit juice, club soda

Golden Glow
cachaca, banana liqueur, fresh lime juice, honey syrup

Hugo
prosecco, elderflower liqueur, mint, fresh lime juice, club soda

Tiki Kai Punch
gold rum, coconut rum, crème de mure, crème de banana, grenadine, lime cordial, orange juice, pineapple juice, dark rum float

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

Rum Old Passioned
dark rum, passion fruit liqueur, amarena syrup, orange bitter

Coconut Carajillo
coconut rum, coffee liqueur, homemade cold brew coffee



BORN IN 1942 \$42

Don Julio 1942, Grand Marnier, agave syrup, fresh lime juice



KAIBO FROZEN COCKTAILS \$16

Frojito
grand reserve rum, lime, mint, cane syrup

Cayman Colada
blackberry liqueur, coconut cream, pineapple puree

Fall Down Colada
rum, coconut cream, pineapple puree

Daiquiri
rum, strawberry or mango puree, lime

Mudslide
vodka, irish cream, coffee liqueur, vanilla ice cream, chocolate swirl

SIGNATURE MOCKTAILS \$10

Tropical Lemonade
mint, fresh lemon juice, coconut syrup, club soda

Mango-Lime Soda
mango puree, fresh lime juice, club soda

Virgin Guava Mule
guava puree, lime juice, ginger beer

Grapefruit Tonic
fresh grapefruit juice, lime cordial, tonic water

BEER & CIDER

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 WINES

	gl.	btl.
Chardonnay Bramito del Cervo <i>Italy</i>	14	70
Sauvignon Blanc Matua <i>New Zealand</i>	15	75
Rosé Bijou <i>France</i>	14	70
Pinot Noir Erath <i>Oregon</i>	15	75
Cabernet Sauvignon Lapis Luna <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

SODA & WATER

Bottomless soda <i>Coca Cola, Sprite, Diet Coke, Ginger Ale</i>	4	Bottled Water <i>sparkling 750ml / still 750 ml</i>	8
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Continue the Kaibo experience at Kaibo Beach Espresso with specialty coffees, fresh juices, and Kaibo merch.

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