



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.