

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

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

All Burgers and Buns served with fries or local leaf salad

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

FROM THE GRILL	
Grilled Local Catch 🍃🌱 <i>Market salsa, quinoa tabbouleh</i>	MP
Mojo Half Roast Chicken <i>Wood roasted corn, smoked paprika</i>	29
BBQ Baby Back Ribs <i>Kaibo slaw, homemade hot sauce</i>	32
Whole Grilled Fish - to share <i>Market salsa, rice ‘n’ beans, local leaf salad</i>	MP
24oz Wood Roasted Ribeye - to share <i>Roasted garilc, grilled broccolini, fires, local leaf salad</i>	125

SIDES		
Kaibo fries Single 6 Large 10		
Local leaf salad 🍃🌱	6	Rice ‘n’ beans 🍃🌱 <i>Coconut milk, thyme, local scallion</i> 5
Tabbouleh 🍃🌱	6	Caribbean slaw 🍃🌱 <i>Carrot, jicama, cabbage, red onion</i> 5
		Grilled Broccolini🍃🌱 <i>Lemon aioli, toasted almonds</i> 5

SALADS & BOWLS	
Kaibo Mixed 🍃🌱 <i>Wisconsin blue cheese, apples, red grapes, local leaves, house dressing</i>	17
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>	18
Grilled Shrimps Bowl <i>Curried couscous, jicama, avocado, pickled carrot, toasted almonds</i>	29

add on:
herbed grilled chicken breast +9, blackened snapper +10, shrimps +11

PIZZA	
Margherita 🍃 <i>Tomato, mozzarella and local basil</i>	16
Truffled Mushroom 🍃 <i>Roast portobello, local leaves, truffle oil, asiago cheese</i>	19
Cayman Style Chorizo <i>Pepperoni, red onion, sweet peppers, jalapeño</i>	18
BBQ Chicken Breast <i>Wood roast sweet pepper, red onion, homemade BBQ sauce</i>	18
Quattro Formaggi 🍃 <i>Tomato, mozzarella, asiago, Parmesan, blue cheese</i>	17
White Conch Pizza <i>Ricotta, Parmesan, parsley, grand conch, homemade garlic oil</i>	19
Gluten Free Pizza +4 All Kaibo pizzas available on a gluten free dough	

DESSERTS		
Smore’s Pizza <i>Dark chocolate, roasted marshmallows, coconut</i>	14	Sticky Banana Pudding <i>Toffee sauce, vanilla ice cream</i> 10
Triple Chocolate Brownie 🌱🍃 9 <i>White chocolate cream</i>		Homemade Sorbet and Ice Cream 6 <i>Watermelon 🍃🌱🍃 Madagascan vanilla 🌱 Chocolate 🌱🍃</i>
Local Rum Cake 🍃 <i>Dark rum cream, walnuts</i>	10	
Pineapple Carpaccio 🍃🌱 7 <i>Chili, lime</i>		

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.