



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 Ceviche <i>Coconut, lime, jalapeño, sweet peppers, home-made tortilla chips</i>	17

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

Gluten Free Tin Roll +2

KAIBO CLASSIC

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

FROM THE GRILL

Grilled Fish Of The Day 🌱 <i>Seasonal salsa, choice of side</i>	MP
Lemon and Herbs Half Roast Chicken <i>Choice of side</i>	27

SIDES

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

SALADS

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 Salad 🌱🌱 <i>Avocado, local leaves, tomatoes, crispy chickpeas, lemon dressing</i>	18

add on:

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

PIZZA

Margherita 🌱 <i>Tomato, mozzarella, asiago and local basil</i>	16
Truffled Mushroom 🌱 <i>Roast portobello, spinach, truffle oil, asiago cheese</i>	18
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

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>		Kaibo Sorbet and Ice Cream <i>Watermelon 🌱🌱🌱 Madagascan vanilla 🌱 Chocolate 🌱🌱</i>	6
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.



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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