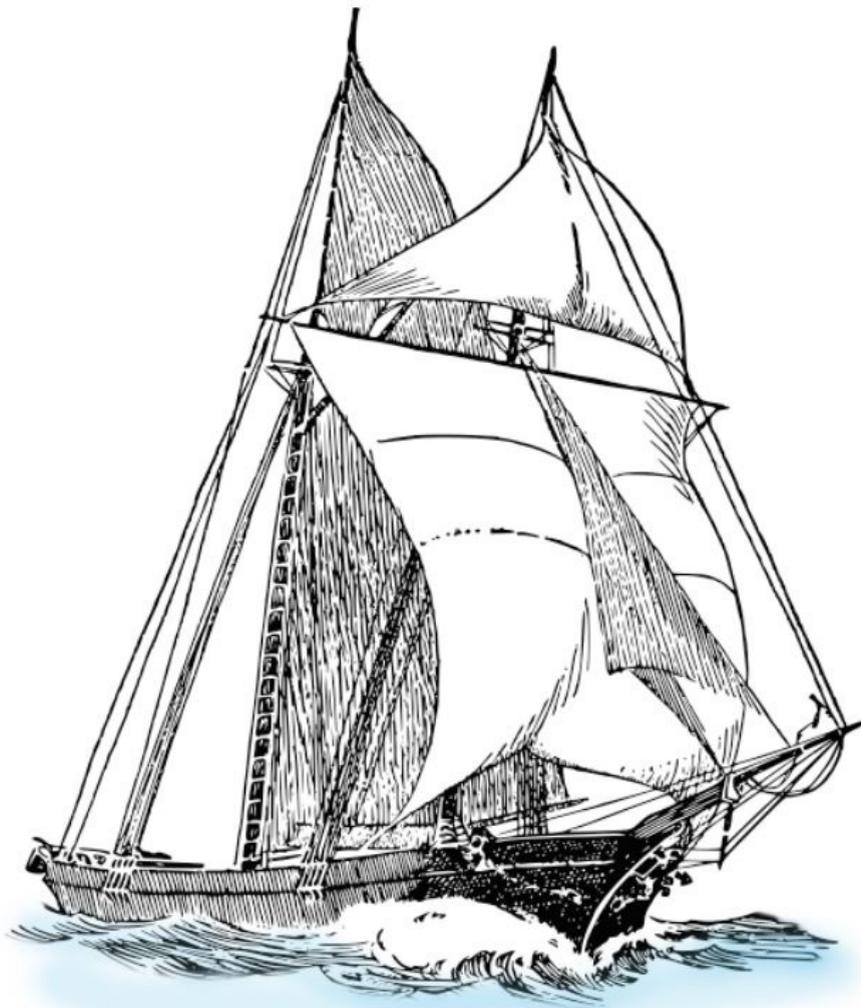


CIMBOCO

A • C A R I B B E A N • C A F E



“Her launching in May 1927 was a great day in the history of the Cayman Islands,”
Miss Annie Huldah Bodden, secretary of the: Cayman Islands Motor Boat Company

CIMBOCO so named for her owner was the first locally built, motorized sailing ship in Cayman. For twenty years, she was Cayman’s connection to the world, introducing regular travel, shipping, parcel post, and providing the first reliable supply of staple and exotic foods, such as flour, sugar, fruit, and even ice!

In Miss Annie’s words, “CIMBOCO was the Islands’ Life Line” in exciting and changing times. Along with brave captains and crew, the credit for the ship’s success belongs

to master shipbuilder Capt. Royal Brazley Bodden and Dr. Roy McTaggart, both legendary contributors in the history of Cayman. This Restaurant celebrates one of their great achievements.

Come celebrate CIMBOCO. Enjoy exciting & fun dining from the heart of these Islands, with “New World” flavours, “Old World” value, and a good time you can count on, time & again!

Starters

.....

SOUP \$7.95/ SP

Tomato or Soup of the Day

ISLAND INSPIRED BRUSCHETTA \$7.25 (V)

Crisp Hearth Bread Toasts, Citrus scented mix of Tomatoes, Garlic, Olive Oil & Fresh Basil, Balsamic Reduction Drizzle

FIRE ROASTED SHRIMP \$14.95

Wrapped with Fresh Spinach, Applewood Smoked Bacon served with Sweet Chilli Sauce & a Cheddar Thyme Biscuit

New

BABY BACK RIBS \$14.95

Dry Rubbed BBQ Baby Back Ribs topped with Potato Sticks.

CHICKEN WINGS \$12.95 (GF)

Cimboco's lightly Spiced Baked BBQ or Sweet Chili Chicken Wings with Celery & Carrot Sticks

New

CONCH FRITTERS \$14.25

Little Kim's Cayman Style Conch Fritters with Jerk Mayo

COBB SALAD \$15.95 (GF)

Applewood Smoked Bacon, Cherry Tomatoes, Avocado, Egg, Grilled Chicken, Blue Cheese & Romaine Lettuce & Honey Dijon Dressing

CIMBOCO'S CAESAR \$10.95 ★

Still the BEST Caesar on the Island

★ Try Adding

Grilled Chicken \$6.95 Jerk Chicken \$6.95 Jerk Pork \$6.95 Grilled Shrimp \$8.95 Snapper/Salmon \$11.95

Mains

.....

MUSHROOM RISOTTO \$18 (GF) ★

Mushroom Risotto finished with Hand Shaved Parmesan drizzled with White Truffle Oil

WHOLLY MOLLY \$21.95

1/2 Herb Roasted Chicken painted with Mango Puree served alongside Rice & Beans, Corn on the Cobb & Tossed Greens

BANANA LEAF ROASTED SNAPPER \$25.95

A Fillet of Snapper, Cilantro & Sweet Island Vegetables in a Banana Leaf, alongside Creamy Coconut infused Cassava, Grilled Carrots & Zucchini

New

SUPER BOWL 7 \$17.95 (VE) (GF)

Stewed Chickpeas & Cherry Tomatoes, Roasted Sweet Potatoes, Avocado, Pickled Carrots, Cucumbers & Wild Rice Pilaf

EGGPLANT PARMESAN \$17.95 (V)

Pan Seared Breaded Eggplant, Robust Tomato Sauce, Mozzarella & Parmesan Cheese, Garlic Toast & Tossed Greens

SEARED SALMON \$25.95

Seared Salmon smothered with Cimboco's Cayman Style Seasoning Pepper Butter, Sauteed Julienne Vegetables & Garlic Mashed Potatoes

BRAISED BEEF SHORT RIBS \$26.95

Tender off the Bone Beef Ribs, with BBQ Sauce Sautéed Carrots & Garlic Mashed Potatoes

New

STEAK & MASH \$38

Certified Angus T-Bone, Seasoning Pepper Butter, Creamy Mashed Potatoes, Grilled Tomatoes, Whole Charred Button Mushrooms & Classic Chimmichuri

Local Favourite ★

Curry Conch	\$24.95
Cayman Style Beef	\$23.95
★ Whole Fried Snapper	\$23.95

All Served with Rice & Beans,
Sweet Fried Plantains & Refreshing Coleslaw ★

All Prices in CI Dollars, A 15% Gratuity will be added to your bill

★ = Try adding any of our Meat Options V= Vegetarian GF= Gluten Free VE= Vegan

Pasta

CHICKEN FETTUCCINE \$16.95

Alfredo with a twist! ~ Fettuccini Pasta in Creamy Cheese Sauce with "Island Style" Jerk Chicken finished with Shaved Parmesan

SIMPLE 'N' LIGHT \$15.95 (V) ★

Linguine Pasta simply tossed with Olive Oil, Garlic, Sweet Tomatoes & Fresh Basil finished with Shaved Parmesan & Crumbled Feta Cheese

New

CAJUN SHRIMP PESTO \$21.95

Lucious Linguine Pasta, with House-Made Pesto, Spinach & Zucchini finished with Cajun Grilled Shrimp Skewers & Shaved Parmesan Cheese

LINGUINE CARBONARA \$16.95

Luscious Linguini Carbonara with Applewood Smoked Bacon, Garlic & Onion & fresh Herbs & Cream

SPICY SHRIMP ALFREDO \$21.95

Succulent Black Tiger Shrimp with Spinach, embracing a Scotch Bonnet infused Alfredo Sauce tossed with Linguini Pasta

New

BAKED PENNE \$18.95

Rich Flavorful Meat Sauce with Penne Pasta & Fresh Herbs, Sprinkled with Mozzarella Cheese 'Baked to Perfection, served with Garlic Toast

GLUTEN FREE PASTA

Extra \$2.25 Available upon request.

★ Try Adding

Grilled Chicken \$6.95 Jerk Chicken \$6.95 Jerk Pork \$6.95 Grilled Shrimp \$8.95 Snapper/ Salmon \$11.95
Steak \$14.95 Grilled Garlic Toast \$3.50 / \$5.50 Seasoned Fries \$4.50 Cassava Fries \$4.50

Our Artisan Pizzas

WE MAKE EVERYTHING FROM SCRATCH

SAUCES! ~ BREAD! ~ DRESSINGS! ~ PIZZA CRUST!

GLUTEN FREE PIZZA

Extra \$3.75 Available upon request.

EGGPLANT PIZZA \$15.95 (V)

Marinated & Roasted Tomatoes, Eggplant & Mushroom with Shaved Parmesan & Feta Cheese on Our Pesto brushed Cracker Crust

CAYMAN MARGHERITA PIZZA \$12.95 (V)

Our Own Tomato Sauce, Fresh Basil, Mozzarella & Thyme on our Cracker Crust

LOOK YA! PIZZA \$15.95

Canadian Bacon & Pineapple on Housemade Tomato Sauce topped with Mozzarella Cheese finished with Pepper Flakes

BBQ JERK CHICKEN PIZZA \$16.95

BBQ Sauce, Spicy Jerk Chicken, Tomatoes, Bermuda Onion, Mozzarella & Thyme on our Cracker Crust

EXTRA TOPPINGS

Any 3 Vegetables \$2.00 (Mushroom, Tomatoes, Olives, Jalapeños or Pineapples)

Grilled / Jerk Chicken / Jerk Pork \$2.95

Bacon / Pepperoni / Ham \$2.95

Shrimp \$8.95

Island Style Sandwiches

JERK CHICKEN SANDWICH \$15.95

D' Best Choice! ~ on Fresh Baked Hearth Bread with Lettuce, Tomatoes, Melted Provolone Cheese & our Famous Garlic Aioli

CIMBOCO'S 'RUSTIC' BURGER \$15.95

Hand-Crafted Beef Patty with BBQ Sauce, Bacon, Swiss Cheese, Lettuce, Tomato, Onion & our Famous Garlic Aioli on a Freshly Baked Brioche Bun

SIMPLY SALMON \$16.95

Fire Roasted Salmon Wrap served tucked in a Warm Tortilla, lightly brushed Pesto, Lettuce, Red Onions & Tomatoes

New

VERY VEGGIE WRAP \$14.95

Roasted Vegetables, Lettuce, Tomatoes, Red Onion, Feta Cheese & Chipotle Hummus in Flour Tortilla alongside Refreshing Coleslaw

QUESADILLA \$13.95

Flour Tortilla tucked with Grilled Chicken, Tomatoes, Peppers, Cheddar & Mozzarella Cheese alongside Sour Cream & Salsa

CARIBBEAN ROTI \$13.25 (V) ★

An Island-style "Sandwich" tucked into our Fire Roasted Flat Bread filled with traditional Caribbean Curried Chickpeas & Vegetables

JERK PORK BLT \$15.95

Savory Coconut Focaccia, Applewood Bacon, Swiss Cheese, Green Leaf Lettuce, Tomatoes & Basil Mayo

All Prices in CI Dollars, A 15% Gratuity will be added to your bill

★ = Try adding any of our Meat Options V= Vegetarian GF= Gluten Free

White Wine

RAYMOND R 5oz 9oz BTL
\$9.25/ \$12.95/ \$37.00

Chardonnay ~ California
Soft & Elegant with a Creamy, Oaky & Balanced Texture

CAVIT \$8.95/ \$12.25/ \$35.00

Pinot Grigio ~ Italy
Delicate and pleasing with Floral and Fruit Scents

BERINGER \$8.95/ \$12.25/ \$35.00

Moscato ~ Italy
Peach-scented, Honeysuckle aromas. Fresh sweet flavors of juicy Stone Fruit, Honeydew Melon, Fuji Apple & ripe pear.

BABICH \$11.95/ \$15.95/ \$40.00

Sauvignon Blanc ~ New Zealand
Aromas of Citrus, Blackcurrant with a touch of Guava. flavours of sweet Fruits, Currants, Gooseberry & Apple

Red Wine

UNSHACKLED 5oz 9oz BTL
\$11.95/ \$15.95/ \$59.00

Cabernet Sauvignon ~ California
The Prisoner Wine. Aromas of Dark Fruits. Flavours of Spiced Dried Cherries, Florals & a hint of White Pepper

19 CRIMES \$8.95/ \$12.25 / \$35.00

Red Blend ~Australia
Bold & balanced with oaky notes, black fruit flavors, & vanilla that complement subtle flavors of chocolate & cedar spice

PORTILLO \$9.25/ \$12.95/ \$37.00

Malbec ~ Argentina
Redcurrant and Black Cherry supported by sweet, round tannins with notes of Cinnamon and Cloves

DeLOACH \$11.95/ \$15.95/ \$40.00

Pinot Noir ~ California
Elegant, well-balanced Light in Body with a Medium finish. Offering vibrant Red Fruit notes with a touch of Spice

Rose & Bubbles

STONE CELLARS \$9.95/ \$12.95/ \$37.00

White Zinfandel ~ California
Laden with Fruit characters of Strawberry, Peach, & Raspberry, starts Crisp & ends with a Semi Sweet finish

RICKETY BRIDGE \$8.95 /\$12.25/ \$35.00

Foundation Stone Rosé – South Africa
A lovely Creamy yet fresh palate showing a Perfect Balance between Acidity & Sweetness

PROSECCO ~ LUNETTA, ITALY (187ml) \$10

Cocktails

CIMBOSA \$10.25

Prosecco, OJ, Raspberry Puree

CIMBOCO RUM PUNCH \$10.75

Gold Rum, Housemade Fruit Punch

MARGARITA \$10.75

Tequila, Triple Sec, Margarita Mix

PINA COLADA \$10.75

White Rum, Colada Mix, Pineapple Juice

SPIKED LEMONADE \$10.25

Vodka, Raspberry, Housemade Lemonade

DARK & STORMY \$10.25

Dark Rum & Ginger Beer

CAYMAN SUNSET \$10.75

Gold Rum, Orange, Pineapple Juice, Grenadine

L.I.T \$10.75

Rum, Vodka, Gin, Triple Sec, Tequila, Sour Mix, Pepsi

DAIQUIRIS \$10.25

Dark Rum with *Mango * Raspberry * Strawberry

BAY BREEZE \$10.25

Vodka, Pineapple & Cranberry Juice

MOJITO \$10.25

White Rum, Lime, Fresh Mint

MUDSLIDE \$10.75

Vodka, Coffee Liqueur, Cream

Beers

CAYBREW \$5.75

BUD LIGHT \$5.95

RED STRIPE \$5.95

CAYBREW LIGHT \$5.75

HEINEKEN \$5.95

AMSTEL \$5.95

IRONSHORE \$5.75

CORONA \$5.95

MILLER LIGHT \$5.95

WHITE TIP \$5.75

COORS LIGHT \$5.95

CRABBIES \$6.95

Fruits & Softs

BOTTLED SODA \$3.25

JAMAICAN GINGER BEER \$2.95

SPARKLING WATER \$6.95

ICED TEA / LEMONADE \$3

FLAVOURED ICED TEA/ LEMONADE \$3.50

ROOT BEER FLOAT \$5.25

FRUIT JUICES \$3.50

SPRING WATER \$6.95

See Our Dessert Menu & After Dinner Drinks Menu