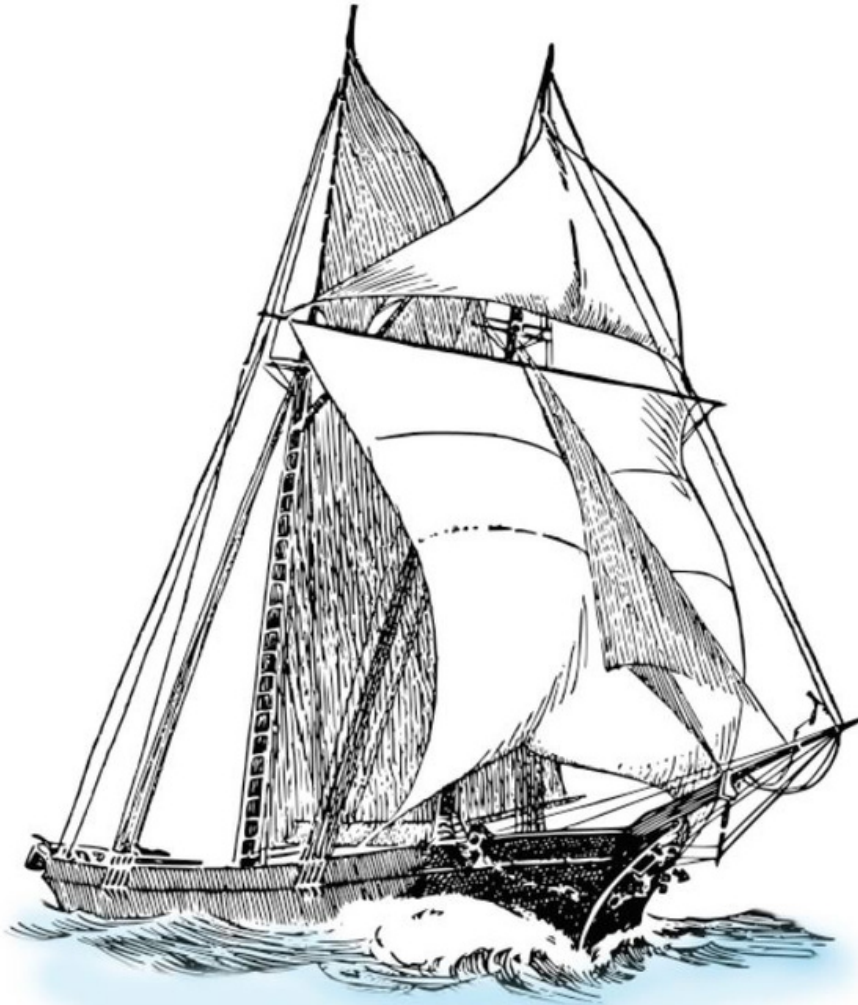


CIMBOCO

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

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SOUP \$7.95/ SP

Tomato or Soup of the Day

ISLAND INSPIRED BRUSCHETTA \$6.95 (V)

Crisp Hearth Bread Toasts, topped with Citrus scented mix of Tomatoes, Garlic, Olive Oil & Fresh Basil with a 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

SIMPLY LOADED \$12.95

Golden Crispy Fries Loaded with Cimboco's Lemon Grilled Chicken, Jalapenos & Cilantro Sour Cream

CHICKEN WINGS \$10.95 (GF)

BBQ or Sweet Chili with Celery & Carrot Sticks

New

CIMBOCO STYLE PEEL & EAT SHRIMP \$14.95

Succulent Black Shrimp marinated in a lightly Spiced Sweet Chilli Sauce

COBB SALAD \$14.95 (GF)

Applewood Smoked Bacon, Cherry Tomatoes, Avocado, Egg, Grilled Chicken, Blue Cheese & Crisp Romaine Lettuce with a Creamy Dijon Honey 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 \$16.95 (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 Sweet potato wedges, Corn on the Cobb & tossed Greens

BANANA LEAF ROASTED SNAPPER \$25.95

A Fillet of Fresh Snapper with Cilantro, Sweet Island Vegetables in a Banana Leaf over Creamy Coconut infused Cassava along with grilled Carrots & Zucchini

New

RIBS & TAILS \$32.95

Dry rubbed BBQ Baby Back Ribs & Grilled Lobster Tail with Garlic Butter served alongside Corn on the Cob, Mashed Potatoes & our Famous Caesar Salad

EGGPLANT PARMESAN \$16.95 (V)

Breaded Eggplant pan seared to perfection & topped with Mozzarella & Parmesan Cheese with a robust Tomato Sauce alongside Grilled Garlic Toast & tossed Greens

New

SEARED SALMON \$25.95

Served on a mélange of Mixed Greens, Pineapple, Cherry Tomatoes, Mushrooms, Red Onion, Radish & Cilantro Citrus Dressing

WHOLE FRIED RED SNAPPER \$23.95

Served Island Style on Rice & Beans, Sweet Plantain refreshing Coleslaw & Escovitch Vegetables

BRAISED BEEF SHORT RIBS \$26.95

Tender Roasted Beef Ribs, served off the bone resting on Garlic-Mashed Potatoes in BBQ Sauce completed with sautéed Carrots

New

STEAK & FRIES \$36

Certified Angus T-bone, Seasoned Fries, Grilled Tomatoes, Classic Chimmichuri

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

★ = Try Adding V= Vegetarian GF= Gluten Free

Pasta

New

CHICKEN FETTUCCINI \$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

LINGUINE CARBONARA \$16.95

Luscious Linguine 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 Linguine Pasta

New

PESTO RAVIOLI \$18.95

Delicate pillow of Cheese filled Ravioli, Cherry Tomatoes & Housemade Basil Pesto, finished with Slivers of Parmesan Cheese & Bacon Bits

GLUTEN FREE PASTA

Extra \$2.00 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

FIRE ROASTED JERK PORK BLT \$15.95

Served on Savory Coconut Focaccia, Applewood Bacon, Swiss Cheese, Basil Mayo & Tomato Jam

CIMBOCO'S 'RUSTIC' BURGER \$15.95

Hand-Crafted Seasoned Beef Patty with House-made BBQ Sauce, Applewood Bacon, Swiss Cheese, Crisp Lettuce, Tomato, Onion & our Famous Garlic Aioli on a Freshly Baked Burger Bun

JERK CHICKEN SANDWICH \$15.95

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

SIMPLY SALMON \$16.95

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

QUESADILLA \$12.95

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

CARIBBEAN ROTI \$12.95 (V) ★

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

New

VERY VEGGIE BURGER \$15.95

Hand Crafted Veggie Patty with Crisp Lettuce, Tomato, Onion, our Housemade Salsa & Garlic Aioli

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

★ = Try Adding 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

BAY BREEZE \$9.95
Vodka, Pineapple & Cranberry Juice

CAYMAN SUNSET \$9.95
White Rum, Gold Rum, Orange, Pineapple Juice, Grenadine

PINA COLADA \$9.95
Rum, Cream, Pineapple Juice

CIMBOCO RUM PUNCH \$9.95
Gold Rum, Housemade Fruit Punch

SPIKED LEMONADE \$9.95
Vodka, Raspberry, Housemade Lemonade

L.I.T \$10.25
Rum, Vodka, Gin, Triple Sec, Tequila, Sour Mix, Pepsi

MOJITO \$9.50
White Rum, Lime, Fresh Mint

MARGARITA \$9.95
Tequila, Triple Sec, Margarita Mix

DARK & STORMY \$9.50
Dark Rum & Ginger Beer

DAIQUIRIS \$9.95
Choice of ~ Mango ~ Raspberry ~ Strawberry

MUDSLIDE \$10.25
Vodka, Coffee Liqueur, Cream

Beers

CAYBREW \$5.50
BUD LIGHT \$5.95
RED STRIPE \$5.95

CAYBREW LIGHT \$5.50
HEINEKEN \$5.95
AMSTEL \$5.95

IRONSHORE \$5.50
CORONA \$5.95
MILLER LIGHT \$5.95

WHITE TIP \$5.50
COORS LIGHT \$5.95
CRABBIES \$6.95

Fruits & Softs

IBC BOTTLED SODA \$3.25
JAMAICAN GINGER BEER \$2.95
MINERAL & SPRING WATER \$3.25
FRESHLY BREWED ICE TEA \$2.95

ROOT BEER FLOAT \$5.25
LEMONADE \$3.00
RASPBERRY/ MANGO LEMONADE \$3.50
FRUIT JUICES \$3.50

Hot Teas & Coffee

A Selection of Teas, Coffees
& After Dinner Drinks Available

See Our Dessert Menu!