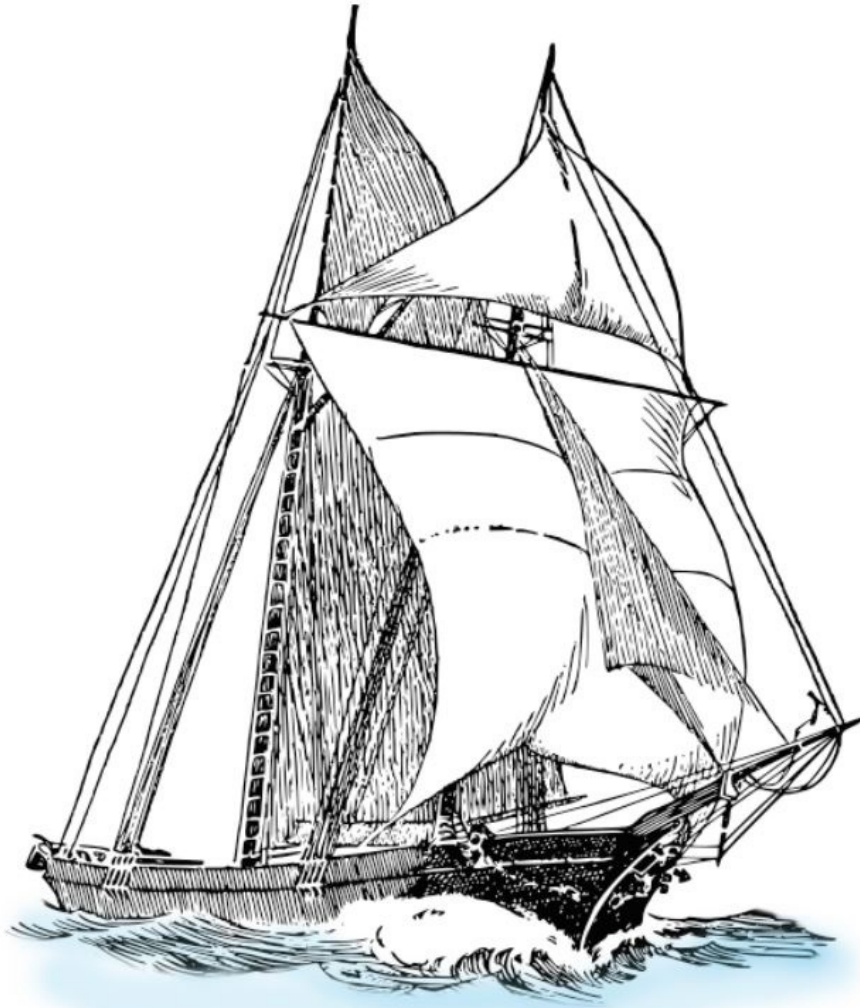


CIMBOCO

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 (VE & GF)

Tomato or Soup of the Day

ISLAND INSPIRED BRUSCHETTA \$6.95 (VE)

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

CHICKEN WINGS \$10.95 (GF)

BBQ or Sweet Chili with Celery & Carrot Sticks

DOUBLES \$7.95 (VE)

Island Style Chickpeas topped with Cucumber Relish & Pineapple Chutney resting on Flatbread

New

Coconut Curry Shrimp \$12.95

Succulent Shrimp simmered in Coconut infused Curry sauce on housemade Flatbread

Salads

CIMBOCO'S CAESAR \$10.95 (VE) ★

Still the BEST Caesar on the Island

HOUSE SALAD \$10.95 (VE) ★

Mixed Greens, Citrus scented mix of Tomatoes with crumbled Feta Cheese

New

SUNNY SIDE TOSSED SALAD \$11.95 (VE & GF) ★

Crisp Romaine, Mixed Greens, Radishes, Tomatoes, Carrots, Red Onions & Cucumbers Tossed with Citrus Ginger Vinaigrette

COBB SALAD \$14.95 (GF)

Applewood Smoked Bacon, Cherry Tomatoes, Avocado, Eight Minute Egg, Grilled Chicken, Blue Cheese & Crisp Romaine Lettuce with a Creamy Dijon Honey Dressing

★ *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

New

WHOLLY MOLLY \$21.95

1/2 Herb Roasted Chicken painted with Mango Puree served alongside Sweet Potato Salad, Corn on the Cobb & Artisan Greens

BANANA LEAF ROASTED SNAPPER \$25.95

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

New

WHOLE FRIED RED SNAPPER \$22.95

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

SICILIAN EGGPLANT PARMESAN \$16.95 (VE)

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

New

CAJUN SPICED PORK CHOPS \$21.95

Served with Julienne Carrots & Zucchini, Creamy Mashed Potatoes & smothered with Mushroom Ragout

BRAISED BEEF SHORT RIBS \$26.95

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

SURF & TURF \$28.95

8oz New York Steak with Mushroom Sauce, alongside Bacon wrapped Shrimp, Zucchini Batons & rustic Mashed Potatoes

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

★ = Try Adding VE = Vegetarian GF = Gluten Free

Pasta

New

PASTA ROSÉ \$15.95 (VE) ★

Garden Vegetables simmered with Wine infused Rosé sauce, Penne Pasta & Chopped Herbs

SIMPLE 'N' LIGHT \$15.95 (VE) ★

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

CHICKEN FETTUCCINI \$16.95

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

New

SHRIMP PESTO \$18.95

Linguine Pasta tossed with Homemade Pesto, finished with Grilled Shrimp & Shaved Parmesan Cheese

SPICY SHRIMP ALFREDO \$19.95

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

New

SEAFOOD CURRY PASTA \$21.95

Chef's selection of Seafood tossed with Penne Pasta with Housemade Masala Spices and a hint of Coconut Milk

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 \$13.95 Grilled Garlic Toast \$3.50 / \$5.50 Seasoned Fries \$4.00 Cassava Fries \$4.00

Our Artisan Pizzas

WE MAKE EVERYTHING FROM SCRATCH

HOMEMADE SAUCES! ~ WE BAKE OUR OWN BREAD! ~ HOUSEMADE SPECIALLY BLENDED PIZZA CRUST!

EGGPLANT PIZZA \$15.95 (VE)

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

CAYMAN MARGHERITA PIZZA \$12.95 (VE)

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

GLUTEN FREE CRUST Extra \$2.50

Available upon request.

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 with Applewood Smoked Bacon, Swiss Cheese, Basil Mayo & Tomato Jam

CIMBOCO'S 'RUSTIC' BURGER \$15.95

Hand-made Seasoned Burger Patty, painted with House-made BBQ Sauce topped with Applewood Smoked 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

New

SIMPLY SALMON \$15.95

Fire Roasted Salmon Wrap served tucked in a Warm Tortilla, lightly brushed Pesto, Shredded 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 (VE) ★

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

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

★ = Try Adding VE= Vegetarian GF= Gluten Free

Cimboco's Rum Punch \$9.50 Cimboco's Cimbosa \$9.50 Cimboco's Spiked Lemonade \$7.50

White Wine

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|--|--------------------------|
| | 5oz 9oz BTL |
| CHARDONNAY | \$9.25/ \$12.95/ \$37.00 |
| Raymon R Collection Chardonnay ~ California
Soft & Elegant with a Creamy, Oaky & Balanced Texture | |
| PINOT GRIGIO | \$8.95/ \$12.25/ \$35.00 |
| Cavit ~ Italy
Delicate and pleasing with Floral and Fruit Scents | |
| MOSCATO | \$8.25/ \$11.95/ \$33.00 |
| Beringer ~ Italy
Peach-scented, Honeysuckle aromas. Fresh sweet flavors of juicy Stone Fruit, Honeydew Melon, Fuji Apple & ripe pear. | |
| SAUVIGNON BLANC | \$9.95/ \$13.95/ \$40.00 |
| Babich ~ New Zealand
Aromas of Citrus, Blackcurrant with a touch of Guava. flavours of sweet Fruits, Currants, Gooseberry & Apple | |

Rose Wine

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|---|--------------------------|
| WHITE ZINFANDEL | \$7.50/ \$11.50/ \$37.00 |
| Stone Cellars ~ California
Laden with Fruit characters of Strawberry, Peach, & Raspberry, starts Crisp & ends with a Semi Sweet finish | |
| ROSÉ | \$8.95 /\$11.95/ \$34.00 |
| Foundation Stone Rose Rickety Bridge – South Africa
A lovely Creamy yet fresh palate showing a Perfect Balance between Acidity & Sweetness | |

Red Wine

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|---|---------------------------|
| | 5oz 9oz BTL |
| CABERNET SAUVIGNON | \$11.95/ \$15.95/ \$59.00 |
| Unshackled The Prisoner Wine ~ California
Aromas of Dark Fruits. Flavours of Spiced Dried Cherries, Florals & a hint of White Pepper | |
| BLEND | \$9.95/ \$13.95/ \$39.00 |
| Troublemaker ~ California
Aromas of Dark Fruit, Black Pepper. Tastes of sweet Vanilla, Blackberry cobbler & Fresh Currant | |
| SHIRAZ | \$8.95/ \$12.25 / \$33.00 |
| Rosemount ~Australia
Richly flavored wine with Blackberry & Plum fruit characters supported by a touch of Sweet Vanillin Oak | |
| MALBEC | \$9.25/ \$12.95/ \$36.00 |
| Portillo ~ Argentina
Redcurrant and Black Cherry supported by sweet, round tannins with notes of Cinnamon and Cloves | |
| PINOT NOIR | \$11.95/ \$15.95/ \$39.00 |
| DeLoach ~ California
Elegant, well-balanced Light in Body with a Medium finish. Offering vibrant Red Fruit notes with a touch of Spice | |

Sparkling

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|-------------------------------------|----------------|
| BRUT ~ VALDIVIESO, CHILE | (187ml) \$7.50 |
| PRESECCO ~ LUNETTA, ITALY | (187ml) \$9.50 |
| CHAMPAGNE ~ | |
| LAURANT PERRIER LA CUVÉE, FR | (750ml) \$120 |

Cocktails

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|---|---|--|
| BLOODY CAESAR \$9.50 | TEQUILA SUNRISE \$9.50 | MARGARITA \$9.50 |
| Vodka, Clamato Juice, Spices | Tequila, Orange Juice, Grenadine | Tequila, Triple Sec, Margarita Mix |
| BAY BREEZE \$8.95 | THE HURRICANE \$9.50 | DARK & STORMY \$9.50 |
| Vodka, Pineapple & Cranberry Juice | Gold & Dark Rum, Pineapple, Orange | Dark Rum & Ginger Beer |
| CAYMAN SUNSET \$9.75 | LONG ISLAND ICED TEA \$10.25 | DAIQUIRIS \$8.95 |
| White Rum, Gold Rum, Orange, Pineapple Juice, Grenadine | Rum, Vodka, Gin, Triple Sec, Tequila, Sour Mix, Pepsi | Choice of Piña Colada ~ Mango Raspberry ~ Strawberry |

Beers

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|--------------------------|-----------------------------|----------------------------|---------------------------|
| CAYBREW \$4.75 | HEINEKEN \$5.25 | CORONA \$5.25 | WHITE TIP \$4.75 |
| BUD LIGHT \$5.25 | AMSTEL \$5.25 | IRONSHORE \$4.95 | COORS LIGHT \$5.25 |
| RED STRIPE \$5.25 | CAYBREW LIGHT \$4.75 | MILLER LIGHT \$5.25 | CRABBIES \$6.95 |

Fruits & Softs

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|--|---|
| IBC BOTTLED SODA \$3.25 | ROOT BEER FLOAT \$5.25 |
| JAMAICAN GINGER BEER \$2.95 | LEMONADE \$2.95 |
| MINERAL & SPRING WATER \$2.95 | RASPBERRY/ MANGO LEMONADE \$3.25 |
| FRESHLY BREWED ICE TEA \$2.95 | FRUIT JUICES \$3.25 |

Hot Teas & Coffee
A Selection of Teas, Coffees & After Dinner Drinks Available

See Our Dessert Menu!