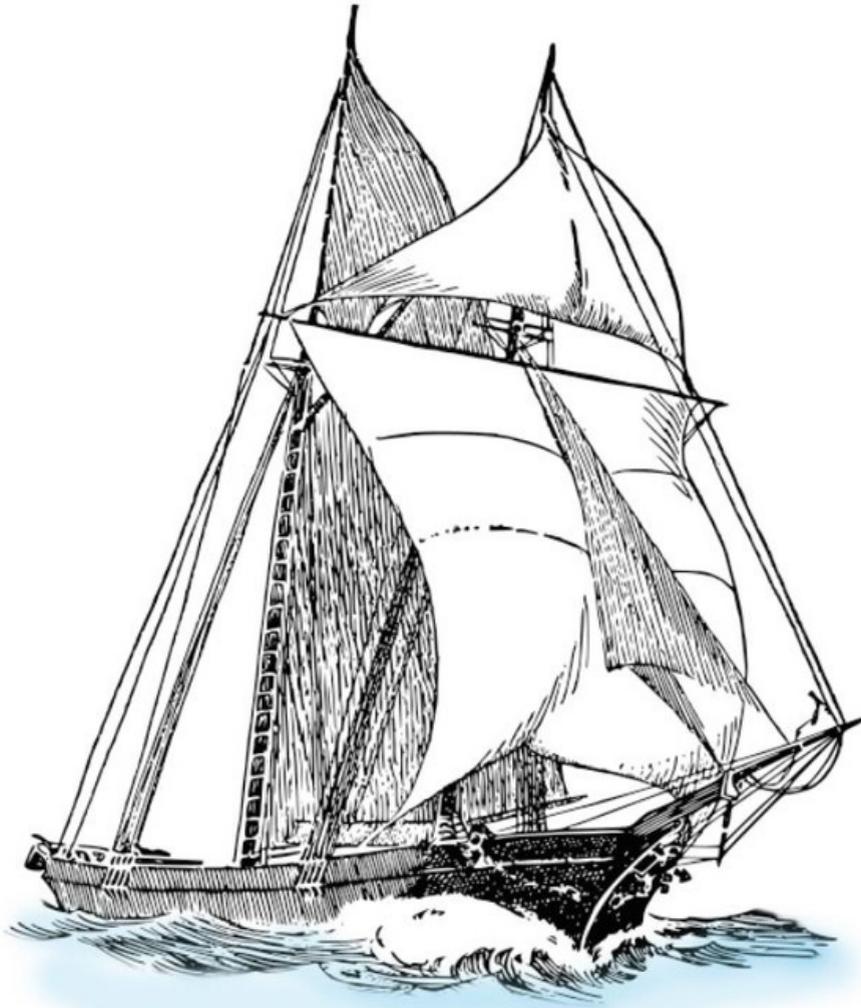


# CIMBOCO

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 \$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

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## 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! ~ Fettuccine 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 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*

## 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

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**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

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**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

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**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

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**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

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**CAYBREW** \$5.75

**CAYBREW LIGHT** \$5.75

**IRONSHORE** \$5.75

**WHITE TIP** \$5.75

**BUD LIGHT** \$5.95

**HEINEKEN** \$5.95

**CORONA** \$5.95

**COORS LIGHT** \$5.95

**RED STRIPE** \$5.95

**AMSTEL** \$5.95

**MILLER LIGHT** \$5.95

**CRABBIES** \$6.95

# Fruits & Softs

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**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*