



CHIBI CHIBI

RESTAURANT & BAR

CHIBI CAFÉ

DAILY | 7-11 AM

Enjoy coffee, pastries and smoothies

LUNCH

DAILY | 11 AM - 6 PM

Delicious dishes to satisfy your appetite

DINNER

6-10 PM

Closed for dinner on Tuesdays & Thursdays

RESERVATIONS REQUIRED

CALL EXT. 480 OR STOP BY PUREOCEAN

TAKEAWAY & ROOM DELIVERY AVAILABLE

CALL EXT. 480



CHIBI CHIBI RESTAURANT & BAR

BREAKFAST ON THE RUN AT CHIBI CAFÉ

GRAB & GO

| | |
|-------------------------------|-------------------|
| Coffee & Tea | \$2 ⁵⁰ |
| Juice | \$3 ⁰⁰ |
| Batido | \$5 ⁷⁵ |
| Water Bottle | \$3 ⁰⁰ |
| Fresh Fruit Cup | \$5 ⁰⁰ |
| Hand Fruit | \$1 ⁰⁰ |
| <i>Individually wrapped</i> | |
| Chips & Nuts | \$2 ⁰⁰ |
| Croissant & Pastries | \$4 ⁰⁰ |
| Homemade Local Pastechi | \$3 ⁵⁰ |

**All prices include ABB tax. Service fees not included. Gratuity is at your own discretion.*



CHIBI CHIBI RESTAURANT & BAR

STARTERS

Dutch Croquettes \$7
100% beef croquettes served with a soft bun and Dijon mustard

Sopi Piska \$7
Bonaire-style fish soup with root vegetables and the fresh catch of the day

Homegrown Pumpkin Roast \$7
Thick pumpkin soup with harissa spices, fresh ginger and olive oil

Ceviche de la Casa \$9
Fresh fish, scallops, leche de tigre, coconut flakes and peppers

Beef Carpaccio \$12
Marinated beef tenderloin with truffle mayo, parmesan cheese and local arugula

Fried Seafood Basket \$10
Fried calamari, shrimp and the fresh catch of the day served with yuzu and Thai chili sauce

Poke Bowl \$9
Flavored sticky rice with sesame seeds, avocado, edamame and seaweed salad

Add marinated tuna \$7
Add sweet & sour tofu \$4

EXTRAS

French Fries \$4
Crispy golden Fries served with old-style mayo

Loaded Potato \$5
Baked potato loaded with sour cream, crispy bacon and herbs

Seasonal Vegetables \$4
Fresh vegetables cooked in herb butter

Rice & Beans \$4
Local brown rice with kidney beans

SALADS & MORE

Tossed Caesar Salad \$11
Romaine lettuce, parmesan cheese, Caesar dressing, anchovies and croutons

Add fire-grilled chicken \$5
Add shrimp \$7
Add fresh catch of the day \$7

Caribbean Garden Salad \$12
Mixed greens, kalamata olives, sliced mango, cucumbers, roasted nuts and zesty ranch dressing

Add fire-grilled chicken \$5
Add shrimp \$7
Add fresh catch of the day \$7

Smoked Salmon Salad \$13
Canadian smoked salmon, avocado, roasted sesame seeds, baby potatoes, a boiled egg and sour cream

Superfood Salad \$12
Mixed quinoa, pickled pumpkin, pomegranate, salted pine nuts, spiced arugula, avocado and chickpeas

Add goat cheese \$5
Add sweet & sour tofu \$4

Jamaican Chicken Wrap \$13
BBQ jerk chicken, tomatoes, romaine lettuce, egg and lemongrass aioli

Blackened Fish Tacos \$14
Marinated mahi-mahi on soft tacos with pico de gallo, cilantro and avocado

Goat Cheese & Pita \$12
BBQ jerk chicken, tomatoes, romaine lettuce, egg and lemongrass aioli

CHEF'S CHOICE

Beer-Battered Mahi-Mahi \$16
Mahi-mahi fried in a Bonaire Blond Beer batter served with chunky tartar sauce and French fries

Galina Stoba \$21
Local chicken stew with bell peppers and plantains, served with your choice of rice and beans, funchi fries or French Fries

Chef's Backyard Fish Burger \$15
Grilled catch of the day with mango salsa, tropical coleslaw, arugula, French fries and old-style mayo

Margarita Shrimp \$22
Eight grilled tiger shrimp with cilantro aioli, polenta fries and a side salad

MAIN EVENTS

Sweet BBQ Ribs \$22
Slow-roasted ribs with orange-infused BBQ glaze served with a loaded potato and tropical coleslaw

Old-Fashioned Burger \$17
100% Angus beef burger on a toasted brioche bun with 'brick red' sautéed onions, French fries and old-style mayo

Add cheddar, gouda or crispy bacon \$1.50

Fisherman's Catch \$19
Fresh Caribbean catch of the day served with fried plantains, creole sauce and your choice of rice and beans, funchi fries or French Fries

Classic Quesadilla \$10
Crispy tortilla stuffed with sautéed in-season vegetables and three cheeses

Add fire-grilled chicken \$5
Add shrimp \$7
Add fresh catch of the day \$7

Coconut Seafood Pasta \$19
Chilean mussels, shrimp and the local catch of the day tossed with sweet chili peppers, alfredo sauce and coconut flakes

Big Boy Steak \$25
Fire-grilled filet mignon with green asparagus, truffle sauce and a loaded potato

DAILY SPECIALS

Ask your waiter for our daily specials for only \$15

FINGER FOODS

Pulled Pork Fritters \$11
Six BBQ pulled pork fritters served with lemongrass aioli

Bonairean Cheese Balls \$10
Six 'Kaasbal' cheese balls - a local favorite served with basil mayo

Coconut Shrimp \$12
Six coconut-crusting shrimp served with orange chili sauce

Home-style buffalo Wings \$12
Six slow-cooked wings served with BBQ sauce and blue cheese

Loco Nachos \$12
Corn tortillas topped with avocado, beans and cheddar cheese
Add fire-grilled chicken \$5

Chicken Sate \$16
Marinated chicken skewers served with French fries, peanut sauce and krupuk

Divi Platter \$24
Cheese balls, wings, coconut shrimp, chicken sate and pulled pork fritters

DESSERTS

New York Cheesecake \$8
Choose from chocolate, forest fruit or passion fruit toppings

White Chocolate Truffle \$8
White chocolate mousse with a gingerbread crust and passion fruit

Key Lime Pie \$8
Classic key lime pie with meringue and citrus zest

Ice Cream \$5
Ask your waiter for today's flavors

THEME NIGHTS

Join us at pureocean every week for our satisfying theme nights with live cooking stations!

Tuesday
Tex-Mex Night \$23

Thursday
Pasta Night \$23

Saturday
Caribbean BBQ Night \$25