



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

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

STARTERS

Dutch Croquettes 🌱 \$11
Two 100% beef croquettes served with a soft bun and Dijon mustard

Sopi Piska 🌱 \$9.75
Bonaire-style fish soup with root vegetables and the fresh catch of the day

Homegrown Pumpkin Roast 🌱 🌿 \$6.50
Thick pumpkin soup with raz el hanout spices, fresh ginger and olive oil

Ceviche de la Casa 🌱 \$13.50
Fresh fish, leche de tigre, coconut flakes, peppers and cilantro

Beef Carpaccio 🌱 \$17
Marinated beef tenderloin with truffle mayo, parmesan cheese and local arugula

Fried Seafood Basket \$14.50
Fried calamari, shrimp and the fresh catch of the day served with yuzu and Thai chili sauce

SALADS & MORE

Tossed Caesar Salad 🌱 \$12
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 🌱 \$13
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 🌱 \$17.50
Canadian smoked salmon, avocado, roasted sesame seeds, red potatoes, a boiled egg and sour cream

Superfood Salad 🌱 🌿 \$14
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 Flatbread \$17
Grilled focaccia bread, pickled pear, arugula, sun-dried tomatoes, soft goat cheese and toasted almonds

Poke Bowl 🌱 🌿 \$12
Flavored sticky rice with sesame seeds, avocado, edamame and seaweed salad

Add marinated tuna \$7
Add sweet & sour tofu \$4
Add smoked salmon \$7.50

EXTRAS

French Fries 🌱 \$5
Crispy golden Fries served with old-style mayo

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

Seasonal Vegetables 🌱 🌿 \$5
Fresh vegetables cooked in garlic

Rice & Beans 🌱 🌿 \$5
Local brown rice with kidney beans

CHEF'S CHOICE

Beer-Battered Mahi-Mahi  **\$18.50**
Mahi-mahi fried in a Bonaire Blond Beer batter served with chunky tartar sauce and French fries

Galina Stoba  **\$18**
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 **\$19**
Grilled catch of the day with mango salsa, tropical coleslaw, arugula, French fries and old-style mayo

Veggie Burger   **\$14.50**
Corn, green peppers, avocado, mango salsa and tropical coleslaw on a gluten-free bun

Margarita Shrimp  **\$23**
Eight grilled tiger shrimp with cilantro aioli, polenta fries and a side salad

FINGER FOODS

Pulled Pork Fritters **\$10**
Six BBQ pulled pork fritters served with lemongrass aioli

Bonairean Cheese Balls **\$12.50**
Six 'Kasbal' cheese balls - a local favorite served with basil mayo

Coconut Shrimp **\$14**
Eight coconut-crusting shrimp served with orange chili sauce

Home-style buffalo Wings  **\$13**
Six slow-cooked wings served with BBQ sauce and blue cheese

Loco Nachos   **\$10**
Corn tortillas topped with avocado, beans and cheddar cheese

Add fire-grilled chicken \$5

Chicken Sate  **\$14.50**
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 - 15 pieces

MAIN EVENTS

Sweet BBQ Ribs  **\$19**
Slow-roasted ribs with orange-infused BBQ glaze served with a loaded potato and tropical coleslaw

Old-Fashioned Burger **\$14**
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  **\$25**
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  **\$12**
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 **\$25**
Chilean mussels, shrimp and the local catch of the day tossed with sweet chili peppers, alfredo sauce and roasted coconut flakes

Tenderloin Steak  **\$31**
Fire-grilled filet mignon with green asparagus, truffle sauce and a loaded potato

DESSERTS

New York Cheesecake **\$8.50**
Choose from chocolate, forest fruit or passion fruit toppings

White Chocolate Trifle **\$7.50**
White chocolate mousse with a gingerbread crust and passion fruit

Key Lime Pie **\$7.50**
Classic key lime pie with meringue and citrus zest

Ice Cream  **\$5.50**
Ask your waiter for today's flavors

DAILY SPECIALS

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

 - Dish can be prepared gluten-free

 - Dish is prepared vegan

All prices include 6% ABB tax. Gratuity is at your own discretion. Ingredients are subject to island availability. Substitutions are available upon request.