



CHIBI CHIBI

RESTAURANT & BAR

STARTERS

Tuna Tartare GF \$14⁵⁰
Fresh local tuna guacamole, and tropical fruit salad with passion fruit dressing

Local Ceviche GF \$12⁵⁰
Fresh fish pickled with onion, cilantro, lemon and lime

Fritto Misto \$13⁵⁰
Crispy fried calamari, shrimp and vegetables served with spicy chili lime dip

Beef Carpaccio GF \$12⁵⁰
Seared beef tenderloin Mediterranean herbs, Parmesan, mushrooms and arugula

Portobello GF | V \$11⁰⁰
Portobello mushroom stuffed with Gouda cheese, fresh spinach and cherry tomatoes, served with vegetables and an arugula salad

Goat Cheese Salad V \$12⁵⁰
Local goat cheese on a green salad with mango, honey lime dressing, toasted hazelnuts and fresh pears

SALADS

Green Salad V S \$7²⁵ L \$10²⁵
Mixed greens, cucumber, tomato, croutons and olives with your choice of dressing: red wine vinaigrette, honey lime dressing, oil and vinegar or blue cheese

Caesar Salad V S \$8²⁵ L \$11²⁵
Romaine lettuce with fresh Parmesan cheese, bacon bits, anchovies, garlic croutons and creamy Caesar dressing

SOUPS

Soup of the Day \$6⁵⁰
Ask your server about today's freshly made soup

Gazpacho GF | V \$6⁷⁵
Chilled soup with tomato, cucumber, peppers and olive oil

SIDES

\$3⁵⁰

Plantains

Rice & Beans

Rice

Mashed Potatoes

Polenta

Seasoned Potato Wedges

French Fries

Mixed Vegetables

PASTA

Seafood Pescadores \$24⁵⁰
Spaghetti with shrimp, calamari, mussels, clams, scallop, and fresh local fish, served with your choice of creamy alfredo or roasted tomato sauce

Spinach & Cheese Cannelloni V \$16⁵⁰
Spinach and ricotta cheese stuffed tube shaped pasta served with a white and tomato sauce, Parmesan cheese, and mixed vegetables

Beef Ragu Cannelloni \$19⁵⁰
Pasta stuffed with Italian style beef Bolognese, served with tomato sauce, Parmesan cheese and mixed vegetables

MAIN COURSES

Catch of the Day GF \$24⁵⁰
Fresh local fish fillet with Caribbean rice and beans, sautéed vegetable and a garlic, herb and tomato sauce *Preparation may vary based on the catch*

Tuna \$24⁵⁰
Seared sesame and smoked paprika crusted tuna with crisp plantains, pickled ginger and sweet bell pepper sauce

Grilled Shrimp \$26⁵⁰
Grilled jumbo shrimp on a skewer with local cornmeal polenta, cherry tomatoes and arugula salad, served with mango relish

Chicken Saltimbocca GF \$23⁵⁰
Chicken breast fillet prepared with fresh sage, prosciutto and Marsala wine sauce, served with angel hair pasta and Mediterranean herbs

BBQ Ribs GF \$21⁵⁰
Half rack of BBQ ribs with garlic mashed potato and sautéed vegetables

Churrasco GF \$27⁵⁰
USDA Choice tenderloin wrapped in bacon with chimichurri, sautéed vegetables and seasoned potato wedges

8 Oz. Primetime Burger \$14⁵⁰
Our signature burger with melted cheese, caramelized onion and sautéed mushrooms, served with seasoned potato wedges
Add bacon + \$1

Margarita Quesadilla \$16⁵⁰
Flour tortilla quesadilla with lime and tequila marinated grilled chicken, sautéed vegetables and cheese, served with sour cream, salsa and side margarita shot

Veggie Quesadilla V \$12⁰⁰
Flour tortilla quesadilla with sautéed vegetables and cheese, served with sour cream, salsa and guacamole

DESSERTS

NY Cheesecake \$7⁵⁰
Traditional baked cheesecake served with your choice of dark Belgium chocolate or berry sauce

Chocolate Cake GF \$8⁵⁰
Homemade dark chocolate and almond powder cake served with vanilla ice cream
Add a chocolate Baileys shot + \$3.50

Pavlova GF \$7⁵⁰
French meringue nest with chantilly whipped cream and tropical fresh fruit salad

Tiramisu \$8⁵⁰
Layered mascarpone cream with a dash of Amaretto liqueur and ladyfingers drenched in coffee with crunchy dark Belgium chocolate

Key Lime Pie \$7⁵⁰
Classic key lime pie with vanilla ice cream and whipped cream

Ice Cream GF \$6⁵⁰
Topped with chocolate syrup, whipped cream and a cherry *Ask your server for today's flavors*

Ice Coffee GF \$5⁵⁰
Coffee and ice cream blended into a sweet and refreshing drink, topped with chocolate and whipped cream *Add a shot of liqueur (Amaretto, Baileys, Kahlúa, Grand Marnier) + \$3.50*

GF = Gluten Free | V = Vegetarian

All prices include ABB tax. Service fees not included, but are appreciated.

DRINKS

\$2⁵⁰

Apple	Lemonade
Cranberry	Bottled Water
Pineapple	Coke
Tomato	Diet Coke
Grapefruit	Sprite
Fruit Punch	Club Soda
Ice Tea	Tonic

MILKSHAKES

\$5⁵⁰

Chocolate
Mango
Strawberry
Banana
Iced Coffee

BEER

Amstel	\$4 ⁰⁰
Amstel Bright	\$4 ⁰⁰
Amstel Light	\$4 ⁰⁰
Heinken	\$4 ⁰⁰
Polar	\$4 ⁰⁰
Dos Equis	\$5 ⁵⁰
Sol	\$5 ⁵⁰



DAILY HAPPY HOUR 5-7PM
1/2 PRICE DRINK SPECIALS

COCKTAILS

House Liquor	\$7 ⁰⁰
Gin, Rum, Vodka, Whiskey, Tequila	
Premium Liquor	\$8 ⁵⁰
Gin, Rum, Vodka, Whiskey, Tequila	
Liqueurs	\$8 ⁵⁰
Baileys, Amaretto, Tia Maria, Kahlúa, Frangelico, Sambuca, Grand Marnier, Cadushy	
Margarita	\$8 ⁵⁰
(Frozen or On the Rocks) Strawberry, Mango, Banana, Lime	
Daiquiri	\$8 ⁵⁰
(Frozen or On the Rocks) Strawberry, Mango, Banana, Lime	
Piña Colada	\$8 ⁵⁰
Sweet frozen cocktail made with pineapple juice and coconut cream	
Bonaire Ariba	\$8 ⁵⁰
Cadushy, Vodka, Rom Rincon, Aruba Liqueur, Crème de Banana, Orange Juice, Pineapple Juice	
Cadushy Special	\$8 ⁵⁰
Cadushy of Bonaire Liqueur, Blue Curacao, Pineapple Juice	
Mudslide	\$8 ⁵⁰
Kahlúa, Baileys, Vodka, Ice Cream	
Seabreeze	\$8 ⁵⁰
Vodka, Cranberry Juice, Grapefruit juice	
Divi Funky Monkey	\$8 ⁵⁰
Banana, Myers's Rum, Baileys, Kahlúa	
Flamingo Fling	\$8 ⁵⁰
Rum, Peach Liqueur, Pineapple Juice, Grenadine	
Divi Fruit Medley	\$8 ⁵⁰
Banana, Strawberry, and Mango mixed with Ice Cream and Rum	

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Ingredients are subject to island availability. Substitutions available upon request.*

WINE

	GLASS	BOTTLE
Terre Del Noce White Italian Wine		
Pinot Grigio	\$6 ⁰⁰	\$30 ⁰⁰
Chardonnay	\$6 ⁰⁰	\$30 ⁰⁰
Terre Del Noce Red Italian Wine		
Merlot	\$6 ⁰⁰	\$30 ⁰⁰
Cabernet Sauvignon	\$6 ⁰⁰	\$30 ⁰⁰
Portillo Red Argentinian Wine		
Merlot	\$6 ⁰⁰	\$34 ⁰⁰
Pinot Noir	\$6 ⁰⁰	\$32 ⁰⁰
Sutter Home Californian Wine		
White Zinfandel	\$6 ⁵⁰	\$30 ⁰⁰
Cavazza Italian Wine		
Prosecco DOC Brut		\$30 ⁰⁰

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