



CHIBI CHIBI

RESTAURANT & BAR

STARTERS

Soup of the Day \$6⁵⁰

Ask your server about today's freshly made soup.

Portobello \$11⁰⁰

Portobello mushroom stuffed with Gouda cheese, fresh spinach and cherry tomatoes, served with vegetables and an arugula salad

Local Ceviche \$12⁵⁰

Fresh fish pickled with onion, cilantro, lemon and lime

Goat Cheese Salad \$12⁵⁰

Local goat cheese on a green salad with mango, honey lime dressing, toasted hazelnuts and fresh pears

Fritto Misto \$13⁵⁰

Crispy fried calamari, shrimp and vegetables served with spicy chili lime dip

**TUESDAY & THURSDAY
6PM - 10PM**

MAIN COURSES

Catch of the Day \$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*

Grilled Shrimp \$26⁵⁰

Grilled jumbo shrimp on a skewer with local cornmeal polenta, cherry tomatoes and arugula salad, served with mango relish.

Chicken Saltimbocca \$23⁵⁰

Chicken breast filet prepared with fresh sage, prosciutto and Marsala wine sauce, served with angel hair pasta and Mediterranean herbs

Churrasco \$27⁵⁰

USDA Choice tenderloin wrapped in bacon with chimichurri, sautéed vegetables and seasoned potato wedges

DESSERTS

NY Cheesecake \$7⁵⁰

Traditional baked cheesecake served with your choice of dark Belgium chocolate or berry sauce

Chocolate Cake \$8⁵⁰

Almond flourless dark chocolate cake with roasted nuts and vanilla ice cream

Add a chocolate Baileys shot + \$3.50

Tiramisu \$8⁵⁰

Layered mascarpone cream and ladyfingers drenched in coffee with crunchy dark Belgium chocolate.

**All prices include ABB tax. Service fees not included, but are appreciated.
Ingredients are subject to island availability. Substitutions available upon request.*