



**TAKEOUT | DELIVERY | CURBSIDE PICK-UP**

# **MENU**

**7am-9pm**

**945 1814 | [reservations@brasseriecayman.com](mailto:reservations@brasseriecayman.com)**

## Small Plates (11am-9pm)

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<b>Yellowfin Tuna Tartare</b> , spicy soy vinaigrette, cucumber, pickled garden radish, avocado puree, island crisps	\$16.00
<b>Cayman Conch Ceviche</b> , tangerine aguachile, local cilantro, seasoning pepper, red onion, rose apple, island crisps	\$16.00
<b>Fish Cakes</b> , garden purslane, smoked lemon, beet remoulade	\$13.00
<b>Grilled Cheese</b> , soft brie, white truffle, surinam cherry jam	\$ 9.00

## Salads

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<b>Cayman Tomato Salad</b> , arugula, grilled red onion, basil, mozzarella di bufala, black garlic & balsamic vinaigrette	\$12.00
<b>Local Beet Salad</b> , local mixed greens, goat ricotta, 'chateau chook' soft boil egg, citrus, local beans, shaved fennel, pickled shallots, brasserie honey & ginger vinaigrette	\$12.00
<b>Garden Green Papaya Salad</b> , cabbage, carrots, cucumber, green beans, crispy shallots, green mango, blackfin tuna flakes, toasted peanuts, garden herbs, spicy tamarind vinaigrette	\$12.00

## Large Plates

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<b>Yellowfin Tuna Poke Bowl</b> , jasmine rice, avocado, edamame, green mango kimchi, cucumber, spicy soy, wakame	\$21.00
<b>'Brasserie Catch' Fish Curry</b> , cumin rice, mustard greens, celery achar, tomato raita, papadum	\$20.00
<b>Seared Yellowfin Tuna</b> , garden sweet potatoes, pickled okra, shaved local radishes, grilled bok choy, gooseberry sambal	\$26.00
<b>Certified Angus Beef Sirloin Burger</b> , brioche bun, gruyere cheese, tobacco onions, roasted tomato, housemade pickles lettuce, basil aioli, steak fries	\$20.00
<b>Immunity Boost Chicken Stew</b> , chicken, peppers, tomato, peanuts, lemongrass, ginger, rice	\$18.00
<b>Orecchiette Pasta</b> , black tiger shrimp, cayman tomato, cauliflower, mustard greens, shaved garlic, parmesan	\$18.00
<b>Garden Vegetable Curry</b> , organic quinoa, local pumpkin, sweet potato, bok choy, turmeric, ginger, scotch bonnet coconut milk, peppers, cilantro chutney, toasted cashews	\$16.00

## Share Plates

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<b>Charcuterie Platter</b> , serrano ham, lomo, chorizo iberico, gran bavarese, bra tenero, nero di pienza, brasserie honey marcona almonds, olives, grilled muesli & sourdough bread	\$36.00
<b>Margherita Pizza</b> , local tomato, fresh mozzarella, garden basil	\$16.00
<b>Brasserie Pizza</b> , black forest ham, salami, roasted peppers, red onion, mozzarella cheese, spinach salad	\$18.00
<b>Chef's Special Pizza</b> , chinese sausage, local kale, roasted tomatoes, smoked poblano peppers, cheddar cheese	\$18.00
<b>Brasserie Hummus</b> , crudités, house made whole wheat lavash	\$7.00

## Kids' Menu (11am-9pm)

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<b>Certified Angus Beef Cheese Burger</b>	\$15.00
cheddar cheese, steak fries, side of carrot sticks & fruit salad	
<b>Grilled Cheese</b>	\$10.00
cheddar & provolone cheese, black forest ham, side of cucumber & fruit salad	
<b>Penne Pasta</b>	\$10.00
butter, marinara or alfredo sauce, chicken, seasonal veggies, parmesan cheese, side of fruit salad	
<b>'Brasserie Catch'</b>	\$15.00
rice pilaf, seasonal vegetables, side of fruit salad	
<b>Spinach Salad</b>	\$6.00
quinoa, carrots, celery, corn, green apple, grapes, feta cheese, ranch dressing	



## Breakfast (7am-10:30am)

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<b>Breakfast panini</b> , English muffin, egg & cheese	\$3.99
<b>Breakfast sandwich</b> , choice of wrap, croissant, baguette or sliced brasserie bread, egg, meat & cheese	\$6.99
<b>American breakfast</b> , 2 eggs, hash browns, meat, toast	\$8.49
<b>English Breakfast</b> , 2 eggs any style, slow roasted tomato, baked beans, hash browns, meat, mushrooms, toast	\$10.99
<b>Pancake</b> , whipped cream, seasonal compote	\$4.99
<b>Fruit Pancake</b> , whipped cream, seasonal compote	\$5.49
<b>Avocado Toast</b> , sliced brasserie bread, avocado salad, garden arugula, local radish	\$6.49
<b>2 eggs</b> any style	\$2.99
<b>Sausages or bacon</b> , per serve	\$1.50
<b>Muffins</b> , blueberry, banana, chocolate	\$2.95
<b>Croissants</b>	\$ 2.50
<b>Sliced bread</b> , white, multi-grain	\$1.00
<b>Fresh fruit salad, housemade granola, yoghurt</b>	\$7.49
<b>Steel Cut Oatmeal</b>	\$ 4.49 (12 oz. cup) \$4.99 (16 oz. cup)
<b>Overnight Oats</b>	\$4.75
<b>Chia Pudding</b>	\$4.50
<b>Cayman Sandwich or patties</b>	\$3.00

## Lunch (11am-4pm)

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<b>Signature Salads</b>			\$7.99
add roast chicken \$4.00   add catch \$7.99   add avocado \$1.50			
<b>Caesar Salad</b> , romaine lettuce, garlic croutons, parmesan			
<b>Greek Salad</b> , mixed greens, tomatoes, olives, red onion, cucumber, feta, artichokes, almonds, red wine shallot vinaigrette			
<b>Brasserie Garden Salad</b> , mixed greens, carrots, radish, beets, green beans, sweet potatoes, pumpkin seeds, honey Dijon vinaigrette			
<b>Asian Salad</b> , chopped romaine, celery, carrots, cucumbers, peppers, red cabbage, tofu, sweet & sour vinaigrette			
<b>Cobb Salad</b> , mixed greens, red onion, corn, tomato, hard-boiled egg, bacon, cheddar cheese, ranch dressing			
<b>'Brasserie Market' Salad</b> , spinach, chickpeas, beets, cucumbers, peppers, walnuts, goat cheese, balsamic vinaigrette			
<b>Soup of the day</b>	\$4.99 (12 oz. cup)	\$5.99 (16oz. cup)	
<b>Chili of the Day</b>	\$4.99 (12 oz. cup)	\$5.99 (16oz. cup)	
<b>'Brasserie Catch' Lunch Special</b> , 1 piece of fish & 3 sides			\$15.49
<b>Meat Lunch Special</b> , 1/2 lb meat, 3 sides, 1 condiment			\$14.49
<b>Chicken Lunch Special</b> , 1/2 lb meat, 3 sides, 1 condiment			\$12.49
<b>Veggie Lunch Special</b> , bed of greens, 4 sides, 1 condiment			\$9.99

## Pastries & Baked Goods (7am-9pm)

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<b>Brownies</b>			\$ 3.25
<b>Housemade Cookies</b> : chocolate chip, oatmeal raisin, coconut cranberry, peanut butter, chocolate walnut			\$ 2.50
<b>Cupcakes</b> : carrot cake, red velvet, chocolate cheesecake, chocolate vegan, coconut, special of the week			\$ 3.75
<b>Cake of the day</b>			\$ 5.50
<b>Pie of the day</b>			\$ 5.25
<b>Trifle of the Day</b>			\$ 4.50
<b>Keto/Paleo Dessert</b>			\$ 5.00
<b>Dessert of the Day</b>			\$ 5.25



## Juices (7am-2pm)

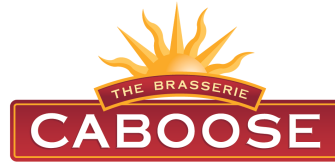
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<b>Fresh Squeezed Orange</b> , cleanses the digestive system and provides energy for the day	12 oz. \$4.00	16oz. \$5.00
<b>Green Machine</b> , pineapple, spinach, honeydew, cucumber, coconut water	12 oz. \$7.50	16oz. \$8.50
<b>Young &amp; The Restless</b> , green apple, kale, spinach, celery, cucumber, ginger, lime	12 oz. \$7.00	16oz. \$8.00
<b>Earth, Wind &amp; Fire</b> , beet, orange, strawberry, carrot, blueberry, spinach, aloe	12 oz. \$7.00	16oz. \$8.00
<b>Fountain of Youth</b> , kale, pineapple, strawberry, honeydew, agave, green cube (kale, gingert, mint, parsley, lime zest)	12 oz. \$8.00	16oz. \$9.00

## Smoothies

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<b>Peanut Punch</b> , peanut butter, oats, banana, cinnamon, almond milk, vanilla protein	16oz. \$9.00
<b>Açaí</b> , açai (with energising guarana), banana, house made yogurt, strawberry	16oz. \$10.00
<b>Vitamin Blast</b> , mango, acerola, orange, chia seed, pink salt	16oz. \$8.00
<b>The Heartbeet</b> , beet, carrot, mango, ginger, lime, banana, green apple	16oz. \$7.50
<b>Wake Me Up</b> , mango, strawberry, orange, cupuaçu	16oz. \$8.00



## Smoked Proteins (11am-5pm)

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Sandwich (choice of 1 meat, bread, 1 side)

Bowl (choice of meat & 4 sides)

Just Meat (1/4 lb | 1/2 lb | 1 lb)

### **Brisket,**

sandwich \$11.99 bowl \$12.99 1/4lb \$5.99 | 1/2lb \$ 9.99 | 1lb \$18.99

### **Pork Ribs**

bowl \$10.99 1/4lb \$4.99 | 1/2lb \$ 7.99 | 1lb \$15.99

### **Smoked Chicken**

sandwich \$9.99 bowl \$9.99 1/4lb \$5.99 | 1/2lb \$ 9.99 | 1lb \$18.99

### **Tofu**

sandwich \$6.99 bowl \$7.99

### **Vegetarian Bowl**

marinated kale & 5 sides \$7.99

### **All Sides**

small 8oz. \$ 3.00 large 16oz. \$ 6.00 family 32oz. \$12.00

## Cold Sides

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**Tomato Salad**

**Cole Slaw**

**Marinated Kale**

**Sweet Potato Salad**

## Hot Sides

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**Mashed Potatoes**

**Mac & Cheese**

**Grilled Pumpkin**

**Grilled Brussel Sprouts**

## Lunch Specials

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<b>1/2 lunch special</b> , 2 meats, 2 sides & corn bread	\$12.99
<b>1/4 lunch special</b> , 1 meat, 1 side & corn bread	\$7.99



## Takeout, curbside pick-up & free delivery

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Pre-order beers, wines and spirits from our Brasserie Purveyors list, available at all outlets and on the Brasserie website, and pick-up in one of our durable Brasserie Purveyors bags.

Call 945 1814 or email [reservations@brasseriecayman.com](mailto:reservations@brasseriecayman.com) to order ahead.

Brasserie Purveyors items will also be available to purchase at all takeout venues.