



## Today's 'Brasserie Catch' Highlights

We're dedicated to hauling in the freshest fish, on our own local deep-sea fishing boats, 'Brasserie Catch I & II,' and bringing it straight to our kitchen, to then serve at your table.

### SMALL PLATES

#### **Crispy Fish Cakes | 16**

farmer Hamlin's field greens, avocado, house made crème fraîche, pickled shallots, radish, lemon

#### **Captain Douglas' Wahoo Ceviche | 19**

red onion, local peppers, starfruit, 'coco bluff' coconut, jalapeno, cilantro, passion fruit bilimbi, island crisps

#### **Captain Nicholas's Tuna Tartar | 19**

avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

#### **Cayman Conch Salad | 21**

red onion, local peppers, Cayman tomatoes, shaved fennel, pomelo, 'coco bluff' coconut leche de tigre, crispy garden green banana

### LARGE PLATES

#### **Captain Jason's Roasted Red Snapper | 39**

garden gungo pea puree, slow roasted tomato, endives, charred ackee & local pepper sofrito

#### **Captain Thom's Grilled Swordfish | 42**

organic farro, roasted carrots, cured garden beets, charred mustard greens, passion fruit mojo



### SHARE PLATES

#### **Brasserie Grilled Cheese | 11**

soft brie, white truffle, Cayman mango & starfruit jam

#### **Chicken Liver Pate | 12**

garden rosemary & cayman sea salt ghee, farmer Edna's sorrel jam, grilled ciabatta

#### **Caboose Smoked Fish Dip | 16**

garden purslane, marinated tomato, local cucumber, pickled seasoning pepper, charred lemon, grilled sourdough

### SOUPS & SALADS

#### **Curried Garden Vegetable & Lentil Soup | 8**

grilled flat bread, parsley, crispy shallots

#### **Cayman Tomato Salad | 15**

farmer Davy's arugula, burrata, charred local red pepper, shaved radish, spicy garden grapes, sherry vinaigrette dressing

#### **Caboose Roasted Local Pumpkin Salad | 14**

local mixed greens, parmesan cheese, winged beans, pickled 'coco bluff' coconut, spicy pumpkin seeds, squash leaf pesto

### LARGE PLATES

#### **Seafood Pasta | 33**

house made tagliatelle, wahoo, red wild shrimp, local tomato, tarragon, lemon,

#### **Grilled CAB Rib Eye Steak | 46**

'chateau chooks' poached egg, garden greens, garden oregano chimichurri, house made pepper jelly, hand cut fries

#### **Grilled All-Natural Chicken | 34**

carrot puree, fennel confit, choi sum, orchard pomelo, charred green onion gremolata

#### **Fire Roasted Local Tomato Risotto | 23**

winged beans, local peppers, arugula, crispy leeks, garden herb pesto, parmesan

\*'Chateau Chooks' - home of our very own laying hens

\*'Coco Bluff' - our Savannah coconut plantation

\*Brasserie Honey - harvested from our very own hives



Thursday, 26 January



*Executive Chef  
Dean Max and Chef  
Artemio Lopez  
welcome you*

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### *Chef's Five-Course Tasting Menu*

Our Chef will prepare you a unique supper using ingredients fresh from our garden, our Brasserie Catch fishing boats and our ever-changing à la carte menu

\$90 per person  
\$140 with wine pairings (3oz. pours)

group participation required

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### *Build Your Own\* Charcuterie Board*

#### **Land**

serrano ham \$10  
lomo iberico \$8  
iberico chorizo \$8

#### **Sea**

smoked fish dip \$7

#### **Cheese**

maytag \$9  
aged manchego \$9  
toma \$8  
port salute \$8

#### **Accompaniments**

'brasserie' honey \$3  
sweet sicilian olives \$4  
sorrel & scotch bonnet jam \$3  
housemade pepper jelly \$4  
brasserie hummus \$4  
Valencia almonds \$3



### *February Harvest Dinner Series*

Enjoy a three-course family style farm-to-table celebration of bold Spring flavours and fresh local ingredients from the Brasserie Garden, Coco Bluff coconuts, Brasserie catch fishing boats and the Brasserie bees.

Chef Niven Patel return to the Brasserie kitchen alongside the Brasserie's Executive Chef Dean Max and Chef de Cuisine Artemio Lopez

February 24th from 6pm  
\$150 CI per person plus grats



More info and bookings at  
reservations@brasseriecayman.com