



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' 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, garden green banana

LARGE PLATES

Captain Nicholas' Yellowfin Tuna Poke Bowl | 32

japanese rice, avocado, 'coco bluff' coconut kimchi, cucumber, radish, edamame, spicy soy, wakame, toasted sesame seeds

Captain Jason's Roasted Red Snapper | 33

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

Captain Thom's Grilled Swordfish | 36

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 | 13

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 David'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

add to any salad: chicken 7, shrimp 10, steak 15 or 'brasserie catch' 15

LARGE PLATES

Certified Angus Beef Sirloin Burger | 24

brioche bun, american cheese, grilled onion, marinated tomato, house made pickles, local lettuce, special sauce, hand cut fries

Steak Frites | 36

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

fermented Chili Marinated Chicken | 23

steamed rice, garden carrots, choy sum, kimchi jujube plum and local cabbage kimchi

Roasted Cauliflower Schnitzel | 22

garden beet & carrot salad, local arugula, parsley aioli, crispy capers, charred lemon

*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*



*Our nightly specials
have returned*

ASK US ABOUT

Monday Secret Pleasure

Three 'secret' courses paired
with wine
CI \$125/couple

Pasta Party

Every Wednesday night, join the party
warm your soul with our take on everyone's
fave comfort food: pasta, perfectly paired with wine.

Pinot & Pizza Fridays

The ultimate pizza & wine night
Nightly specials start at 5pm

January Swirl Tasting Series

What better way to kick off the New Year
than with wines from the New World?
Join us as we taste extraordinary wines
from Argentina, Chile and the United States.

January 26th from 5pm
\$50 CI per person plus grats



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