



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 salad, local avocado puree, house made crème fraiche, pickled shallots, radish, lemon

Cayman Conch Salad | 21

cucumber, local peppers, red onion, garden jicama, grapefruit, dill, spicy passion fruit dressing, island crisps

Captain Atlee's Wahoo Ceviche | 19

red onion, garden sweet potato, green mango, 'coco bluff' coconut, cilantro, mango bilimbi aguachile, island crisps

Crispy Calamari | 17

local mix greens, 'coco bluff' coconut, charred okra, garden curry leaves, sweet chili sambal

LARGE PLATES

Captain James' Blackfin Tuna Poke Bowl | 32

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

Captain Dorson's Roasted Red Snapper | 32

local carrot & miso puree, cucumber, mustard greens, garden apple, passion fruit & yuzu vinaigrette

Captain Morgan's Yellowfin Tuna | 35

Caboose smoked millet, garden long bean salad, callaloo, Cayman tomato vinaigrette

SHARING PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, local mango & naseberry jam

Chicken Liver Pate | 13

garden rosemary & cayman sea salt ghee, farmer Edna's sorrel chutney, grilled sourdough

Caboose Smoked Fish Dip | 16

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

SOUPS & SALADS

Curried Cauliflower & Lentil Soup | 8

spinach, Cayman tomato achar, crispy curry leaves, mustard oil

Cayman Tomato Salad | 15

farmer Davy's arugula, burrata, charred local red pepper, shaved radish, pickled jujube plum, sherry vinaigrette

Slow Roasted Local Beet Salad | 14

local mixed greens, monte enebro goat cheese, garden green beans, shaved fennel, dill, curried sunflower seeds, brasserie honey & citrus vinaigrette

Garden Green Papaya Salad | 14

green cabbage, local green beans, cucumber, carrots, 'coco bluff' coconut, Cayman tomato, garden herbs, toasted peanuts, crispy shallots, spicy passion fruit dressing, kaffir lime

add to any salad: chicken 7, shrimp 10, steak 13 or 'brasserie catch' 13

LARGE PLATES

Certified Angus Beef Sirloin Burger | 24

brioche bun, provolone cheese, smoked onion, Cayman tomato, sauerkraut, garden greens, grain mustard aioli, hand cut fries

Local Turmeric Marinated Chicken | 23

lemon rice, roasted carrots, swiss chard, 'coco bluff' coconut tzatziki

Steak Frites | 35

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

Mezze Maniche Pasta | 22

roasted zucchini, Cayman tomato, local eggplant, garden swiss chard, peanut 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



Monday, 27 March



*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

Swirl Masterclass

An exclusive wine tasting event featuring five exceptional wines from the best wine regions of Italy, paired with canapés prepared by Chef de Cuisine Artemio Lopez. Indulge in the flavours of Tuscany, Piedmont, Friuli, Veneto and Sicily as Master Sommelier Simone Ragusa guides you through each of the five unique tastings

April 13th from 5:30pm

\$65 CI per person plus grats



More info and bookings at
reservations@brasseriecayman.com