



# 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

### Captain Morgan's Blackfin Tuna Tartar | 19

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

## LARGE PLATES

### Seafood Pasta | 33

house made tagliatelle, red snapper, red wild shrimp, local tomatoes, zucchini, basil, lobster cream, parmesan

### Captain James' Triggerfish Curry | 36

organic farro pulao, breadfruit, eggplant, local peppers, carrots, garden fennel, callaloo, 'coco bluff' coconut & star fruit pickle

### Captain Morgan's Roasted Red Snapper | 39

chili roasted sweet potato, charred okra, garden mustard greens, pickled 'coco bluff' coconut, Cayman mango gazpacho, kaffir lime



## SHARE PLATES

### Brasserie Grilled Cheese | 11

soft brie, white truffle, local mango & jujube plum jam

### Chicken Liver Pate | 13

garden rosemary & Cayman sea salt ghee, garden gooseberry chutney, grilled sourdough

### Caboose Smoked Fish Dip | 16

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

## SOUPS & SALADS

### Bermudian Fish Chowder | 9

garlic croutons, garden dill, brasserie hot sauce, crispy basil

### Cayman Mango Salad | 15

farmer Davy's arugula, charred local red pepper, 'coco bluff' coconut, garden rose apple, cured onion, mint, spicy lime vinaigrette

### Compress Farmer Hamlin's Watermelon Salad | 14

local mixed greens, burrata, garden fennel, jicama, shaved watermelon radish, pickled star fruit, balsamic & surinam cherry vinaigrette

### Garden Green Papaya Salad | 14

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

## LARGE PLATES

### 12 oz. CAB NY Steak | 48

charred eggplant puree, pickled okra, slow roasted tomato, marinated curly endive, grilled cactus chimichurri

### Smoked Paprika Marinated All-Natural Chicken | 34

roasted breadfruit bravas, charred okra, marinated callaloo, garden apple & fennel salad, roasted garlic aioli

### Summer Squash Risotto | 23

charred tomatoes, piquillo peppers, balsamic pickled eggplant, arugula, parmesan



Friday, 26 May



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

## 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

Per Person | 90  
with wine pairings (3oz pours) | 140

group participation required

## Build Your own Charcuterie Board

### LAND

serrano ham 10\$  
lomo iberico 9\$  
iberico chorizo 9\$

### SEA

smoked fish dip 7\$

### CHEESE

maytag 9\$  
manchego 9\$  
mottarone 9\$  
5 month aged Spanish goat 8\$

### ACCOMPANIMENTS

'brasserie' honey 3\$  
gaeta olives 4\$  
gooseberry chutney 3\$  
housemade pepper jelly 4\$  
brasserie hummus 4\$  
Marcona almonds 3\$



## Pizza & Pinot

### Margherita Pizza | 16

fresh mozzarella, local tomato, garden basil

### Brasserie Pizza | 18

black forest ham, salame Milano, grilled onion, roasted peppers, local arugula salad.

### Chef's Special Pizza | 17

garden roasted eggplant, charred cauliflower, gaeta olives, pickled fresno pepper, basil, purslane

Pinot Noir Reserva 2019, Cooper Mountains, Williamette Valley, Oregon

\$65.00

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

\*Coco Bluff' - our Savannah coconut plantation

\*Brasserie Honey - harvested from our very own hives

More info and bookings at  
reservations@brasseriecayman.com