



# 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

### Captain Morgan's Blackfin Tuna Poke Bowl | 32

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

### Captain Morgan's Roasted Red Snapper | 33

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

### Captain James' Triggerfish Curry | 32

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

## 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 greens, 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

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

## LARGE PLATES

### Certified Angus Beef Sirloin Burger | 24

ciabatta bun, provolone cheese, piquillo peppers, beer braised onion, tomato, pickled zucchini, curly endive, spicy mustard aioli, hand cut fries

### Steak Frites | 35

'chateau chooks' poached egg, garden arugula, grilled cactus chimichurri, house made pepper jelly, hand cut fries

### Smoked Paprika Marinated Chicken | 23

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

### Garden Eggplant Adobo | 20

rice primavera, garden cactus salad, purslane, watermelon radish, avocado emulsion

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

\*'Coco Bluff' - our Savannah coconut plantation

\*Brasserie Honey - harvested from our very own hives



Friday, 26 May



*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  
Per Couple | 125

### 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

## June Swirl Masterclass

Celebrate 25 years of the Brasserie at June SWIRL, when Master Sommelier Simone Ragusa curates an impressive Californian tasting, featuring five exceptional wines from Napa Valley, Santa Barbara, Alexander Valley, Sonoma County and Domaine Chandon, with seasonal pairings bursting with flavor from Brasserie Chef de Cuisine, Artemio Lopez.



More info and bookings at  
[reservations@brasseriecayman.com](mailto:reservations@brasseriecayman.com)