

SMALL PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, jujube plum & mango jam

Chicken Liver Pate | 13

garden rosemary ghee, cayman sorrel chutney, grilled house made brioche

Crispy Fish Cakes | 16

purslane, 'cocobluff' coconut & garlic chive remoulade, local tomatoes, pickled okra, charred lemon

Caboose Smoked Fish Dip | 16

purslane, avocado, pickled seasoning peppers, garden radish, lemon, grilled house made multigrain bread

Captain Daniel's Conch Salad | 21

red onion, cucumber, local peppers, 'coco bluff' coconut, cilantro, spicy bilimbi & passion fruit dressing, island crisps

SOUPS & SALADS

Caribbean Red Bean Soup | 9

'coco bluff' coconut dumplings, garden callaloo, scotch bonnet relish

Slow Roasted Beet Salad | 15

local mixed greens, house made ricotta, roasted grapes, shaved fennel, citrus, garlic chives, toasted pistachios, brasserie honey & dijon mustard dressing

Garden Green Papaya Salad | 15

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

Cayman Tomato Salad | 15

garden greens, burrata, shaved radish, fennel pollen, basil, nasturtium, black garlic and aged balsamic vinaigrette

Smoked Salmon Salad | 28

garden greens, smoked bacon, 'chateau chooks' hard-boiled egg, local tomato, kalamata olives, avocado green goddess dressing

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

LARGE PLATES

Cavatelli Pasta | 23

grilled zucchini, broccoli, roasted lion's mane mushrooms, local tomato reduction, roasted garlic breadcrumbs, pecorino

Captain Derron's Wahoo Poke Bowl | 34

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

Captain Dorson's Roasted Red Snapper | 36

'coco bluff' coconut & parsnip puree, cured java apple & purple neck radish, radish greens, chili & peanut salsa

Captain Jason's Grilled Day Grouper | 38

fregola sarda, garden cauliflower, tat soi, herbs, lobster & tomato emulsion

CAB Beef Burger | 28

brioche bun, american cheese, tobacco onions, local tomato, garden spicy greens, pickled seasoning peppers, herbed aioli, hand cut fries

Brasserie Honey Soy Glazed Chicken | 29

forbidden black rice, sweet chili zucchini, mustard greens, purple neck radish & callaloo slaw, sesame seeds

Steak Frites | 36

'chateau chooks' poached egg, garden spicy greens, 'coco bluff' coconut chimichurri, house made pepper jelly, hand cut fries



THURSDAY 28 MARCH

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Coming up Events

Easter Wine Bundle Special

A wine for every occasion, or perhaps just one: Easter with family and friends. If you are going to be the "host with the most", then pick up this wine collection on your next Brasserie visit. You get six bottles of carefully selected fine wine by our Master Sommelier Simone Ragusa. You'll find Italian Prosecco, Sauvignon Blanc from New Zealand, Austrian Riesling, and a Rosé from Provence, as well as reds from Tuscany and Argentina's Mendoza region. Both reds pair excellently with Chef Dean's Easter Lamb recipe.

"Tignanello vs Sassicaia" Wine Dinner

Friday 19 Apr 2024 | 6:30-10pm

It's one of the most expensive and highly sought-after investment wines.

The other broke all the rules then became the toast of Italy.

Both are Super Tuscans; wines that use non-native Italian grapes to make age worthy Bordeaux blends. Sassicaia is the only single estate in Italy with its own named denomination and the 1985 drop is Italy's most expensive wine sold at over US\$ 4000 a bottle. Tignanello's fan base includes Meghan Markle and Boris Johnson.

These full-bodied, rich and spicy wines are part of this exclusive 5-course dinner led by our Italian Master Sommelier Simone Ragusa. C1\$ 280 per person (plus grats).

Reserve now at
reservations@brasseriecayman.com
+1 345 945 1815



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.

Our Brasserie Bees apiary has 50 hives producing honey, coconut harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provide us daily with organic eggs.

Blue House Salmon free of antibiotics and hormones. Raised with pure aquifer water free of microplastics.