

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

mustard greens, 'coco bluff' coconut & garlic chive remoulade, local tomatoes, pickled okra, charred lemon

Caboose Smoked Fish Dip | 16

mustard greens, 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

Thai Chicken Noodle Soup | 9

local chilies, bok choy, cilantro, lime

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 Jason's Roasted Red Snapper | 36

garden cauliflower cous cous, roasted carrots, mustard greens, carrot top chermoula

Captain Jason's Grilled Day Grouper | 38

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

CAB Beef Burger | 28

brioche bun, provolone cheese, roasted mushrooms, grilled onion, local tomato, pickled zucchini, fermented chili aioli, hand cut fries

Garden Herb Marinated Chicken | 29

crushed fingerling potatoes, grilled asparagus, garden kale, local tomato romesco

Steak Frites | 36

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



TUESDAY 2 APRIL

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Coming up Events

April Swirl

Thursday 25 Apr 2024 | 5:30-7pm |

Join us for a unique SWIRL in collaboration with **Parés Baltà winery** to bring you the best of Spain's organic and biodynamic wines. Sourced from the regions of Priorat, Ribera del duero, Penedès and Catalonia, these exceptional wines are the product of three generations of dedication to organic and biodynamic agriculture. Master Sommelier will guide you through the five tastings with delicious canapés from our Chef de Cuisine Artemio Lopez. C\$ 65 per person (plus grats)

"Tignanello vs Sassicaia" Wine Dinner

Friday 19 Apr 2024 | 6:30-10pm

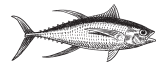
It's one of the most expensive and highly sought-after investment wines.

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. C\$ 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.