

## 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, charred lemon

### Caboose Smoked Fish Dip | 16

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

### Captain Morgan Red Snapper Ceviche | 19

red onion, local tomato, purple neck radish, fresno chilies, dill, cucumber aguachile, island crisps

## SOUPS & SALADS

### Thai Red Curry Chicken Soup | 9

jasmine rice, garden bok choy, cilantro, lime

### Slow Roasted Beet Salad | 15

local mixed greens, house made ricotta, roasted grapes, garden rose apple, 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, Caboose 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

### Smoked Cauliflower Alfredo | 23

fettuccelle pasta, asparagus, garden kale, roasted garlic breadcrumbs, parmesan

### Blue House Salmon Poke Bowl | 34

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

### Captain Morgan's Roasted Red Snapper | 36

roasted parsnip gnocchi, smoked garden carrots, purslane, fresno pepper & local tomato salmoriglio

### Grilled Blue House Salmon | 37

garden eggplant tahina, tomato & cucumber salad, grilled purple cabbage, orchard cactus zhoug

### CAB Beef Burger | 28

brioche bun, cheddar cheese, tobacco onions, local tomato, house made pickles, mizuna, garden herb aioli, hand cut fries

### Spanish Paprika Marinated All-Natural Chicken Breast | 29

saffron rice, grilled zucchini, garden swiss chard, local pepper sofrito

### Steak Frites | 36

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



TUESDAY 16 APRIL

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## Coming up Events

*Swirl April*

Thursday 25 Apr 2024 | 5:30-7pm

Join us for a unique SWIRL in collaboration with Pares Balta 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](mailto: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.