

## 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 Derron's Yellowfin Tuna Tartar | 19

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

### Captain Daniel's Conch Salad | 21

red onion, local tomato purple neck radish, seasoning pepper, dill, passion fruit aguachile, island crisps

## SOUPS & SALADS

### Roasted Tomato Rasam Soup | 9

yellow lentils, basmati rice, cilantro, crispy curry leaves

### 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

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

## LARGE PLATES

### Fettucelle a la Norma | 23

roasted eggplant, local tomato, garden greens, basil, caboose smoked parmesan

### Captain Derron's Yellowfin Tuna Poke Bowl | 34

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

### Pistachio Curry Crusted Blue House Salmon | 37

pumpkin puree, fennel & rose apple salad, garden callaloo, cumin vinaigrette

### Captain Derron's Grilled Yellowfin Tuna | 38

charred eggplant puree, garden carrot & jicama escabeche, arugula, green seasoning

### Thai Red Curry Marinated Chicken | 29

jasmine rice, local tomato & celery salad, garden mizuna, thai chili & cilantro relish

### CAB Beef Burger | 28

brioche bun, pepper jack cheese, red onion, local tomato, pickled seasoning peppers, marinated callaloo, pimento aioli, hand cut fries



MONDAY 29 APRIL

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## Coming up Events

*Five-course Wine Dinner:  
Dominus vs. Opus one*

Wednesday 12 Jun 2024 | 06:30-10pm | The Brasserie

Join us for an unforgettable five-course wine dinner. They are called "cult" Napa Valley wines for a reason.

Both wineries are famous for producing elegant, age-worthy Bordeaux-style blends. Dominus wines score among the highest in Napa year after year. Opus One is the grandfather of California wines, scoring an impressive 99 points by James Suckling, a true blend of tradition and innovation.

Enjoy a welcome reception with canapés under the stars in our Garden, followed by a private dinner in the patio room. C\$130 per person + grats

## Cinco de Mayo Happy Hour

Friday 3 May 2024 at Caboose | 5-7 pm

It's a Fiesta! Chef Artemio Lopez and his team are bringing the flavours of Mexico to The Caboose for Cinco de Mayo. Our Happy Hour Fiesta will feature street food favourites including tacos, street corn and traditional Mexican sweets. Drinks specials include spicy tamarind and seasonal margaritas and our Garden mint mojito. Join us for a taste of authentic Mexican street-food specials, drinks specials and live music.

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.