

SMALL PLATES

Brasserie Grilled Cheese | 11

soft brie, white truffle, Cayman mango & papaya jam

Chicken Liver Pate | 14

local mango chutney, balsamic pickled eggplant, garden arugula, grilled brioche, house made lavash

Crispy Fish Cakes | 16

local mixed greens, 'coco bluff' coconut & garlic chive remoulade, local tomatoes, pickled eggplant, charred lemon

Caboose Smoked Fish Dip | 16

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

Captain Morgan's Blackfin Tuna Tartar | 19

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

SOUPS & SALADS

Roasted Tomato and Fennel Soup | 10

sourdough crostini, rosemary oil, parmesan cheese

Local Watermelon & Beet Salad | 15

local mixed greens, burrata, jujube plum, garden mint, toasted pistachios, red wine-shallot dressing

Cayman Mango Salad | 15

local arugula, grilled red onion, shaved radish, sweet peppers, cured 'coco bluff' coconut, cilantro-lime vinaigrette

Garden Green Papaya Salad | 15

green cabbage, local green beans, green mango, cucumber, carrots, 'coco bluff' coconut, cayman tomato, garden herbs, toasted peanuts, crispy shallots, spicy orchard tamarind dressing

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

LARGE PLATES

Corn Spaghetti ai Funghi | 25

roasted mushrooms, green beans, garden chilies, rosemary & thyme cream, parmesan

Captain Morgan's Blackfin Tuna Poke Bowl | 34

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

Grilled Blue House Salmon | 37

breadfruit mash, balsamic pickled eggplant, garden greens, tomato – oregano vinaigrette

Captain Morgan's Grilled Wahoo | 38

garden beet puree, roasted carrots, frisse lettuce, farmer Hamlin's dragon fruit sofrito

CAB Beef Burger | 28

sesame bun, cheddar cheese, tobacco onions, tomato, lettuce, bacon aioli, hand cut fries

Panang Chicken Curry | 27

jasmine rice, breadfruit, local peppers, green onions, basil, peanuts, garden lime

New York Steak Frites | 38

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



WEDNESDAY 10 JULY

*Chef Dean Max and Chef
Artemio Lopez welcome you*

*Business Lunch
Summer Special*

Every Day Lunch time 11.30am-5.00pm
Choice of Any Two Or Three

APPETISERS

Roasted Tomato and Fennel Soup

sourdough crostini, rosemary oil, parmesan cheese

OR

Brasserie Caesar Salad

romaine lettuce, garlic croutons, shaved parmesan cheese, house made caesar dressing

ENTREES

Spaghetti Pomodoro

local tomato, garden basil, parmesan cheese

OR

Panang Chicken Curry

jasmine rice, breadfruit, local peppers, green onions, basil, peanuts, garden lime

DESSERTS

Guava Sorbet

Choice of Two Courses | 25

Choice of Three Courses | 30

Add C15 For A Glass of Red Or White Wine

Upcoming Events

SWIRL: Best of Argentina & Chile

Thursday 18 Jul 2024 | 5:30-7pm

C15 65 per person (plus grats).

To reserve call +1 345 945 1815
or email

reservations@brasseriecayman.com



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 with organic eggs.

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