

## SMALL PLATES

### Brasserie Grilled Cheese | 11

soft brie, white truffle, Cayman mango & jack fruit 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 Dorson's Blackfin Tuna Tartar | 19

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

## SOUPS & SALADS

### Italian Style Brasserie Catch Fish Soup | 10

grilled sourdough, spinach, garden basil, lemon

### Local Watermelon & Beet Salad | 15

local mixed greens, fresh mozzarella, 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

### Gluten Free Corn Spaghetti | 25

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

### Captain Dorson's Blackfin Tuna Poke Bowl | 34

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

### Brasserie Catch Mahi Mahi Fish & Chips | 36

crushed green peas, garden mint, local chilies remoulade, lemon, hand cut fries

### Capitan Cody's Roasted Red Snapper | 38

civil war beans passatina, charred green beans, roasted cherry tomato, pickled local mushroom, garden greens, cactus salsa verde

### CAB Beef Burger | 28

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

### Massaman 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, charred green onion chimichurri, house made pepper jelly, hand cut fries



FRIDAY 26 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

### Italian Style Brasserie Catch Fish Soup

grilled sourdough, spinach, garden basil, lemon  
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

### Massaman 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 CI\$5 For A Glass of Red Or White Wine

*Upcoming Events*

## SWIRL: Best of South Africa

Thursday 18 Jul 2024 | 5:30-7pm  
CI\$ 65 per person (plus grats).

To reserve call +1 345 945 1815  
or email

[reservations@brasseriecayman.com](mailto: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.