

SMALL & SHARING PLATES

Crispy Fish Cakes | 16

garden purslane, 'coco bluff' coconut & garlic chive remoulade, cherry tomato, balsamic pickled eggplant, charred lemon

Caboose Smoked Fish Dip | 16

garden greens, farmer's Hamlin avocado, pickled local pumpkin, garden radish, lemon, grilled flat bread

Captain Cody's Yellowfin Tuna Tartar | 19

farmer's Hamlin avocado puree, local cucumber, pickled radish, garlic chives, spicy soy, island crisps

Brasserie Grilled Cheese | 12

soft brie, white truffle, naseberry & granny smith apple jam

Chicken Liver Pate | 12

anilla & garden sage ghee, farmer Willi's guava mostarda, grilled house made brioche

Charred Garden Okra & Local Avocado | 22

yellowfin tuna pastrami, slow roasted cherry tomato, fermented red onion, salsa macha

Grilled Red Wild Shrimp | 28

local arugula, 'nduja emulsion, pickled cucumber, lemon

SOUPS & SALADS

Roasted Farmer Joel's Pumpkin Soup | 9

thai chili crema, crispy mushrooms, garlic chives, olive oil

Maple Syrup Roasted Plantation Organic's Pumpkin Salad | 15

field greens, pickled 'coco bluff' coconut, spicy candied walnuts, shaved parmesan, garden herb pesto

Orchard Green Papaya Salad | 15

green cabbage, green beans, cucumber, carrots, 'coco bluff' coconut, cherry tomato, garden herbs, toasted peanuts, crispy shallots, spicy Cayman mango dressing

add to any salad:

chicken | 8 shrimp | 11 steak | 16 'brasserie catch' | 16

LARGE PLATES

Farmer Codi's Roasted Oyster Mushroom Pasta | 25

corn spaghetti, green beans, curly kale, local chillies, parmesan

Captain Cody's Yellowfin Tuna Poke Bowl | 34

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

Grilled Captain Cody's Yellowfin Tuna | 37

yellow heart breadfruit mash, garden greens, roasted pepper emulsion, farmer Hamlin's avocado salsa

CAB Beef Burger | 28

challah bun, muenster cheese, beer braised onion, tomato, local arugula, house made pickles, hand cut fries

Thai Curry Chicken | 27

jasmine rice, japanese eggplant, roasted peanuts, cilantro, lime

New York Steak Frites | 38

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



MONDAY 2 SEPTEMBER

Chef Dean Max and Chef Artemio Lopez welcome you

Business Lunch

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

APPETISERS

Roasted farmer Joel's Pumpkin Soup

thai chili crema, crispy mushrooms, garlic chives, olive oil
OR

Brasserie Caesar Salad

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

ENTREES

Farmer Codi's Roasted Oyster Mushroom Pasta

corn spaghetti, green beans, curly kale, local chillies, parmesan
OR

Thai Curry Chicken

jasmine rice, japanese eggplant, zucchini, garden greens, roasted peanuts, cilantro, lime

DESSERTS

Local Watermelon Sorbet

Two Courses | 25
Three Courses | 30
Glass of Red Or White Wine | 5

Upcoming Events

SWIRL: Best of South Africa

Thursday 19 September 2024 | 5:30-7pm
Cl\$ 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.