

## SMALL & SHARE PLATES

### Crispy Fish Cakes | 16

mustard greens, 'coco bluff' coconut & seasoning pepper remoulade, cherry tomato, balsamic pickled eggplant, charred lemon

### Caboose Smoked Fish Dip | 16

mizuna, farmer's hamlin avocado, pickled pumpkin, garden radish, lemon, grilled flatbread

### Captain Dorson's Blackfin Tuna Pastrami | 20

avocado puree, garden bok choy, shaved radish, clementine, pickled chanterelle mushrooms, thai chili, pumpkin ponzu, zev

### First of the Season Cayman Conch Salad | 21

Local cucumber, garden peppers, fennel, radish, green papaya, chickpea puffs, mango-starfruit dressing

### Brasserie Grilled Cheese | 12

soft brie, white truffle, Cayman mango & guinep jam

### Chicken Liver Pate | 12

vanilla & garden sage ghee, garden surinam cherry & strawberry chutney, grilled house-made brioche

### Charcuterie Platter | 28

serrano ham, 12 month aged manchego, garden gooseberry & custard apple chutney, brasserie honeycomb, spicy candied walnuts, grilled ciabatta

## Chef's Five-Course Tasting Menu and Wine Pairings

Our Chef will prepare you a unique menu using ingredients fresh from our garden, our Brasserie Catch fishing boats and our ever-changing à la carte menu  
Per Person | 90

Add wine pairings to each course, specifically selected by our  
Master Sommelier, Simone Ragusa (3oz pours)  
Per Person | 50  
*group participation required*

## SALADS

### Maple Roasted Plantation Organics' Pumpkin Salad | 15

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

### 'Coco Bluff' 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

### Black Truffle Risotto | 32

Cayman red chanterelle mushrooms, long beans, parmesan cheese, garlic chives

### Seafood Pasta | 36

white shrimp, red snapper, cured tuna ham, cherry tomatoes, garden basil, parmesan

### Roasted Captain Jason's Red Snapper | 39

white bean baba ghanoush, roasted okra, carrots pickle, bok choy, zucchini zhug

### Paprika Marinated Chicken | 30

bomba rice, nduja, local peppers, long beans, malabar spinach, tomato soffrito

### Grilled Harissa Lamb Chops | 52

parsnip puree, grilled carrots, brussels sprouts, spicy greens, herbed yogurt

### Grilled 10 oz. CAB NY Steak | 56

'chateau chooks' poached egg, garden mizuna, cactus chimichurri, house-made pepper jelly, cassava charcoal



THURSDAY 7 NOVEMBER

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## Taco Night

### Chips & Salsa | 10

guacamole, fire roasted tomato salsa, island crisps

### Carne Asada Taco | 5

fennel & pickled celery relish, cilantro

### Fish adobo Taco | 5

guacamole, cilantro

### Achiote Pork Taco | 5

pickled cucumber & radish greens salad

### Chicken fajitas Taco | 5

green papaya slaw

### Chili braised potato & green bean taco | 5

marinated onions & cilantro

### Margarita | 8 Corona | 5

## Upcoming Events

### Aperol Party at the Wicket

Friday 08 Nov 2024 | 5:30-9pm | Wicket Bar  
listening to the sweet tunes of DJ Fuego.

From 5pm, Aperol Spritz is C\$ 5,  
mixed drinks are C\$ 8,  
all local beers are C\$ 4,  
and a glass of wine is C\$ 6  
No reservation required.

### Wine & Dine:

### Veve Clicquot & Garden Gastronomy

Friday 22 Nov 2024 | 6:30-10pm |

C\$ 180 per person (including grats).  
Limited tickets available.

### American Thanksgiving

Thursday 28 Nov 2024 | 6-10pm |

C\$ 72 per person (plus grats). Add C\$ 38 for wine  
pairing. Takeaway is available for pre-orders.

To reserve call +1 345 945 1815 or email  
[reservations@brasseriecayman](mailto:reservations@brasseriecayman)



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.