

SMALL & SHARING PLATES

Crispy Fish Cakes | 16

garden greens, local chili remoulade, cherry tomato, pickled 'coco bluff' coconut, charred lemon

Caboose Smoked Fish Dip | 16

garden greens, avocado, pickled okra, jujube plum, garden radish, lemon, grilled flatbread

Chicken Liver Pate | 13

vanilla & garden sage ghee, local tomato & jujube plum chutney, grilled ciabatta

Captain Daniel's Conch Fritters | 20

wild arugula, scotch bonnet aioli, lemon

Captain Roydel's Wahoo Ceviche | 19

local cucumber, grapefruit, 'coco bluff' coconut, seasoning pepper, cilantro, seville orange leche de tigre

Brasserie Grilled Cheese | 12

soft brie, white truffle, garden jujube plum & local tomato jam

SOUPS & SALADS

Cauliflower & Cheddar Soup | 9

pretzel croutons, garlic chive crema, bacon & scotch bonnet relish

Cayman Tomato Salad | 16

field greens, burrata, jujube plum, shaved radish, cured shallots, basil, white balsamic vinaigrette

'Coco Bluff' Green Papaya Salad | 15

green cabbage, jujube plum, green bean, 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

Local Mushroom Risotto | 26

garden rosemary, scotch bonnet gremolata, crispy leeks, parmesan

Captain Cody's Yellowfin Tuna Poke Bowl | 35

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

Captain Sherry's Roasted Red Snapper | 37

cayman tomato & garden pickled eggplant succotash, garden greens, bok choy & leek emulsion

Captain Cody's Grilled Yellowfin Tuna | 38

breadfruit mash, local mushrooms, garden greens, papaya salmoriglio

CAB Beef Burger | 29

brioche bun, provolone cheese, applewood smoked bacon, local tomato, pickled onion, romesco aioli, hand-cut fries

Mojo Marinated Chicken | 27

rice and peas, blackened eggplant, garden greens, pumpkin and mushroom escabeche

New York Steak Frites | 38

'chateau chooks' poached egg, garden greens, cactus & tomato chimichurri, house-made pepper jelly, hand-cut fries



MONDAY 24 FEBRUARY

*Chef Dean Max
and
Chef Artemio Lopez
welcome you*

Business Lunch Menu

Choice of 2 courses | 35

Choice of 3 courses | 40

Appetizers

Cauliflower & Cheddar Soup

pretzel croutons, garlic chive crema, bacon & scotch bonnet relish

OR

'Coco Bluff' Green Papaya Salad

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

Entrees

Captain Cody's Yellowfin Tuna Poke Bowl

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

OR

Mango Chicken Curry

rice and peas, blackened eggplant, garden greens, pumpkin and mushroom escabeche

Dessert

Brasserie Ice Cream Sundae

ironwood forest honey & garden pimento ice cream, warm chocolate fudge, candied pistachios, orange-vanilla cream

Upcoming Events

MARCH SWIRL: JOURNEY AROUND BEST ITALIAN VINEYARDS
Thursday 27 March | 5:30-7pm The Brasserie

Exploring Italy's finest vineyards would take you from the rolling hills of Tuscany to the sun-drenched coasts of Sicily. Master Sommelier, Simone Ragusa, has curated a tasting journey through five of Italy's most celebrated wine regions, showcasing elegant whites from Alto Adige and Campania, alongside bold reds from Piedmont, Tuscany, and Sicily. Each wine is thoughtfully paired with delicious canapés crafted by Chef de Cuisine, Artemio Lopez, to highlight the flavors of Italy.
€65 per person (plus grats).

To reserve call +1 345 945 1815 or email
reservations@brasseriecayman