

## SMALL & SHARE PLATES

### **Caboose Smoked Fish Dip | 16**

garden greens, avocado, pickled ju plum, garden radish, lemon, grilled flatbread

### **Captain Dillan's Wahoo Ceviche | 19**

red onion, cucumber, local tomato, seasoning pepper, cilantro, bilimbi & aji amarillo aguachile, island crisps

### **Chicken Liver Pate | 13**

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

### **Brasserie Grilled Cheese | 12**

soft brie, white truffle, papaya & guava

### **Shaved Mortadella Platter | 18**

spicy greens, maxorata cheese, garden basil pesto, grilled house-made sourdough

## *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

### **Cayman Tomato Salad | 16**

field greens, burrata, rose apple, shaved radish, cured shallots, basil, white balsamic vinaigrette

### **'Coco Bluff' Green Papaya Salad | 15**

green cabbage, 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

### **House-made Tagliatelle All' Amatriciana | 30**

crispy guanciale, garden heirloom tomato, local chilies, parmesan

### **Captain Dillan's Grilled Yellowfin Tuna | 42**

garden gungo pea passatina, roasted carrots, arugula, seville orange & local chili vinaigrette

### **Captain Malcolm's Grilled Wahoo | 42**

summer squash & fennel succotash, charred radish greens, heirloom tomato vinaigrette

### **Herbed Roasted Chicken | 34**

fingering potatoes confit, charred okra, garden greens, green olive tapenade, natural jus

### **Grilled New York Steak | 54**

'chateau chooks' poached egg, garden greens, tomato & fermented green bean chimichurri, house-made pepper jelly, steak fries



THURSDAY 13 MARCH

*Chef Dean Max  
and  
Chef Artemio Lopez  
welcome you*

## *Taco Night*

### **Chips & Salsa | 12**

guacamole, fire-roasted tomato salsa, island crisps

### **Beef Birria Taco | 6**

cured onions, cilantro

### **Brasserie Catch Fish Taco | 6.50**

green onions, avocado salsa verde

### **Chicken Barbacoa Taco | 6**

pickled onions, cilantro

### **Cauliflower Tikin Xic Taco | 5**

pickled onions, scotch bonnet aioli, cilantro

### **Special Drinks**

**Margarita | 8 Corona | 5**

## *Upcoming Events*

### **Harvest Dinner: Jordan Rubin**

**Friday 21 March | 6:30-10:00pm**

From the heart of Portland, Maine, to the shores of Grand Cayman, award-winning Chef Jordan Rubin is bringing his innovative take on Japanese-inspired cuisine to The Brasserie for a one-night-only Harvest Dinner.

Enjoy a garden cocktail reception followed by a multi-course feast paired with exquisite wines for C\$ 175 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.