

SMALL & SHARE PLATES

Crispy Fish Cakes | 16

garden greens, rum pickled 'Coco Bluff' coconut, tomato, cucumber,
old bay crème fraîche, charred lemon

Captain Nayron's Yellowfin Tuna Tostadas | 19

red onion, avocado, cucumber, garden radish, papaya salsa macha,
cilantro, lime

Captain Nayron's Wahoo Ceviche | 19

pomelo, 'Coco Bluff' charred coconut, radish, seasoning peppers,
mango leche de tigre

Captain Daniel's Conch Salad | 21

local peppers, cucumber, garden longan, 'Coco Bluff' coconut, red onion,
passion fruit – scotch bonnet dressing

Brasserie Grilled Cheese | 12

soft brie, white truffle, garden papaya & jujube plum jam

Duck Liver Pate | 13

'Coco Bluff' coconut ghee, garden dragon fruit & strawberry chutney,
grilled ciabatta

SOUP & SALADS

Roasted Tomato & Red Pepper Soup | 9

focaccia croutons, garden mustard greens, basil oil

Brasserie Honey Roasted Local Pumpkin Salad | 16

field greens, danish blue cheese, roasted pears, charred 'Coco Bluff' coconut,
pomegranate, roasted walnuts, cayman sorrel pesto

Roasted Beet Salad | 16

field greens, goat cheese, shaved fennel, citrus, pickled 'Coco Bluff' coconut,
apple cider & brasserie honey vinaigrette

add to any salad:

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

LARGE PLATES

Roasted Local Mushroom Risotto | 28

local pumpkin, crispy brussels sprouts, cayman sorrel salmoriglio,
parmesan

Captain Nayron's Yellowfin Tuna Poke Bowl | 35

japanese rice, avocado, 'Coco Bluff' coconut & green papaya kimchi, radish, edamame,
cucumber, marinated wakame, spicy soy, sesame seeds

Captain Nayron's Grilled Yellowfin Tuna | 38

garden eggplant & miso succotash, garden greens,
starfruit-gochujang relish

Captain Nayron's Grilled Wahoo | 38

roasted carrot mousseline, garden mustard greens,
seville orange & apple cider vinaigrette

Grilled Chicken Banh Mi | 28

duck liver pate, 'Coco Bluff' coconut & carrot slaw, garden shishito peppers,
cilantro, curly fries

CAB Beef Burger | 29

brioche bun, gruyere cheese, house-made bacon, grilled red onion, tomato,
garden greens, red wine aioli, hand-cut fries

Steak Frites | 39

'Chateau Chooks' poached egg, garden greens, 'Coco Bluff' coconut chimichurri,
house-made pepper jelly, hand-cut fries



MONDAY 15 DECEMBER

*Chef Dean Max
and Chef Artemio Lopez
welcome you*



Christmas Eve Dinner

Wednesday 24 Dec 2025 | 5:30-10pm

A merry and stress-free Christmas Eve is guaranteed! Enjoy three delightful courses featuring Duck Liver Pâté Brûlée, Brasserie Catch Roasted Red Snapper and Caribbean Christmas Cake with 'Coco Bluff' coconut eggnog ice cream and garden sorrel jam. No cooking, no cleanup - just festive joy and an early bedtime before Santa arrives.

Cl\$ 82 per person (plus grats).

Choose an optional wine pairing for Cl\$ 48.

To reserve, email us at
reservations@brasseriecayman.com
or call +1 345 945 1815



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.

Ask your server for 8 oz jar | 20

coconut harvested at our **Coco Bluff Plantation**, whilst our chicken coop **Chateau Chooks**, provide us daily with organic eggs.

Blue House Salmon free of antibiotics and hormones. Raised with pure aquifer water free of microplastics.

A 5% **eco-packaging fee** supports sustainable materials for take-away, and a \$1.50 fee ensures eco-friendly packaging for leftovers.

Let's **protect our planet together!**