

## SMALL & SHARE PLATES

### Crispy Fish Cakes | 16

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

### Captain James' Triggerfish Tostadas | 19

avocado, red onion, 'Coco Bluff' coconut, garden pomelo, garden seasoning pepper, lime leche de tigre, cilantro

### Brasserie Grilled Cheese | 12

soft brie, white truffle, local papaya & ginger jam

### Duck Liver Pate | 13

'Coco Bluff' coconut ghee, local papaya & rose apple chutney, grilled ciabatta

## SOUP & SALADS

### Peruvian Style Vegetable Soup | 9

organic quinoa, garden greens, cilantro, green onion, lime

### Local Tomato Salad | 16

garden arugula, burrata, cured red onion, garden radish, basil, spicy watermelon dressing, balsamic reduction

### Roasted Beet Salad | 16

field greens, goat cheese, shaved fennel, citrus, garden rose apple, apple cider & brasserie honey vinaigrette

### Garden Green Papaya Salad | 15

green cabbage, local tomato, green beans, carrots, local cucumber, crispy shallots 'Coco Bluff' coconut, roasted peanuts, spicy tamarind dressing, garden lime

add to any salad:

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

## LARGE PLATES

### Roasted Tomato Risotto | 28

zucchini, local mushrooms, smoked brussels sprouts, pickled seasoning peppers, garden kale pesto, parmesan

### Farmer Codi's Roasted Mushroom Pasta | 30

spaghetti, pancetta, 'Chateau Chooks' cured egg yolk, cherry tomatoes, garden radish leaves, local chilies, rosemary, parmesan

### Captain James' Blackened Triggerfish | 38

parsnip mash, melted leeks, tuscan kale, garden herb gribiche

### Captain Mario's Grilled Day Grouper | 38

garden gungo pea & preserved lemon succotash, komatsuna, yellow corn gazpacho

### CAB Beef Burger | 28

brioche bun, swiss cheese, braised garden purple cabbage, crispy onion, local tomato, house-made pickles, bacon aioli, hand-cut fries

### Steak Frites | 39

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



THURSDAY 16 APRIL

*Chef Dean Max  
and Chef Artemio Lopez  
welcome you*



## SWIRL: Our Favourite Spanish Wines

Thursday 30 Apr 2026 | 5:30-7pm

Discover the artistry of Spain's most celebrated wine regions, from the rolling hills of Rioja and Ribera del Duero to the sun-drenched vineyards of Andalusia. Led by Simone Ragusa, this tasting showcases exceptional bright, elegant whites to powerful, expressive reds. Each pour is thoughtfully complemented by canapés crafted by Chef de Cuisine Artemio Lopez. C1\$ 65 per person (plus grats).

email [reservations@brasseriecayman.com](mailto: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  
4 oz jar | 10

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

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!**