

LUNCH



HOUSE MADE FLAT BREADS



Margarita Style \$8

san marzano puree, mozzarella, basil

Shrimp & Cilantro \$10

onions, red pepper, spicy tomato cream

Joel's Local Eggplant & Goat Cheese \$9

parsley & carrot salad

Prosciutto & Manchego \$10

tomato puree, basil



"Taste for Today"

choice of half soup or half salad with today's lunch special \$15.00

add dessert \$20.00

SHARE PLATES



PEI Mussels \$16

ginger, lemongrass, coconut curry broth, cilantro

White Truffle & Parmesan "Fries" \$6

red curry aioli

Chick Pea Hummus \$6

extra virgin olive oil, grilled pita bread

"Grilled Cheese" \$6

melting brie, white truffle, mango marmalade

Devils On Horseback \$4

*blue cheese stuffed dates wrapped
in smoked bacon, sweet & sour balsamic*

Mini Argentinian BBQ \$8

grilled steak, sausage, chimichuri, ciabatta toast

Crispy Calamari \$6

lemon aioli, spicy Cayman sea salt

Chili Glazed Chicken Wings \$7

maple dipping sauce

Chicken Liver Pate \$6

onion marmalade, crostini

Local Yellow Fin Tuna Tartar \$12

pickled daikon, avocado puree, island crisps

See your server for today's vegetarian option \$10

The Brasserie supports Cayman's local artisan purveyors as well as using produce from our own organic garden. Our fresh seafood is brought to you by The Brasserie's fishing boat, "Brasserie Catch".

Cayman sea salt for finishing.

A 15% gratuity will be added to your bill.

Smoking permitted in our outdoor smoking area only.

LUNCH MENU

SOUPS & SALADS



Caribbean Chicken Pepper Pot Soup

*red beans, Cayman callaloo, freshly grated coconut milk
bowl \$8, cup \$4*

Soup Of The Moment

*see your server for daily preparation
bowl \$8, cup \$4*

Brasserie Caesar Salad

*kalamata olive tapenade, toast points, shaved reggiano,
caesar dressing
\$8, half serving \$4*

Feta Bibb Salad

*bibb lettuce, feta cheese, grape tomatoes, cucumber,
kalamata olives, yoghurt dressing
\$8, half serving \$4*

Cobb Salad

*iceberg lettuce, crumbled blue cheese, smoked bacon, eggs,
tomatoes, haas avocado, crisp onion, sherry vinaigrette
\$10.00, half serving \$5.00*

All Salads, add grilled chicken, shrimp or steak, fresh catch \$8.00

LARGE PLATES



Garganelli Pasta \$9

*Joel's basil pesto, grilled vegetables, "shower" of parmesan,
alfredo or tomato sauce
add grilled chicken, shrimp or steak, fresh catch \$8.00*

Grilled Certified Angus Beef Skirt Steak \$15

*Cayman pepper jelly glaze, house made pickle relish,
mixed baby field greens, white truffle fries*

Quiche & Salad \$12

*mixed greens, balsamic vinaigrette,
see your server for daily quiche preparation*

Fresh Catch Of The Day \$15

*from The Brasserie's own fishing boat,
see your server for preparation*

Grilled Free Range Chicken Sandwich \$10

*bibb lettuce, goat cheese aioli,
tomatoes, pepper jack cheese,
"Brasserie sides tasting"*

Open Face Kobe Burger \$12

*caramelized onions, Gruyere cheese,
brasserie style fries, red curry aioli*

SHARE PLATES



PEI Mussels

ginger, lemongrass, coconut curry broth, cilantro
\$16.00

Chick Pea Hummus

extra virgin olive oil, grilled pita bread
\$6.00

Traditional Cheese Fondue

warm cayman sea salted pretzels, whole grain mustard
\$14.00

"Grilled Cheese"

melting brie, white truffle, mango marmalade
\$6.00

Devils On Horseback

blue cheese stuffed dates wrapped
in smoked bacon, sweet & sour balsamic
\$4.00

Mini Argentinian BBQ

grilled steak, sausage, chimichuri, ciabatta toast
\$8.00

Crispy Calamari

lemon aioli, spicy Cayman sea salt
\$6.00

Chili Glazed Chicken Wings

maple dipping sauce
\$7.00

Chicken Liver Pate

onion marmalade, crostinis
\$6.00

Local Yellow Fin Tuna Tartar

pickled daikon, avocado puree, island crisps
\$14.00

Artisan Cheese Plate \$9

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DINNER MENU

SOUPS & SALADS



Caribbean Style Chicken Soup

local peppers, pumpkin, green banana, cilantro
bowl \$8.00, cup \$4.00

Soup Of The Moment

see your server for daily preparation
bowl \$8.00, cup \$4.00

Brasserie Catch Ceviche

fresh coconut milk, ginger, cilantro, lime,
season pepper, island crisps
\$10.00

Feta Bibb Salad

bibb lettuce, feta cheese, grape tomatoes, cucumber,
kalamata olives, yoghurt dressing
\$8.00

Mixed Baby Field Greens

baby carrots, red onion, celery, haas avocado,
radishes, yuzu vinaigrette
\$8.00

LARGE PLATES



Fresh Catch Of The Day

from The Brasserie's own fishing boat,
see your server for daily preparation
\$24.00

Grilled Certified Angus Beef Skirt Steak

Cayman pepper jelly glaze, parsley risotto,
Joel's pickled eggplant
\$18.00

Port Braised Lamb Shank

whipped garlic potato, summer garden salad, port jus
\$20.00

Beef Duet

fillet mignon, short ribs, pearl onions,
local breadfruit au gratin, bordelaise sauce
\$38.00

Sauteed Shrimp with House Made Pappardelle

zucchini, portabella confit, local eggplant, tomato basil sauce
\$19.00

Open Face Kobe Burger

caramelized onions, Gruyere cheese,
brasserie style fries, red curry aioli
\$12.00

"Taste for Today"

see your server for today's special
\$24.00

See your server for today's vegetarian option

\$19.00

Cayman sea salt for finishing.

Smoking permitted in our outdoor smoking area only.

A 15% gratuity will be added to your bill.

DINNER SPECIALS

HOUSE MADE FLAT BREADS



Margarita Style \$8

san marzano puree, mozzarella, basil

Shrimp & Cilantro \$10

onions, red pepper, spicy tomato cream

Joel's Local Eggplant & Goat Cheese \$9

parsley & carrot salad

Prosciutto & Manchego \$10

tomato puree, basil



RANDOM ACTS OF COOKING TASTING MENU

Available evenings only until 9pm

*Have our chefs prepare you a random
five or eight course tasting menu
from items off the
ever-changing a la carte menu.
This will be a blind menu
at the chef's discretion.
All that is required from you
is an open mind
and a passion for food.
Wine pairing option available.*

Five courses - \$50.00 per person (plus gratuity)

House pairing - add \$20.00 per person (plus gratuity)

Sommelier pairing - add \$35.00 per person (plus gratuity)

Eight courses - \$75.00 per person (plus gratuity)

House pairing - add \$30.00 per person (plus gratuity)

Sommelier pairing - add \$50.00 per person (plus gratuity)

Minimum of two people per table.

DESSERTS



Valrhona Chocolate Fondant

salted pecan caramel, crème fraîche vanilla ice cream

Roasted Banana and Tortuga Rum Bread Pudding

walnut caramel brittle, caramelized banana

Mamey Sapote Creme Brulee

phyllo crisp, orange whipped cream

Local Mango Mousse Cake

almond sponge, mango sorbet, fresh carrie mango

Joel's Guava Cheesecake

graham cracker & Cayman honey crust

Create Your Own Tasting Menu

*choose three of our daily house made
ice creams & sorbets*

*Ice Creams - crème fraîche vanilla, coconut, dulce de leche,
Barrington espresso, dark chocolate & Cayman sea salt*

*Sorbets - mango, papaya lime,
malibu coconut rum & lime, guava*

All Desserts \$7.00

Tiered Dessert Tray

*selection of our desserts,
perfect for parties
\$21.00*

Artisan Cheese Plate

*\$9.00
with wine \$16.00*

LIQUID DESSERTS



Chocolate Raspberry Bon-Bon

*godiva dark chocolate liqueur, chambord,
vodka and heavy cream*

White Chocolate Martini

*absolut kurant, godiva white chocolate liqueur,
white crème de cacao*

Espresso Martini

*smirnoff vanilla, tia maria, kahlua
and lavazza espresso*

Dulche de Leche Float

*dulce de leche ice cream, vanilla vodka,
bailey's, coca cola*

Liquid Desserts \$8.50

SPECIAL COFFEES



Spanish Coffee - tia maria

Irish Coffee - tullamore dew

Café L'amour - cognac, amaretto

Café Au Cognac - cognac, lemon

Mexican Coffee - tequila, kahlua

Le Café De La Brasserie - rum, cinnamon

Sinnacino - cognac, godiva chocolate

All Coffees \$9.50