



Thatch & Barrel

RESTAURANT AT PEDRO

brunch menu

brekkie

bluff benny - crispy prosciutto, arugula, poached local eggs, hollandaise, hash 15

lobster benny - sautéed callaloo, smoked paprika, poached local eggs, hollandaise, hash 19

french toast bowl - fresh fruit, whipped cream, syrup 14

saltfish & ackee - breadkind, callaloo, fritters 15

avocado toast - local green, local tomatoes, garden basil, balsamic cream 15

breakfast tacos(2) - island scramble, arugula, tomato, hash 16

starters

local market catch ceviche - citrus cured fish, bell peppers, scotch bonnet, red onion, grapefruit supremes, local breadkind chips 16

coconut shrimp - pineapple chili sauce 15

lobster lollipops - remoulade, citrus wedge 15

baked mushroom caps - garden basil, scallion, roasted garlic, callaloo, coconut bacon crumble 15

jonah crab - cracked claws, seasoning pepper citrus garlic butter, grilled lemon 24

red rock shrimp cocktail - citrus poached prawns, cayman-style cocktail sauce 18

callaloo & artichoke dip - spiced cream cheese, roasted garlic, parm, homemade foccacia 14

local pepper jelly fried brie - roasted garlic, homemade herbed foccacia 14

salads

savannah grass - local mixed greens, roast pumpkin, coconut bacon, dried berries, lemon thyme vinaigrette 14

beach bay burrata - local mixed greens, tomato, cucumber, garden basil, balsamic reduction, garlic chips 19

mains

seafarers hot pot - red rock prawns, caribbean lobster tails, jonah crab, mussels, tomato, potato, corn, white wine garlic butter broth, grilled foccacia 36

cliffside local catch - tropical summer salsa, sautéed local callaloo, coconut lime basmati rice 24

braised caribbean short ribs - pineapple chutney, roasted garlic mash, grilled cob corn 29

caboose coconut rundown - dumplings, local breadkind, plantain, fresh pressed coconut milk 17

flatbread

steak & eggs flatbread - pesto base, market greens, hollandaise 19

cayman-style - 1780 local rum bbq base, pulled cayman style beef, bell pepper, escovitch onion, thyme 18

burrata - tomato basil bruschetta, garlic chips, scotch bonnet infused balsamic reduction 22

plantain - caramelized onion, roasted garlic, rosemary, local red pepper jelly 18

funghi - roasted garlic coconut cream base, wild mushroom, caramelised onion, parsley 18

sweets

sticky toffee cake - seven fathoms rum & raisin ice cream 10

coconut cream pie - graham cracker crumb, vanilla bean coco whip, coulis, toasted coconut 10

15% gratuity added to all food & beverage
wifi password: since1780
prices listed in Cayman Islands currency
US\$1.00 = C\$0.80