

BLUE BIRD BISTRO

GREEN STUFF

FRESH SALADS

- CHEF SALAD** 395
Fresh lettuce with chicken strips, crispy bacon, breaded egg, crouton and anchovy dressing
- GRILLED VEGGIES** 275
Grilled seasonal vegetables with pesto and crunchy green leaves

POKE BOWLS

HEALTHY HAWAIIAN STYLE SUSHI RICE MEALS

- TERRIYAKI CHICKEN** 350
Teriyaki chicken, garlic rice, crunchy vegetables and Teriyaki sauce
- AHI TUNA POKE** 395
Fresh tuna, Kikkoman, Japanese rice and onion
- GINGER TOFU** 295
Pickled ginger and deep fried tofu, sushi rice and Teriyaki reduction

PIZZAS

WELL... PIZZA! 30cm

- CASELA Hé !** 385
Tomato, Mauritian sausage, onions, olives & mozzarella
- THE MARGA** 300
Tomato, olives & mozzarella
- THE PETTING** 350
Tomato, chicken, pineapple, olives & mozzarella
- THE PEGGY** 350
Tomato, olives & mozzarella, bacon
- THE OCEAN** 395
Tomato, seafood, olives & mozzarella
- THE MONKEY** 375
Tomato, Smoked chicken, banana, capsicum, mozzarella

SANDWICHES & Hot dog

- CASELA CLUB** 295
Chicken, egg, tomato, lettuce and smoked ham

- BISTRO HOT DOG** 300
Boerewors sausages (pork), caramelized onion, lettuce

JUST LOCAL

- Yemen venison dry curry** served with, rice, lentils and chutney 385
- Wild boar civet**, served with, rice, lentils and chutney 395
- Fresh fried noodles with chicken or beef** 225
- Mauritian magic bowl with chicken or beef** 250
- Casela style chicken & prawn curry** served with, rice, lentils and chutney 350
- Grilled fish fillet and lemon sauce**, Served with fries or rice & veggies 375

BISTRO GOURMET BURGERS

FILL ME UP BURGERS

200 grams' homemade patties, served with fries and salad in house buns

- CHUBBY CHICK BURGER** 350
Crispy chicken with a cheese melt and salad
- BEEF ON BEEF** 375
Double beef patty with cheese, tomato, lettuce and gherkins
- GAME'ON BURGER** 375
Juicy Yemen Venison patty, creamy onion, fresh salad

- EXTRA BASKET OF FRENCH FRIES** 110

SWEET CORNER

- Vanilla Crème brûlée** 195
- Chocolate crackle cake, vanilla ice cream** 195
- Assorted ice cream** 150

ALLERGY ADVICE

Should you suffer from any allergies, please ask to speak to the person in charge for recommendations.

Please note that all prices are in Mauritian Rupees and inclusive of VAT

BLEU BIRD BISTRO

DRINKS MENU

ICE TEAS 100

Mango / passion fruit / pineapple / lemongrass

MILK SHAKES 125

Vanilla / chocolate / coconut / Banana / Strawberry

SOFT DRINKS

Coke / Diet Coke / Fanta / Sprite 75

Soda / Tonic 60

Appletiser / Grapetiser 115

JUICE 80

Orange / Peach / Mango / Passion Fruit / Pineapple

MINERAL WATER 1LT

Still Water 80

Sparkling water 90

LOCAL BEER

PHOENIX DRAUGHT BEER 33cl 115

PHOENIX DRAUGHT BEER 50cl 200

PHOENIX FRESH – lemon beer 33cl bottle 115

MOCKTAILS (no alcohol) 150

VIRGIN COLADA

Pineapple juice, coconut milk, fresh cream

VIRGIN PASSION FRUIT MOJITO

Fresh lemon, sugar, mint, soda, passion fruit

WILD MONKEY

Mango, pineapple, banana and grenadine

COCKTAILS

PINA COLADA 225

Rum, Malibu, Pineapple juice, coconut milk, cream

PLANTER'S PUNCH 225

White and dark rum, orange and pineapple juice

MOJITO 225

Rum, fresh lime, sugar, mint, soda

HOME GROWN WINES

Local lychee based wines from the Takamaka Boutique Winery.

Aquarel demi-sec white – Glass 180ml 250

Apérichy Demi-sec Rosé – Glass 180ml 250

Aquarel demi-sec white – Bottle 750ml 950

Apérichy Demi-sec Rosé – Bottle 750ml 950

Ask your waiter about our wine of the day

HOT DRINKS

AMERICANO 70

HOT CHOCOLATE 65

ESPRESSO 70

CAPPUCINO 80

TEA AND INFUSIONS 60

Spirits

PINK PIGEON RUM 230

GREEN ISLAND WHITE RUM 140

GREEN ISLAND DARK RUM 140

SMIRNOFF VODKA 140

J&B RARE SCOTCH WHISKY 175

JOHNNY WALKER RED LABEL WHISKY 175

JOHNNY WALKER BLACK LABEL WHISKY 230

GORDON'S LONDON DRY GIN 175