ANBALABA RESTAURANT

TI GADJACKS

Vegetarian local savory *VG FM* 150
Ingredients : Potato, chili, eggplant, bread

Crispy prawns & calamari [2,3] *FM* 400
Ingredients : Prawns, Calamari, Eggs , Wheat

Samossa, chili bites *FM* 250
Ingredients : Peas, Venison, Chicken, flour

Honey chicken *FM* 450
Miel, gingembre, ail, sésame
Ingredients : Chicken, Honey,Garlic, Sugar

Chili bites salad *V FM* 200
Ingredients : Peas, Lettuce, Tomato, Onions, Coriander

SALADS

Seafood tartar 650
Ingredients : Avocado, Lime,Coriander, Chili

Marinated white fish 550
Ingredients : Lime, chives, pineapple dressing

Octopus Salad *FM* 550
Ingredients : Tomato, red onion, coriander, citrus

Mauritian vegetable salad *V* 650

Chicken salad 500

CREOLE CUISINE

Seafood curry *FM* 1,100

Seafood lemon butter gratin *FM* 1,100

Porc Boucanné Rougail *FM* 800

Fish and crab créole broth *FM* 700

Wild boar rack salmi *V FM* 970

Roots vegetables stew *FM* 650

SPECIALITIES

Whole fried fish 1,300
Oignon, citron, gingembre

Angus striploin 1,700
Griller, sauce poivre fait maison

Tuna steak 900
Épices douces, sauce safran

Garam spices venison cutlet 1,100
Riz oignon, moutarde miel

Grilled lobster 2,100
Pomme d'amour, cotomili, persil

Local burger chicken catless 600
Piment doux, tomate, laitue

Seafood pasta 750
Gambas, mourgate et crevettes, sauce rougaille

DESSERTS

Scoop of Ice Cream 190

Vanilla Crème Brûlée 390
Ingredients : cream, eggs, sugar, vanilla

Melted chocolate cake 410
Ingredients : dark chocolate, eggs, cream

Tiramisu *VG* 350
Ingredients : mascarpone, ladyfingers, eggs, coffee, cocoa

DESSERTS (CONTINUED)

Flambeed pineapple 350
Ingredients : Pineapple, rum , sugar

V vegetarian · *VG vegan* · *spicy* · *FM homemade*

Allergens

1 *Gluten* **2** *Crustaceans* **3** *Eggs* **4** *Fish* **5** *Peanuts* **6** *Soy* **7** *Milk* **8** *Tree nuts* **9** *Celery* **10** *Mustard* **11** *Sesame* **12** *Sulphites* **13** *Lupin* **14** *Molluscs*

Allergen and ingredient information is indicative: if you have an allergy or intolerance, please tell our team before ordering.

Anbalaba Restaurant · Royal Road · 60101 Baie du Cap · Mauritius · +230 5429 2366

Tuesday to Sunday 9.30am – 10pm · *Monday* 9.30am – 4pm · *Kitchen* 12pm – 3pm · 6pm – 9pm · *Kitchen, Monday* 12pm – 3pm

The menu changes regularly: dishes and prices may vary at the time of your visit.
Prices in Mauritian rupees (Rs).