

# FOOD MENU

## MAURITIAN PLATTER \$25

(for 1 person or for sharing)

Choice of any 2 small portions of dishes from mains, serve with Lentil soup, Tomato chutney, salad, rice and one farata (Mauritian roti)  
Dholl Puri instead of Farata : \$2 extra



## MAURITIAN NOODLES \$16

(Mine Bouille)

Noodles freshly made in house daily.  
With choice of any one topping from the mains.



## Mauritian Halim (comforting stew-like soup)

Small : \$12 Large : \$15

It's a deeply savory and aromatic dish stew like soup, with a complex blend of Mauritian spices that are warm and comforting. It is made by slow cooking Lamb in with red lentils, black lentils, yellow split peas, cracked wheat and Mauritian spices. Served with slice of bread and



## Traditional Dholl Puri Wrap \$7.50

Dholl puri is a popular street food from Mauritius. It is a flatbread stuffed with lightly spiced yellow chana dal (split chickpeas). Wrapped around with cari gros pois (lima bean curry), rougaille (Creole tomato sauce) & pickled vegetables. (vegan)



## Gateau Piment \$10

Crunchy fritters consisting of ground yellow split peas, chilies, spices, and herbs. (6pcs) (vegan) (GF)



## Boulettes Pomme de terre \$12 (Mauritian potato & tuna croquettes)

Traditional Mauritian Appetizer, crunchy golden crust with a fluffy creamy potato & tuna filling. 4 pieces per serve.



**ORDER AT THE COUNTER - EAT IN AND TAKE AWAY**

WED-THUR 5PM-9PM FRI-SAT 1200-21 30 SUN 12PM-9PM

[www.bazkreole.com.au](http://www.bazkreole.com.au) [bazkreole@gmail.com](mailto:bazkreole@gmail.com)

# MAURITIAN WRAP

## DHOLL PURI OR FARATA WRAP

Wrapped around with choice of filling, mix green leaves or vegetable pickle and fresh tomato chutney or rougaille (Creole fresh tomato sauce) .

**Dholl Puri** is a popular street food from Mauritius. It is a flatbread stuffed with lightly spiced yellow chana dal (split chickpeas)

**Farata**, traditional Mauritian flat bread

### Choice of filling:

**Traditional Wrap (vegan) \$7.50**

Wrapped around with cari gros pois (lima bean curry), rougaille (Creole tomato sauce) & pickled vegetables. (vegan)

**Cari Poulet**, chicken & Potato Curry **\$10**

**Vindaye Poisson (fish Pickle)**, Red Emperor fish pickle with mustard seeds, turmeric, onion, chilies and garlic **\$11**

**Lamb Salmi**, lamb cooked in a rich, flavourful sauce with red wine and Mauritian spices **\$11**

**Curry Burry (Mauritian Kofta)**, Yellow split peas kofta cooked with Mauritian spices. (vegan) **\$10**

**Salad Gateau piment**,

Yellow split peas fritters salad with tomato, onions and herbs. (Vegan) **\$10**



TRADITIONAL DHOLL PURI WRAP







# FOOD MENU

## MAINS

### Cari Poulet

Mauritian chicken curry cooked with potatoes, yoghurt and Mauritian spices. (GF)

### Vindaye Poisson (Fish Pickle)

Fish of the day (Red Emperor) cooked with mustard seeds, turmeric, onion, chilies and garlic.(GF)

### Lamb Salmi

Classic Mauritian stew featuring lamb cooked in a rich, flavourful sauce with red wine and Mauritian spices.(GF)

### Cari Gros Pois

Lima Beans and potato Curry (vegan) (GF)

### Curry Burry (Mauritian Kofta)

Yellow split peas kofta cooked in a gravy thickened with split peas paste and Mauritian spices. (vegan) (GF)

### MAURITIAN PLATTER \$25

(for 1 person or for sharing)

Choice of any 2 small portions of dishes from the mains, serve with Lentil soup, tomato chutney, salad, rice and one farata (Mauritian roti)  
Dholl Puri instead of Farata : \$2 extra

### KIDS MEALS \$16

Chicken nuggets with chips & salad  
Kids Noodles with fried egg

### MAURITIAN NOODLES \$16

(Mine Bouille)

Noodles freshly made in house daily.  
With choice of any one topping from mains. ADD Egg - \$3 Extra

**Condiments:** Mauritian Tomato chutney, Hot crushed red chili, Mauritian garlic sauce, Tomato sauce

Small Large

\$12 \$18

\$13 \$20

\$13 \$20

\$11 \$17

\$11 \$17

## ENTRÉE

### Gateau Piment \$10

Crunchy fritters consisting of ground yellow split peas, chilies, spices, and herbs. (6pcs) (vegan) (GF)

### Boulettes Pomme de terre \$12

(Mauritian potato & tuna croquettes)

Traditional Mauritian Appetizer, crunchy golden crust with a fluffy creamy potato & tuna filling. 4 pieces per serve.

### Traditinal Dholl Puri \$7.5

Mauritian flatbread stuffed with lightly spiced yellow chana dal (split chickpeas). Wrapped around with cari gros pois (lima bean curry), rougaille (Creole tomato sauce) & pickled vegetables. (vegan)

## SOUP OF THE DAY

### Mauritian Halim (comforting stew-like soup)

Slow cooking Lamb with red lentils, black lentils, yellow split peas, cracked wheat and Mauritian spices. Served with slice of bread and slice of lemon. **Small \$12 Large \$15**

## SIDES

### Lentil Soup,

Creole lentil soup (Vegan) (GF)

### Salad Gateau Piment

Yellow split peas fritters salad with tomato, onions and herbs. (Vegan)(GF)

### Mix green leaves salad

### Rice

Farata, (Mauritian flat bread)

Dholl Puri (flatbread stuffed with lightly spiced yellow chana dal (split chickpeas)

Small

Large

\$6

\$10

\$6

\$12

\$6

\$12

\$4

\$8

\$3.5 each

\$4.5 each

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