



la bohème

Eat & Drink

Sharing Tapas Menu

Indulge in our delightful selection of sharing tapas, perfect for enjoying with friends and family.

Choose Your Tapas:

1 Tapas Rs 450

3 Tapas Rs 1250

5 Tapas Rs 1950

V suitable for Vegetarians

Chicken Satay | Tender chicken skewers marinated in a rich satay sauce, grilled to perfection.

V Trio Bruschetta | Pesto and goat cheese, beetroot tartare and classic tomato and basil mix.

Terrine de Campagne Forestiere | Served on crisp bread.

Firecracker Buffalo Wings | Crispy and juicy chicken wings tossed in a fiery, house-made Louisiana sauce and served with a creamy blue cheese dip to cool things down.

Also available with barbecue glaze option or spicy mango glaze version.

V Halloumi & Avocado Bruschetta | Grilled halloumi cheese paired with a zesty guacamole, served atop crisp bruschetta, and garnished with roasted tomatoes and peppers.

BBQ Style Prawns Skewer | Succulent skewered prawns grilled with a smoky BBQ glaze on a bed of coconut coleslaw, served with salad.

V Baked Camembert | A whole wheel of creamy camembert, baked until soft and molten, infused with fragrant garlic and fresh rosemary. Served with warm, crusty garlic bread for dipping.

Sizzling Beef | Mouth-watering beef strips stir-fried with mix peppers in a oriental flavourful sauce.

V Crispy Rosemary Garlic Foccacia | Olive oil, garlic, rosemary, olives and coarse salt. Served with basil and sundried tomato pesto.

Chicken Quesadilla | A flavourful blend of spiced chicken and melted cheese, grilled to perfection in a warm tortilla. Served with fresh salsa, creamy guacamole, and sour cream.

V Grilled Halloumi | Grilled halloumi served with crisp salad, orange segments and dressed with balsamic glaze.

Jamaican Jerk Chicken | Chicken marinated in Jamaican jerk spices grilled to perfection. Served with a tangy tamarind dipping sauce and a side of refreshing coconut-lime slaw for a vibrant, island-inspired flavour experience.

V Cheese Board | Camembert, blue cheese , mozzarella, parmesan. Served with bread.

V Meze Board | Hummus, spice olives, artichoke, sundried tomatoes, capers and mixed pepers. Served with bread.

Fried Seafood Medley | A delightful assortment of crispy calamari, fried prawns, fish and mussels. Served with zesty lemon aioli.

V Polpetine Formaggio | Goat cheese and crushed walnut balls fried and served with sweet chilli dip.

Marinière Mussels 1/4 Kilo | Garlic, onions, white wine and cream.

Salads, Carpaccio & Tartares

V suitable for Vegetarians

La Bohème Caesar Salad Rs 550 | Crisp romaine lettuce, tossed in a rich, creamy Caesar dressing, topped with anchovy, perfectly grilled chicken breast, crisp bread and shaved parmesan cheese.

V Caprese Salad Rs 495 | Fresh Mozzarella di Bufala, tomatoes, avocado drizzled with pesto and balsamic glaze.

Crispy Heart of Palm Salad with Crab Meat & Citrus Fruit Rs 695 | A delightful blend of crispy heart of palm, tender crab meat, and juicy citrus fruit, drizzled with a refreshing Victoria pineapple dressing.

Smoked Marlin & Salad Sprouts with Honey-Lemon Vinaigrette Rs 525 | Delicate slices of smoked marlin served on top of a bed of fresh young salad sprouts, drizzled with zesty honey-lemon vinaigrette.

V Beetroot Tartare Rs 495 | A vibrant and earthy mix of finely diced beetroot, delicately seasoned with fresh herbs, served with a zesty citrus dressing. A refreshing, plant-based twist on a classic tartare.

Tuna Tartare with Avocado and Wasabi Mouseline Rs 650 | Fresh, sashimi-grade tuna paired with creamy avocado, topped with a smooth and spicy wasabi mouseline.

Beef Carpaccio with Parmesan Shavings and Arugula Rs 650 | With parmesan shavings and arugula.

Seared Tuna Rs 650 | Fresh, sashimi-grade tuna served with Kikoman sauce, Wasabi & ginger pickle.

Burgers

All our burgers and sandwiches are served with either French fries or a crisp salad.

Gourmet Beef Burgers Rs 550 | Juicy beef patty served in a fresh bun, customizable with your choice of add-ons:

- Sunny side up egg + **Rs 50**
- Cheese + **Rs 30**
- Truffle paste + **Rs 50**
- Beef Bacon + **Rs 50**
- Barbecue sauce + **Rs 30**
- Caramelized pineapple + **Rs 30**
- Guacamole + **Rs 50**

Signature Beef Burger Rs 675 | Indulge in our chef's special creation, featuring a succulent beef patty topped with caramelized onions, a rich truffle paste, a medley of mixed mushrooms, a sunny side up egg, and a cheese sauce.

Mexican Burger Rs 625 | Juicy beef patty with jalapeno, cheese, guacamole and salsa.

Crispy Chicken Fillet Burger Rs 575 | A golden-fried chicken fillet topped with caramelized pineapple, coconut coleslaw and spicy mayonnaise.

Peri-Peri Style Chicken Burger Rs 575 | Juicy marinated grilled chicken breast, tangy coleslaw, melted cheese, and chilli mayo on a soft brioche roll.

Crispy Crab Burger Rs 725 | Experience the crunch of a crispy soft-shell crab, complemented by fresh coleslaw and zesty sauce.

V Halloumi Burger Rs 540 | Grilled slices of golden Halloumi cheese, layered with fresh lettuce, juicy tomatoes, and tangy red onion, mango chutney and nestled in a soft toasted bun.

Grilled Chicken Breast Pizza Sandwich Rs 535 | Tender grilled chicken breast, layered with a crunchy salad, all packed into a warm pizza sandwich.

Grilled Fish Pizza Sandwich Rs 535 | Freshly grilled fish combined with a crisp salad, all enveloped in a delightful pizza sandwich. Served with lemon aioli.

Our Sharing Boards

Ideal for 2-3 people.

Meat Lovers Platter Rs 2300 | A carnivore's delight featuring beef, lamb, chicken and merguez sausages. Served with fries, salad and stir-fried vegetables.

Seafood Platter Rs 2500 | An ocean-inspired feast of grilled prawns, fish, mussels, calamari and tiger prawns. Served with fries, salad and stir-fried vegetables.

Carpaccio and Tartare platter Rs 2650 | Selection of tuna tartare, beetroot tartare, palm and crab meat salad, smoked marlin, beef carpaccio and seared tuna. Served over 2 platters.

Half Meter Pizza Rs 1750 | Extra Large pizza, perfect for sharing, featuring any three pizzas from our pizza menu.

Additional Toppings:

Meat Rs 80

*Beef pepperoni
Steak
Chicken
Beef bacon*

Seafood Rs 80

*Prawns
Calamari
Mussels
Anchovies*

Vegetables Rs 50

*Mushrooms
Artichokes
Onions
Chilli
Mixed peppers
Roquito peppers*

Cheese Rs 65

*Extra mozzarella
Bufala mozzarella
Smoked cheese
Parmesan
Gorgonzola
Goat cheese*

Wood-Fired Pizza

Dough freshly made every day

V Margherita Rs 495 | Classic pizza with tomato sauce, mozzarella, and fresh basil.

V Mixed Mushrooms and Truffle Rs 625 | Earthy pizza with mixed mushrooms, rich truffle paste and ricotta.

Carne Asada Rs 675 | Steak slices, red onion, chilli, smoked cheese and pesto. Topped with fresh tomato and avocado salsa.

La Mer Rs 650 | Topped with shrimp, calamari, mussels, and fresh herbs.

Americana Rs 600 | Mozzarella, beef pepperoni and chillies.

Mexican Pizza Rs 650 | Mozzarella, spicy chicken, mixed peppers, onion, jalapeno, tomato and avocado salsa. Dressed with sour cream.

Vegetarian Pizza Rs 625 | Artichoke, mixed peppers, onion, mushroom, smoked cheese and chilli.

Half Meter Pizza Rs 1750 | You can choose up to any three of the above pizza for your toppings.

Additional Toppings:

Meat Rs 80

Beef pepperoni

Steak

Chicken

Beef bacon

Seafood Rs 80

Prawns

Calamari

Mussels

Anchovies

Vegetables Rs 50

Mushrooms

Artichokes

Onions

Chilli

Mixed peppers

Roquito peppers

Cheese Rs 65

Extra mozzarella

Bufala mozzarella

Smoked cheese

Parmesan

Gorgonzola

Goat cheese

Main Course

Ribeye Beef Steak Rs 1100 | Ribeye beef steak grilled to perfection, served with mashed potatoes, mixed vegetables and fried garlic mushrooms. With a choice of peppercorn sauce or blue cheese sauce.

Lamb Tagine Rs 990 | Moroccan lamb stew, slow cooked to perfection with warm flavourful spices, sweet dry fruits and almonds. Served with couscous.

Fajita Rs 950 | Served with warm tortilla, sour cream, fresh guacamole and salsa.

Chicken - Marinated chicken stir-fried with red onions, peppers and fajita spices.

V Halloumi cheese - Stir fried with red onions, peppers and fajita spices.

Red Snapper Rs 975 | Grilled red snapper paired with creamy risotto. Served with sauted vegetables and fragrant lemongrass and combava sauce.

Paella Individual Rs 950 Two people Rs 1750

Seafood - prawns, calamari, mussels and fish infused with rich spices.

Chicken and sausage - Spicy lamb sausage and chicken cooked with paella spices.

Beef Bourguignon Rs 990 | Tender chunks of beef slow cooked in rich Burgundy wine gravy. Served with mash potatoes.

Coq Au Vin Rs 900 | Classic french chicken stew braised in rich Burgundy wine sauce. Served with mashed potatoes.

Slow-Cooked Lamb Shank Rs 1100 | Slow-cooked to perfection, served with creamy mashed potatoes and vegetables.

Seafood Linguine Rs 950 | Linguine tossed in spicy tomatoe sauce, white wine, calamari, mussel, prawns and fish.

V Linguine alla Norma Rs 750 | Linguine tossed in a rich spicy tomato and basil sauce, roasted aubergines and garlic.

Main Course

Ravioli con Burrata di Puglia Rs 950 | Delicate ravioli filed with creamy Burrata di Puglia, paired with shrimps.

V Wild Mushroom Risotto Rs 800 | Wild mushroom, porcini and truffle risotto.

V Beetroot Risotto Rs 800 | Beetroot risotto topped with toasted walnuts, goat cheese and crispy sage leaves.

Marinière Mussels 1 kg Rs 950 | Garlic, onions, white wine and cream.

Desserts

Cheesecake Rs 450 Savour the different styles of our smooth and creamy cheesecake.

Crème Brûlée Rs 380 A rich vanilla custard topped with a perfectly torched sugar crust.

Tiramisu Rs 450 Combination of mascarponi ,coffee soaked savoiardi biscuits & chocolate flakes

Dessert of the Day Rs 450 Please ask your server freshly made dessert of the day.

Chocolate Cake Rs 425 Layers of moist rich dark chocolate cake between lashes chocolate fudge.

Artisan Ice Cream & Sorbet Rs 290 Three scoops | *Please ask your server for the available flavours.*

Nespresso Affogato Rs 275

Ristretto | Vanilla | Caramel | Nicciola

Frangelico Affogato Rs 350

Ristretto | Vanilla | Frangelico



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