



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 495

3 Tapas Rs 1350

5 Tapas Rs 2200

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.

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

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

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

V Truffle Macaroni Cheese | Classic dish with an added elegance of truffle.

V Crispy Chilli Paneer | Crispy paneer pan fried with chilli, garlic, spring onions, and sesame seeds.

Skewered Lamb Kebab | Marinated lamb cubes grilled on a skewer, Served with cucumber & mint sauce.

Salads, Carpaccio & Tartares

V suitable for Vegetarians

La Boheme Chicken Caesar Salad Rs 600 | 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.

V Mediterranean Quinoa Salad Rs 595 | Quinoa with chickpeas, pine nuts, sundried tomatoes, olives, cucumbers, red onions, basil, mint and our house dressing.

Smoked Marlin & Salad Sprouts with Honey-Lemon Vinaigrette Rs 595 | 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 525 | 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 695 | 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 695 | 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**
Truffle paste + **Rs 50**
Barbecue sauce + **Rs 30**
Guacamole + **Rs 50**

Cheese + **Rs 30**
Beef Bacon + **Rs 50**
Caramelized pineapple + **Rs 30**

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.

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.

Fish Burger Rs 650 | Pan fried fillet of fish served with our tartare sauce. Accompanied with fries.

Lamb Burger Rs 695 | Pulled lamb, with carmalized onions topped with cucumber & mint sauce.

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 griled 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 2600 | A carnivore's delight featuring beef, lamb, chicken and merguez sausages. Served with fries, salad and stir-fried vegetables.

Seafood Platter Rs 2600 | 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 2600 | Selection of tuna tartare, beetroot tartare, palm and crab meat salad, smoked marlin, beef carpaccio and ceviche. Served over 2 platters.

Half Meter Pizza Rs 1900 | Extra Large pizza, perfect for sharing, featuring any three pizzas from our pizza menu.

Additional Toppings:

Meat Rs 90

*Beef pepperoni
Steak
Chicken
Beef bacon
Pulled Lamb
Chicken Tikka*

Seafood Rs 90

*Prawns
Calamari
Mussels
Anchovies*

Vegetables Rs 60

*Mushrooms
Artichokes
Onions
Chilli
Mixed peppers
Roquito peppers*

Cheese Rs 75

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

Wood-Fired Pizza

Dough freshly made every day

V Margherita Rs 525 | Classic pizza with tomato sauce, mozzarella, and fresh basil.

V Mixed Mushrooms and Truffle Rs 695 | Earthy pizza with mixed mushrooms, rich truffle paste and ricotta.

Carne Asada Rs 695 | Steak slices, red onion, chilli, smoked cheese and pesto. Topped with fresh tomato and avocado salsa.

La Mer Rs 695 | Topped with shrimp, calamari, mussels, and fresh herbs.

Americana Rs 625 | Mozzarella, beef pepperoni and chillies.

Mexican Pizza Rs 675 | Mozzarella, spicy chicken, mixed peppers, onion, jalapeno, tomato and avocado salsa. Dressed with sour cream.

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

Chicken Tikka Pizza Rs 675 | Chicken, red onions, green chilli's, mixed peppers, mozzarella and tikka sauce. Drizzled with mint and cucumber dressing.

Pulled Lamb Pizza Rs 695 | Pulled lamb, tomato sauce, mint sauce, mozzarella, onions, topped with mint leaves and pomegranate.

Half Meter Pizza Rs 1900 | You can choose up to any three of the above pizza for your toppings.

Additional Toppings:

Meat Rs 60

*Beef pepperoni
Steak
Chicken
Beef bacon
Pulled Lamb
Chicken Tikka*

Seafood Rs 60

*Prawns
Calamari
Mussels
Anchovies*

Vegetables Rs 40

*Mushrooms
Artichokes
Onions
Chilli
Mixed peppers
Roquito peppers*

Cheese Rs 50

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

Main Course

Sirloin Steak Rs 1250 | Sirloin 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 995 Two people Rs 1850

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 potato and bread.

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

Slow-Cooked Lamb Shank Rs 1250 | 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 850 | Wild mushroom, porcini and truffle risotto.

V Beetroot Risotto Rs 850 | Beetroot risotto topped with toasted walnuts, goat cheese and crispy sage leaves.

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

Mauritian Thali served with Rice & Condiments Rs 950

Choose any 3 from the following:

Vegetable & Chick Pea Curry

Black Lentil Dhall

Chicken Massala

Pumpkin Stew

Aubergine Dhall

Soya & Tomato Stew

V Stir Fry Korean Paneer Rs 850 | Stir fried Paneer in a spicy Korean sauce. Served with rice.

V Stir Fry Noodles with vegetables Rs 795 | Stir fried in an oriental sauce

Option of:

Chicken Rs 950

Prawns Rs 950

Desserts

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

Crème Brûlée Rs 450 | 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 of chocolate fudge.

Artisanal Ice Creams Rs 290 Three scoops | *Please ask your server for the available flavours.*

Nespresso Affogato Rs 325

Ristretto | Vanilla | Caramel | Nicciola

Frangelico Affogato Rs 395

Ristretto | Vanilla | Frangelico

Espresso Martini Affogato Rs 425

Vodka | Coffee Liqueur | Ice Cream



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