

Kid's Menu





THE DODO'S RECIPE

for a feel-good plate

Ingredients

- ✓ Tasty treasures from our island
- ✓ Veggie dishes to mix things up, be kind to animals and the planet
- ✓ Zero salmon that's flown on a plane
- ✓ Traditional Mauritian recipes
- ✓ A teeny-tiny footprint* for the Earth

Method

- 👉 Stir it all together
- ✨ Add a sprinkle of creativity
- 👉 Serve on colourful plates, full of variety, to delight little taste buds... and the planet too


💡 Best enjoyed with friends and family and always in just the right portion, so nothing goes to waste!



*What's a carbon footprint?

Every 🍴 leaves a mark on the 🌍, like a 👣 👣 in the sand. The further the food has ✈️, the bigger the mark. We like to keep our footprints light - so we choose local, 🌱-based and seasonal goodies.


STARTERS - Rs 220

Carrot, cucumber, and cheese sticks 

[MLK]

[VEG]

Or
Platter of braised ham -
Pork [PRK] Or Chicken

Or
Soup of the day 

[MLK]

[VEG]

MAIN COURSE - Rs 295

Build your own plate and...
...Choose one protein:

Grilled fish fillet
[FSH]

Or crumbed fish
[FSH, GLU, EGG]

Or
Chicken nuggets
[GLU]
Or grilled chicken breast

Or
Sausages
Beef [BEF] Or Chicken

Or
Minced beef steak
[BEF]


...And choose 2 sides:

Sauteed mixed vegetables 

Or steamed vegetables


Or vegetable puree

[PLANT-BASED, VEG]

Coleslaw 

Or Crudites salad


[PLANT-BASED, VEG]

Buttered carrot and peas 

Or Grilled corn on the cobb

[MLK]

[VEG]


French fries 

Or Potato mash

[PLANT-BASED, VEG]


Or go for pasta and...

...Pick a sauce:

Cheese 

[MLK]

[VEG]

Tomato 

[PLANT-BASED, VEG],

Bolognese

Beef [BEF]

Or chicken


[CEL]



SWEET TREATS - Rs 200


Soft chocolate cake, Vanilla custard
[GLU, EGG, MLK]

Or

Fresh fruit salad 
[PLANT-BASED, VEG]



Or

Selection of Ice creams
[EGG, MLK]

Or Sorbet of the day 
[PLANT-BASED, VEG]

DIETARY PREFERENCES

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are *plenty* of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes.

Look for our  and  labels on the dishes to join our sustainable journey, one tasty bite at a time.

SUITABLE FOR VEGETARIANS
SUITABLE FOR PLANT-BASED

[VEG] 
[PLANT-BASED] 

FOOD ALLERGENS DISCLAIMER

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc...

If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
PORK	[PRK]
BEEF	[BEF]