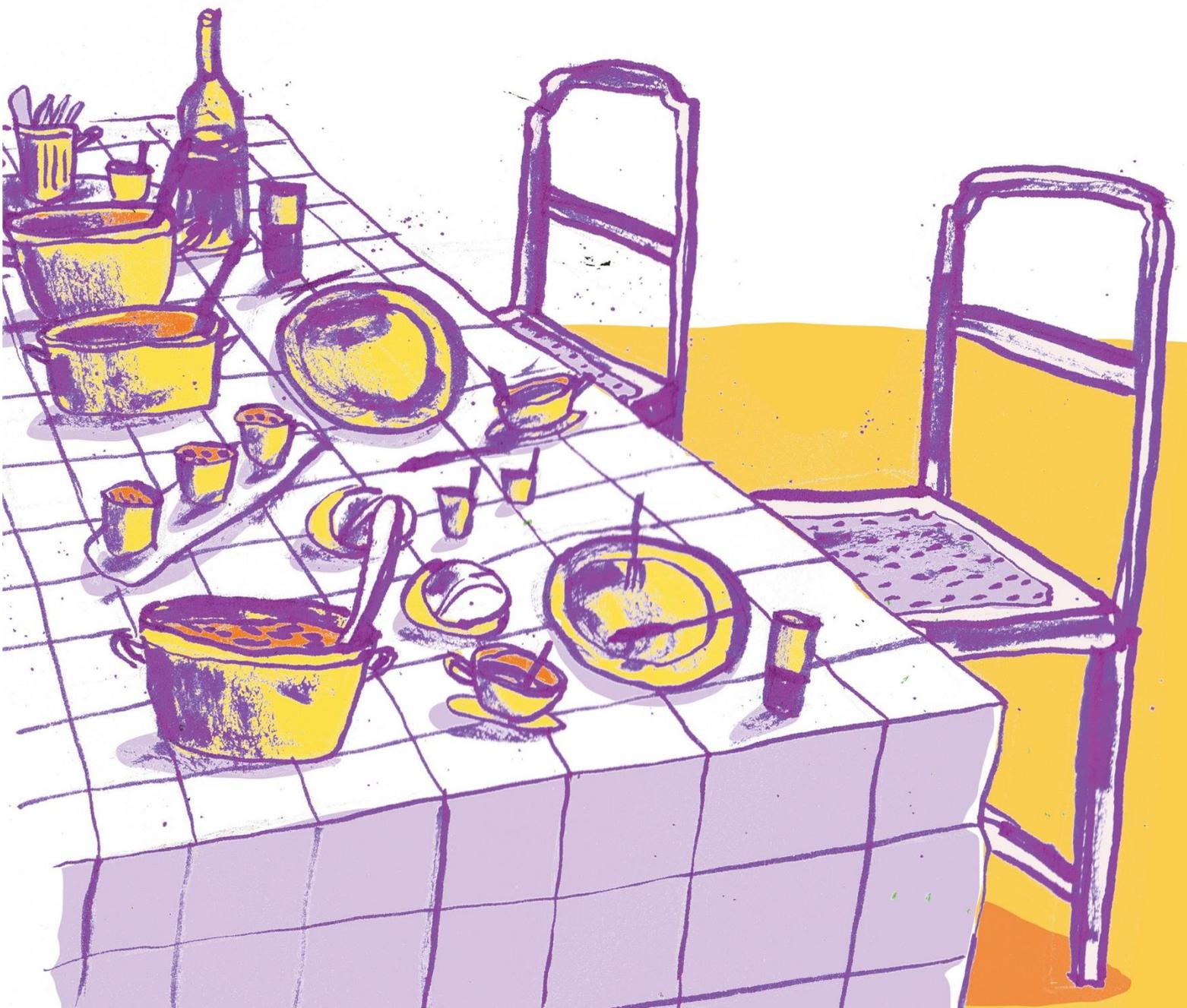


KOT NOU

A different way of interpreting Mauritian food



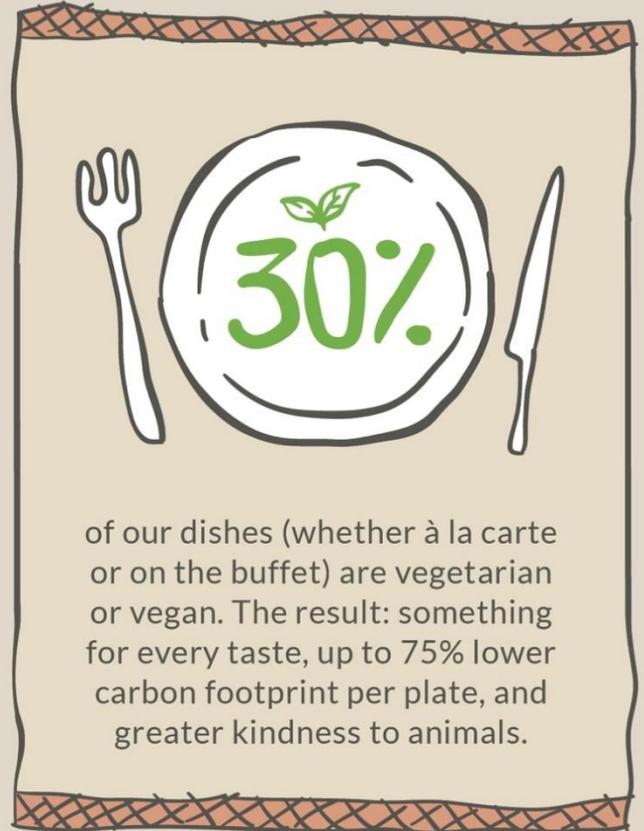
Committed – Right to your plate

As a purpose-led, B Corp certified business, we cook responsibly, with heart and good sense.



52%

of the food and drink on our menus comes from local producers certified **Made in Moris.**



Look for these symbols:  100% PLANT-BASED  VEGETARIAN

Less waste

We forecast covers, track waste with smart bins, cook to order, and reuse surplus for staff meals. Want to help? Just listen to your appetite - you can always come back for more.

No salmon here

Too many chemicals, too big an environmental impact. We choose fresh, local and more sustainable species instead.



This is what we call home cooking
with a Mauritian accent.

At Kot Nou, island classics are reimagined
with creativity and care.

From salmi to cari to rougaille, recipes from yesterday get
a modern twist, served the way locals do: around a table,
with stories, and people you like.

APPETIZERS & STARTERS



APPETIZERS

Satini brinzel, Satini kotomili ek pipangay, Satini dal

Eggplant chutney, Coriander and sponge gourd chutney, Dholl chutney
[PLANT-BASED, VEG]

The appetizers are served with local chips: Taro, cassava, bread fruit and sweet potato.

STARTERS

Lasoup pomdeter ek kreson

Watercress and potato velouté
[PLANT-BASED, VEG]

Rs 150

Or

Nou lamer trio

Fish vindaloo
[FSH, MTD]

Octopus salad
[MLS]

Smoked Marlin roulade filled
with bitter gourd vindaloo
[FSH, MTD]

Rs 350

Or

Maki krokan ar so margoz ek sounouk

Nori-wrapped rice rolls, filled with snoek, bitter-gourd vindaye & pickled
chayote, coated in a crispy spicy dholl crust
[FSH, MTD]

Rs 350

POZ salad

Lentil and pickled chayote, grilled eggplant, roasted sweet potato wedges,
carrot, green pawpaw, tomato and onion chutney, watercress
Tamarind vinaigrette

[PLANT-BASED, VEG]

Rs 300

The starters are served with 'pain maison' [GLU] & butter [MLK].

MAIN COURSE



MAURITIAN SPECIALITIES TRIO

The specialities trio is served with steamed rice, pulses, local greens, vegetable fricassee, and a coconut chutney. 

Choose your 3 Mauritian specialities from the list below

Rs 500

NOU TERWAR

Kari bef sek

Dry Beef curry with raisins, toasted almonds and fried onions
[BEF, NUT]

Or

Kalia Poul

Chicken and potato curry in a spiced yoghurt sauce
[MLK]

Or

Rougay pwason

Fish simmered in a creole tomato sauce
[FSH]

Or

Salmi Kanar

Duck stew Mauritian-style

NOU LAKOUR

Rougay soza

Soja pieces stir-fried in a creole tomato sauce
[SOY]
[PLANT-BASED, VEG]

Or

Kari gato pima

Chilli bite dumpling simmered in a curry sauce
[PLANT-BASED, VEG]

Or

Vinday banann

Green banana stir-fried in a saffron and mustard seed sauce
[MTD]
[PLANT-BASED, VEG]

ON SUPPLEMENT
Kari kamaron
Giant prawn curry

Rs 1500

DESSERTS



Lasiet frwi fre sezon 

Seasonal fruit platter, local tropical sorbet
[PLANT-BASED, VEG]

Rs 225

Or

Fer labous dou duo 

Passion fruit flan

[SOY]

[PLANT-BASED, VEG]

Chocolate sweet potato fondant and coconut cream

[GLU]

[PLANT-BASED, VEG]

Rs 240

Or

Feyte banann

Caramelized banana mille-feuille

[EGG, MLK, GLU]

Rs 225

Or

Papay dan zardin

Green papaya pearls and mini vanilla entremets

[GLU, EGG, MLK]

Rs 225

LEXIQUE



TARO ROOT

In Mauritian cuisine, this tuber can be cooked in several ways: as soup, purée, fritters, grilled or boiled. The green foliage of the plant, the taro leaves (“Brèdes Songe” in French) are eaten boiled. We distinguish 2 types of taro root, the “purple” and the “taro curry” of whitish colour.

“BRÈDES” “Brèdes” are young leaves and stems that are cooked in broth or stewed. There are different varieties: Chayote, Turban squash, watercress, basmati, etc. “Brèdes mouroum” are the leaves known as Moringa, very good for your health!

CHAYOTE Its name ‘Christophine’ is a tribute to Christopher Columbus. It was he who brought it back from Mexico. With a similar taste to zucchini, we eat this cucurbit in salads, sauteed or in curries. The tender leaves of the plant (“cœurs de chou chou”) are eaten boiled.

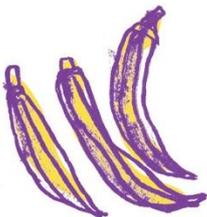


TURBAN SQUASH

This popular vegetable, similar to pumpkin, is used in salads, soups, fritters, fricassee, grilled or as jam. The young shoots of the plant are excellent to boil.

LADY FINGER

Known by the names of “gombo” or “okra” in the West Indies, its mucilaginous consistence becomes firmer during cooking. We prefer it in salads, sauteed with saffron or in curry.



SNAKE GOURD

This threadlike vegetable from the Cucurbits family has a pale green skin, with a white and tender pulp, comparable to that of zucchini or chayote.



LUFFA OR LOOFAH

This cucurbit, native to India, was probably introduced by Mahé de La Bourdonnais. It is found in Africa, India and China. This rough-skinned, ribbed vegetable has a spongy pulp similar to the lady finger. If you let it dry, it becomes a sponge to be used for the body.

MAURITIAN TOMATO

This variety of small, sour-tasting tomato that grows in Mauritius, is a key ingredient in Mauritian cuisine, where its usage is preferred over real tomatoes. The Mauritian tomato (“pomme d’amour” in French) was discovered in Mexico by the Spaniards in the 16th century. Much like onion, Mauritian recipes without this tomato are rare. It is the most cultivated vegetable in Mauritius.

KAFFIR LIME This agrum was brought to Mauritius in the 18th century by Pierre Poivre, after a voyage to Indonesia. This small lime with rugged peel and sour-tasting juice with strong flavour can replace vinegar. The leaves of the plant are also used to season certain sauces and fish dishes.

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]