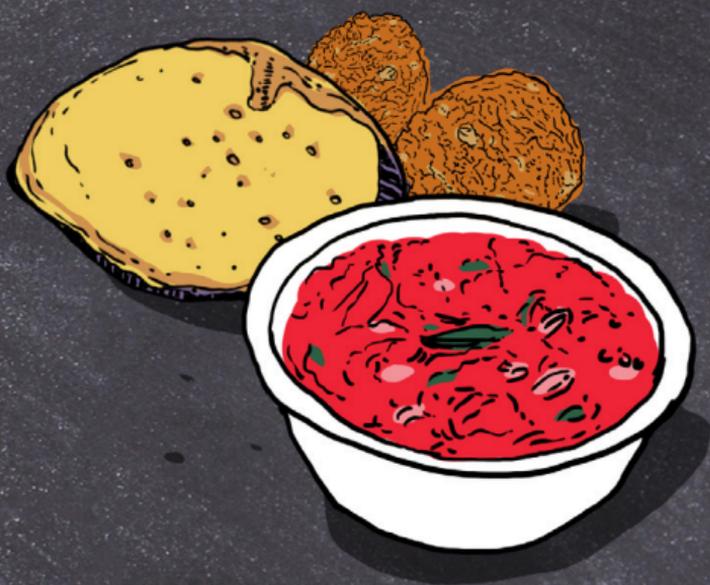


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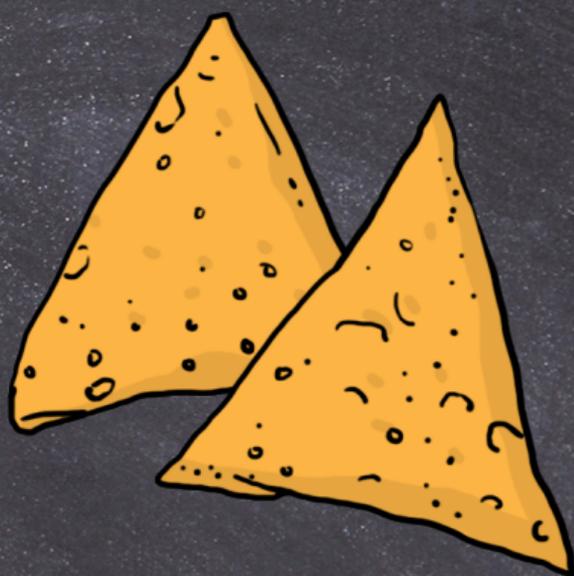
CHILLI BITES

Among the top 10 of Mauritian Street Food, chilli bites or Gato Pima, the local name, is a crisp and crunchy ball made of chickpeas, coriander and spices. Try them at breakfast or sandwiched inside a buttered baguette or a roll at lunchtime and with a drink in the evening.

ROTI / DHOLL PURI

Rotis are local pancakes of Indian origin, made of wheat flour. Dhall puri is an Indian local flat wrap stuffed with yellow split peas. Stuffed with broad beans curry, tomato rougaille or coriander chutney and chilli, they are so delicious!





SAMOSAS

A samosa is an Indian or Pakistani triangular fritter wrapped in pastry and filled with vegetables, spices, chicken, cheese or meat. It appeared in our cooking pots with the arrival of the workers during the 19th century. Served with a delicious chutney It is one of the most popular snacks of the Mauritian families.



NOODLES

Mines or noodles, a Chinese speciality is one of the Mauritians' favourite food. Found everywhere on the streets or in the restaurants, they are quick and easy to prepare nevertheless very tasty. They are served with minced meat, chicken sauté and for the more daring a "salmon" rougaille which is in fact tinned herrings!

DUMPLINGS

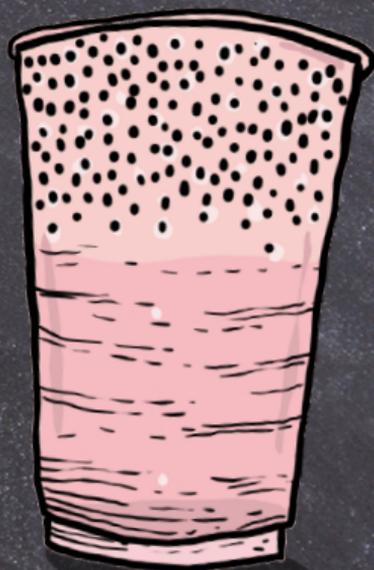
Dumplings or Boulettes are a must of Mauritian Street Food culture! Of Chinese origin, all Mauritians love them. Sao Mai, steamed dumplings filled with fish, chayote squash or Teokon (tofu) are served in a delicious, chives flavoured hot broth.





PICKLES

A colourful culinary speciality from the sub-Asian continent! Blanched chopped vegetables or fruits in a brine flavoured with turmeric, garlic and ginger.



ALOUDA

The famous drink sold in the markets and street corners in Mauritius. Prepared with milk, basil seeds “tukmaria” and agar-agar with almond, vanilla or rose syrup.