

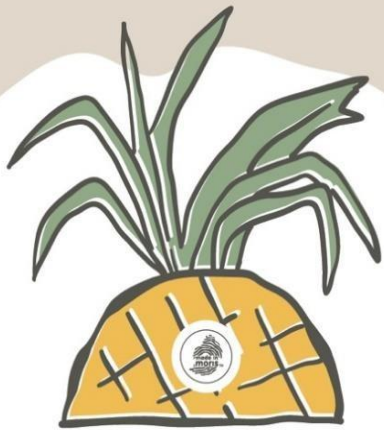


COIN DE MIRE
attitude

Lunch Menu
(12hr30 – 14hr30)

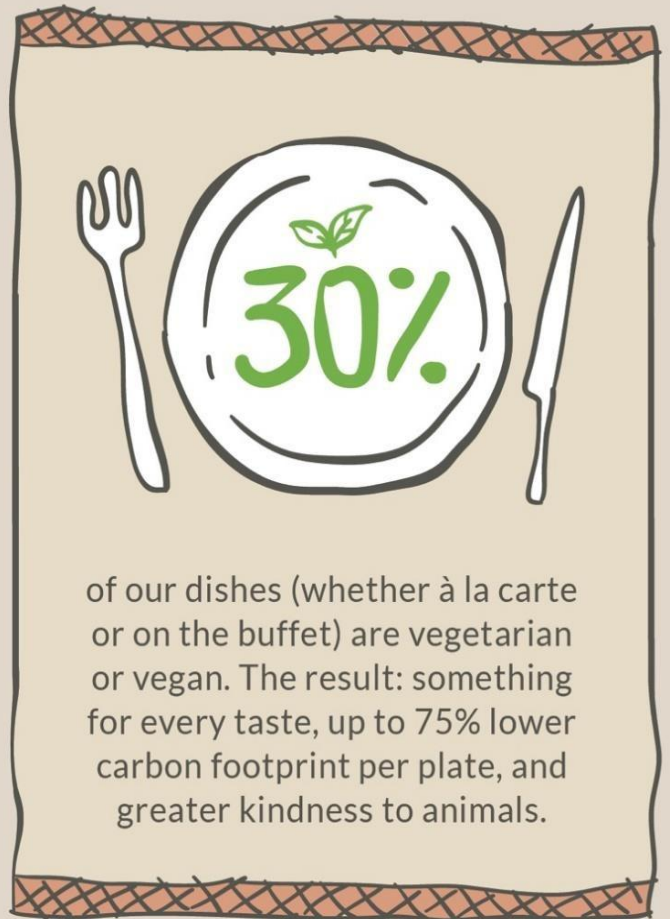
Committed – Right to your plate

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.**



of our dishes (whether à la carte or on the buffet) are vegetarian or vegan. The result: something for every taste, up to 75% lower carbon footprint per plate, and greater kindness to animals.

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.



Certified



SPECIALITY OF THE DAY

Ask your waiter for the special local dish of the day
Rs 550

Or

Vegetarian local dish of the day 
Rs 500

ON THE GRILL *

Grilled Dorado Fillet
Garlic-butter emulsion
[FSH, MLK]
Rs 550

Grilled Beef Steak
Tamarind sauce
[BEF]
Rs 650

Grilled Chicken thigh
Thyme sauce
Rs 500

For your sides, you can choose 2 from the following selection: 

Wok of the day
Local greens fricassée
Mixed crudités salad
Saffron rice
French fries
[PLANT-BASED, VEG]

PASTA *

Gluten-free option available upon request

Beef Bolognese Spaghetti
Spaghetti, beef, tomato, celery, carrot, garlic, basil, parmesan cheese
[BEF, CEL, MLK, GLU]
Rs 420

Shrimp & Garlic Linguini
Linguini, shrimp, onion, garlic, cream, basilic, lemon, parmesan cheese
[CRU, MLK, GLU]
Rs 450

Chicken & mushroom tagliatelle
Cream, garlic, mushrooms-truffle, chicken, rocket, parmesan cheese
[MLK, GLU]
Rs 450

Pomodoro Penne 
Penne, tomato, onion, garlic, paprika, cashew nut, basilic
[NUT, GLU]
[PLANT-BASED, VEG]
Rs 400

SEAFOOD

Grilled Indian Ocean Lobster

With saffron rice, sautéed local greens, vegetables, grilled tomato, lemon butter sauce
[CRU, MLK]

Rs 1700

Grilled King Prawns

With parsley rice, market vegetables, sautéed local greens, grilled tomato, garlic-butter sauce
[CRU, MLK]

Rs 1500

SALADS *

Coin De Mire Salad

Tuna, potato, olives, onion rings, tomato, cucumber, lettuce, boiled egg, lemon, classic dressing
[FSH, EGG, MTD]

Rs 460

Poke Bowl

Grilled tofu, sushi rice, mixed peppers, cucumber, carrot, black olives, pickled ginger, soya sauce
[SOY, NUT]

[PLANT-BASED, VEG]

Rs 475

Chicken Caesar Salad

Roasted chicken, lettuce, tomato, black olives, parmesan, anchovy, boiled egg, croutons, ceasar dressing

[FSH, EGG, MLK, GLU]

Rs 490

Beetroot Carpaccio

Beetroot thin slices, olive oil, onion, mixed lettuce, balsamic vinegar, toasted almonds
[NUT]

[PLANT-BASED, VEG]

Rs 350

SANDWICHES*

Gluten-free option available upon request

All sandwiches are served with a side salad OR French fries

Club Sandwich

Chicken, fried egg, bacon, lettuce, tomato, mayonnaise

[GLU, PRK, EGG, MLK]

Rs 550

Croque Monsieur

Toasted Chicken ham and cheese sandwich

[GLU, MLK, EGG]

Rs 450

Croque Madame

Toasted Pork ham and cheese sandwich, topped with a fried egg
[GLU, MLK, PRK, EGG]

Rs 450

Roasted Chicken

Baguette, roasted chicken, cheese, mayonnaise, lettuce, onion ring, tomato
[GLU, EGG]

Rs 470

Cheese

Baguette, lettuce, tomato & cheese
[GLU, MLK]

[VEG]

Rs 350

The Mauritian "falafel"

Pita bread, chilli bites, hummus, lettuce, tomato, onion, coriander
[GLU, SSE]

[PLANT-BASED, VEG]

Rs 350

BURGERS *

Gluten-free option available upon request

All burgers are served with a side salad OR French fries

Beef

Onion, tomato, cheese, mayonnaise, fried egg, lettuce
[BEF, GLU, MLK, EGG, SSE]

Rs 475

Chicken

Onion, tomato, cheese, mayonnaise, lettuce
[GLU, MLK, EGG, SSE]

Rs 400

Veg

Bryani-spiced burger patty, tamarind chutney, raita and star fruit pickles

[GLU, MLK, MTD]

[VEG]

Rs 360

PANINIS *

All paninis are served with a side salad OR French fries

Tomato, Cheese & Pesto

[MLK, GLU]

[VEG]

Vegan cheese available upon request

Rs 325

Grilled Vegetables

Eggplant caviar, pesto, vegan cheese

[GLU]

[PLANT-BASED, VEG]

Rs 325

Smoked Marlin

Pesto, and cheese

[FSH, GLU, MLK]

Rs 375

Chicken ham

Pesto, and cheese

[MLK, GLU]

Rs 350

PIZZA *

Gluten-free option available upon request

Margherita

Tomato sauce, mozzarella, basil

[GLU, MLK]

[VEG]

Vegan cheese available upon request

Rs 450

Surf & Turf

Tomato sauce, fish, calamari, prawn, beef, mixed peppers, black olives, rocket, mozzarella

[GLU, MLK]

Rs 500

Veggie lovers

Tomato sauce, grilled vegetables, caramelized onions, mozzarella, basil

[MLK, GLU]

[VEG]

Vegan cheese available upon request

Rs 450

The Provencal

Tomato sauce, vegan cheese, bell peppers, mushrooms, black olives, basil

[GLU]

[PLANT-BASED, VEG]

Rs 450

The Mauritian

Tomato sauce, chicken, mushrooms, spinach, rocket, mozzarella

[GLU, MLK]

Rs 450

Le Cap

Tomato sauce, seafood, mushrooms, capers, mozzarella, oregano

[GLU, MLK, CRU, MLS, FSH]

Rs 500

DESSERT *

Rs 350.00

Chocolate cake

Vanilla ice cream

[GLU, MLK, EGG, SOY]

Pineapple Carpaccio 

Thin pineapple slices, ginger, mint,
lemon sorbet

[PLANT-BASED, VEG]

Green papaya creamy pie 

[GLU, MLK]

[VEG]

Passion fruit cheesecake

[EGG, MLK] [GLUTEN-FREE]

Fresh fruit salad 

[PLANT-BASED, VEG]

Selection of ice creams

[MLK, EGG]

*Included in the All In All Out
package.
Prices are in Mauritian rupees.

All prices are inclusive of 15%
government tax and exclusive of
10% discretionary service tips.

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]