Curcuma Restaurant



Tastes

TARTLET WITH SARDINE SAUCE 16€

Tartlet with confit cherry tomatoes, spicy sardine sauce, tomato condiment, crispy rice sheet, puffed rice and tomato rougail

CHAYOTE GRATIN 16€

Half a chayote, gently braised, sautéed smoked poultry, Piton Maïdo Mornay sauce and Curcuma tuile.

SEASONAL VEGETABLE BAVAROIS 17€

Duo of vegetable mousselines, turmeric shortbread crisp, salmon gravlax and pickled vegetables.

QUINOA ACHARDS 18€

Creole-style duck strips, toasted bread tuile, poultry jus and pickled cabbage.

A LITTLE OF US, FOR YOU

The Curcuma Restaurant team, with our Executive Chef, Kevin Minatchy, of the Morgabine Hospitality Group, warmly thanks you for sharing this moment with us.
We favour fresh & seasonal ingredients, enhanced by eceptional produce and spices from Reunion Island and around the world, creating harmonious flavours and offering you a true culinary moment.

Our allergen information is available upon rquest.
All prices are inclusive of VAT and service.

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26 Chemin de Ligne, 97427 - Etang-Salé

desserts

ASSORTIMENT OF CHEESES 16€

A selection of aged cheeses from “Au Bon Fromage” cheese shop.

CENDRÉ PÉÎ 15€

Lime shortbread, charcoal, roasted vanilla panna cotta, local lemon and combava cream, fresh mango and mango gel, homemade coconut ice cream.

SWEET POTATO CAKE 12€

Sweet potato cake, miso caramel, roasted pepper crumble, vanilla ice cream and sweet potato crisps.

CHOCOLATE & BUCKWHEAT FONDANT 14€

Dark chocolate espuma, buckwheat praline, chocolate ice cream and puffed buckwheat.

ARTISAN ICE CREAM 4€/boule

Please ask our team for the available flavours.

fishes

ROMAN-STYLE OCTOPUS 27€

Roasted sweet potatoes, plant-based mayonnaise and fennel salad.

CATCH OF THE DAY 28€

Fish of the day, fresh turmeric beurre blanc, carrot pearls glazed in their own jus, tonka bean carrot mousseline, carrot tops in tempura batter and cocoa.

SALMON FILLET 31€

Crispy skin salmon, coriander pesto, fresh turmeric beurre blanc, mousseline and seasonal vegetables.

meats

THE CHEF'S PORCHETTA 28€

Roasted potato espuma, sautéed Granny Smith apples, mole sauce and parsley powder.

MON CANARD LÉ NOIR 28€

Local duck fillet, cooked on the bone, spicy civet-style sauce, roasted corn mousseline and chilli pepper stuffed with honey-glazed pulled duck.

children menu

22€

ONE SOFT DRINK

Syrup with water, a glass of juice, coca cola, coca cola zéro, cot or orangina

ONE MAIN COURSE

Small beef or chicken burger
Served with french fries

Buttered macaroni, poultry ham and Parmesan

ONE DESSERT

Valhrona chocolate fondant

One scoop of ice cream with two flavours

Menu exclusively for children aged 3 to 12