

A WARM WELCOME TO EATERY ALEX 1917

ABOUT US

Our mission is simple:

We draw inspiration from our travels and cultural backgrounds, celebrating a rich blend of multicultural influences.

Our Chef Patron, Richy, was born in London to Mauritian parents and has lived in Australia and Ireland. Together with his Finnish wife and their three children, his story reflects a true celebration of cultural diversity—expressed through the food we create.

Our team is small, and sustainability is at the heart of everything we do. We work closely with local archipelago farmers, embracing “ugly” vegetables and lesser-used cuts of meat. Their life’s work is reflected in our ingredients, our stories, and our passion for honest cooking.

Our spices are carefully selected and thoughtfully used to enhance each dish. Some are sourced directly from Mauritius, while others come from Stay Spiced, a company known for ethically sourcing high-quality spices for the Finnish market.

Leading our team is Jasmin, our Restaurant Manager, alongside Eemi, our Head Chef.

We warmly recommend our Reflection Menu—an unrefined, Chef’s Table-style experience that highlights bold flavours and spice profiles.

Be curious!

Ask for a tour of the Chef’s Table.

REFLECTION MENU

3-course menu inspired by our Chef's Table experience.

Tuna cheviche

Lightly lemon-lime marinated tuna,
crispy rasson cracker, soy emulsion,
seasonal herbs, achard

Perch

Pan fried perch,
roasted garam-masala potatoes,
DeliVerde vegetables, limeleaf beurreblanc

Or

Dexter Ossobucco

Slowly roasted beef-ossobucco, potato pyre,
smoked beetroot, beef jus

Mauritian vanilla

Grilled vanilla icecream, spiced
madeleines, marinated seasonal berries

65€

SMALL PLATES & STARTERS

Tuna Cheviche 13,50€

Lightly lemon-lime marinated tuna, crispy rasson cracker, soy emulsion, seasonal herbs, achard

Atlantic Prawns Pil Pil 14,95€

Oven-baked Atlantic prawns, chili oil, lime-garlic bread

Cauliflower Beigents (V) 8,95€

Deep-fried cauliflower beignets, beetroot hummus, crispy chickpeas

Salad of the Day 8,95/ 14,50€

DeliVerde leaves, seasonal pickles, crispy chickpeas, rotating protein (prawns, chicken, pork)

Soup of the Day (V) 12,95€

Seasonal vegetable soup, herb oil, garlic bread

MAIN COURSE

Fish & Chips 24,95€

Mallassepat beer-battered fish, seasonal remoulade, house fries, crushed peas & mint

Mauritian Beef Curry 24,95€

Richy's grandma's beef curry, fragrant basmati rice, poppadom, flatbread, lime pickle

Cauliflower Curry (V) 21,95€

Vegan cauliflower curry, fragrant basmati rice, poppadom, flatbread

Fish of the Day 36,00€

Oven-baked whole fish, salsa verde, roasted vegetables, potatoes

Tamarind Chicken 24,50€

Deep-fried crispy chicken, seasonal pickles, lime pickle sauce, tamarind glaze, house fries

Alex Burger 22,95€

140 g Dexter beef patty, cheddar, local leaves, achard, Sichuan pepper mayo, brioche bun, house fries

SIDES

House Fries 7,95€

Roasted Vegetables 7,95€

Garlic Bread 5,50€

DESSERTS

Mauritian Vanilla Crème Brûlée 12,00€

Alex Chocolate Brownie, 12,00€ vanilla ice cream, berry compote

Ice cream of Choice, 6,50€ crispy meringue, seasonal berries

DAILY SPECIALS

Ask your server about today's specials.