



ABOUT BIJBLAUW

BijBlauw is a boutique hotel and seaside restaurant located in the vibrant Pietermaai district of Willemstad, Curaçao. It offers a unique blend of historic charm, modern comfort, and relaxed island style. Guests enjoy beautifully designed rooms, stunning ocean views, and fresh, locally inspired cuisine served in a laid-back yet elegant setting. With our warm hospitality, BijBlauw is the perfect place to eat, sleep, and unwind. All in one unforgettable Caribbean experience.



BIJBLAUW

Kaya Wilson Papa Godett 82-84

Pietermaai District
Willemstad, Curaçao
www.bijblauw.com
info@bijblauw.com

Bijblauw @bijblauw

DINNER

ENGLISH
12PM-10PM

BLACK AND BLUE RESTAURANT GROUP AMSTERDAM

BLACK AND BLUE
QUALITY STEAKS & SALADS

Lellegracht 46,
Amsterdam
Nederland

www.steakrestaurantamsterdam.nl

BLACK
QUALITY STEAKS & SEAFOOD

Prinsengracht 703,
Amsterdam
Nederland

www.restaurantblack.nl

BLACK AND BLUE
QUALITY STEAKS & SALADS

Reguliersdwarsstraat 32,
Amsterdam
Nederland

www.restaurantblackandblue.nl



Keizersgracht 594,
Amsterdam
Nederland

www.restaurantred.nl



Prinsenstraat 10HS,
Amsterdam
Nederland




www.restaurantbleu.amsterdam



TRANSLATIONS
& ALLERGY LIST

MENU

BREAD & BITES

FOCACCIA herb butter	14,50	
BRUSCHETTA TOMATO antiboise & arugula	17,95	
OYSTER 1 PC. vinaigrette	15,00	
BITTERBALLEN 8 PCS. mustard	16,50	
CURACAO CHEESE BALLS 6 PCS. chili sauce	21,95	
CHEESE PLATTER selection of 3 cheeses & fig bread	23,00	

STARTERS

STEAK TARTARE crostini, egg yolk	29,95	
TUNA TARTARE soy vinaigrette, avocado cream & sweet and sour vegetables	33,95	
CARPACCIO parmesan & truffle	33,95	
CEVICHE wahoo & green apple	31,50	
GOAT CHEESE spicy honey & walnuts	29,95	
MIBRASA GRILLED PRAWNS garlic oil & sourdough	29,75	
ROASTED CAULIFLOWER sweet and sour cauliflower & walnut crumble	26,95	
BRUSCHETTA TOMATO antiboise & arugula	17,95	


FOR THE KIDS *UP TO 12 YEARS

STEAK & FRIES salad	27,50	
CHICKEN & FRIES salad	25,00	
BITTERBALLEN & FRIES salad	25,00	
RISOTTO	25,00	



What is the Mibrasa?

The Mibrasa is a charcoal oven from Spain that combines the power of a grill and an oven. By cooking at high temperatures with natural charcoal, dishes develop an intense flavor, a juicy texture, and a distinctive grilled finish.

MAIN COURSES

TOURNEDOS 200G	69,95	
FLAT IRON STEAK	65,00	
RIB EYE ANGUS 600G for two	150,00	
BIJBLAUW BURGER 200G cheddar, BBQ sauce, onion & pickle	42,50	
WHOLE LOBSTER fries & salad	market price	
GRILLED TUNA couscous & caper sauce	67,50	
CHEF'S RISOTTO chef's choice	45,75	
CAESAR SALAD choice of: grilled chicken or prawns crispy bacon, egg, parmesan & anchovies	44,00	
CATCH OF THE DAY	market price	

SAUCES

BÉARNAISE SAUCE	6,50	
HERB BUTTER	6,50	
PEPPER SAUCE	6,50	

SIDES

FRIES mayonnaise	13,50	
SWEET POTATO FRIES Parmesan & truffle	16,50	
ROASTED BRUSSELS SPROUTS vegan possible	14,50	
GREEN SALAD walnut, beetroot, parmesan cheese & croutons vegan possible	12,50	
ROASTED VEGETABLES	14,50	

DESSERTS

PINEAPPLE FROM THE MIBRASA pistachio ice cream & crumble	23,95	
BANANA BREAD salted caramel ice cream, caramelized banana & chocolate foam	23,95	
MANGO & WHITE CHOCOLATE ganache & meringue	23,95	
SGROPPINO vodka, lemon sorbet & prosecco	23,00	
CHEESE PLATTER selection of 3 cheeses & fig bread	23,00	

A unique cooking method!

This unique cooking method creates the perfect balance between a crispy exterior and a tender interior, while preserving the natural flavors of each ingredient. The result is pure taste and an authentic experience of cooking over real fire.