



ABOUT BIJBLAUW

BijBlauw is a seaside restaurant in the vibrant Pietermaai district of Willemstad, Curaçao. In a relaxed yet elegant setting, guests can enjoy fresh local fish and flavourful dishes prepared in our distinctive charcoal oven. Warm hospitality and beautiful ocean views make every lunch or dinner a special experience.

BijBlauw is also home to a stylish boutique hotel with inviting rooms, modern comfort and a relaxed island atmosphere. The perfect place to enjoy great food, stay comfortably and completely unwind.

BIJBLAUW

Kaya Wilson Papa Godett 82-84

Pietermaai District

Willemstad, Curaçao

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Bijblauw



@bijblauw



DINNER

ENGLISH

12PM-10PM

BLACK AND BLUE RESTAURANT GROUP AMSTERDAM

BLACK AND BLUE
QUALITY STEAKS & SALADS

Leliegracht 46,
Amsterdam
The Netherlands

www.steakrestaurantamsterdam.nl

BLACK
QUALITY STEAKS & SEAFOOD

Prinsengracht 703,
Amsterdam
The Netherlands

www.restaurantblack.nl

BLACK AND BLUE
QUALITY STEAKS & SALADS

Reguliersdwarsstraat 32,
Amsterdam
The Netherlands

www.restaurantblackandblue.nl



Keizersgracht 594,
Amsterdam
The Netherlands
www.restaurantred.nl



Prinsenstraat 10HS,
Amsterdam
The Netherlands
www.restaurantbleu.amsterdam



TRANSLATIONS
& ALLERGY LIST

MENU

BREAD & BITES

FOCACCIA herb butter, tomato pesto & aioli	19,50	
BRUSCHETTA TOMATO antiboise & arugula	18,95	
OYSTER 1 PC. vinaigrette	16,00	
BITTERBALLEN 8 PCS. mustard	17,50	
CURAÇAO CHEESE BALLS 6 PCS. chili sauce	22,95	
CHEESE PLATTER selection of 3 cheeses, fig bread & BijBlauw chutney	39,50	

STARTERS

STEAK TARTARE prepared in the classic style, egg yolk & crostini	29,95	
TUNA SASHIMI soy, wasabi & ginger	37,50	
RIB-EYE CARPACCIO Parmesan, lemon & mustard	33,95	
SALMON CARPACCIO onion, horseradish & capers	33,95	
CEVICHE corvina, apple, mango & red onion	34,00	
GOAT CHEESE spicy honey & walnuts	29,95	
MIBRASA GRILLED PRAWNS* garlic oil & sourdough	29,75	
CLASSIC ONION SOUP Parmesan & crouton	24,00	

FOR THE KIDS *UP TO 12 YEARS

BURGER & FRIES	27,50	
CHICKEN & FRIES	27,50	
BITTERBALLEN & FRIES	27,50	
RISOTTO	27,50	

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

*from the mibrasa

TOURNEDOS 200G* includes sauce of choice	69,95	
RIB EYE ANGUS 600G* for two includes sauce of choice	150,00	
SHORT RIBS* horseradish, garlic & chimichurri baby potatoes	65,00	
BIJBLAUW BURGER 200G* cheddar, tomato, BBQ mayonnaise, onion, pickle & fries	42,50	
WHOLE LOBSTER* while the catch lasts fries & salad	market price	
GRILLED TUNA* couscous, lemon & garlic	67,50	
PRAWNS* garlic, rice & salad	47,95	
RISOTTO Parmesan, truffle & mushrooms	45,75	
KARNI STOBA local beef stew, mashed potatoes & fried plantain	46,95	
CAESAR SALAD choice of: grilled chicken or prawns crispy bacon, egg, parmesan & anchovies	44,00	
CATCH OF THE DAY	market price	

SAUCES

BÉARNAISE SAUCE HERB BUTTER PEPPER SAUCE MUSHROOM SAUCE	6,50	
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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	
RICE	12,50	

DESSERTS

LEMON TART strawberry gel & lemon mousse	25,95	
BANANA BREAD salted caramel ice cream & caramelized banana	25,95	
CHEESECAKE vanilla ice cream	25,95	
SGROPPINO vodka, lemon sorbet & prosecco	24,00	
CHEESE PLATTER selection of 3 cheeses, fig bread & BijBlauw chutney	39,50	

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.



SHARE YOUR MOMENTS WITH US
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