

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 & herb butter	29,95	
TUNA TARTARE soy vinaigrette, avocado cream & sweet and sour vegetables	33,95	
CARPACCIO arugula, parmesan & truffle	33,95	
CEVICHE wahoo, green apple & red chili	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	

FOR THE KIDS *UP TO 12 YEARS

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

*from the mibrasa

TOURNEDOS 200G*	69,95
FLAT IRON STEAK*	65,00
RIB EYE ANGUS 600G* for two	150,00
BIJBLAUW BURGER 200G* cheddar, tomato, BBQ mayonnaise, 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.



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

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

Reguliersdwaarsstraat 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