REFEIÇÕES LIGEIRAS
LIGHT MEALS

TACOS

Caranguejo / Crab
800 Mt

Frango / Chicken
800 Mt

Vegetais / Vegetable
800 Mt

CEVICHE

Lagosta / Lobster
750 Mt

Peixe / Fish
650 Mt

Baguete de Carne
Steak Sandwich
900 Mt

TAPAS

Tábua de Tapas para 2
Tapas Platter for 2
A confirmar / To be advised

Tábua de Tapas para 4
Tapas Platter for 4
A confirmar / To be advised

ENTRADAS
STARTERS

COUVERT
Pão Variado, Manteiga, Azeitonas Temperadas, Azeite com Vinagre Balsâmico
Assorted Bread, Butter, Seasoned Olives, Olive Oil with Balsamic Vinegar
550 Mt

COUVERT ESPECIAL DO CHEF | CHEF'S SPECIAL COUVERT
Pão Variado, Manteiga, Azeite Temperado, Pesto de Manjericão e Patê de Caranguejo
Assorted Bread, Butter, Seasoned Olive Oil, Basil Pesto, Crab Pâté
700 Mt

Chamuças: vegetais, frango ou queijo com mel
Samosas: vegetable, chicken or cheese with honey
550 Mt

Tártaro de Atum com Manga ou Maracujá
Tuna Tartare with Mango or Passion Fruit
700 Mt

Tártaro de Polvo
Octopus Tartare
700 Mt

Almôndegas de Camarão
Shrimp Meatballs
700 Mt

Amêijoas ao Natural com Limão
Steamed Clams in Lemon Sauce
600 Mt

Ostras (6 Unid.)
Oysters (6 Pc.)
700 Mt

Beringela Gratinada à Napolitana
Eggplant Tomato Gratin
600 Mt

SALADAS
SALADS

Salada Mista
Mixed Salad
400 Mt

Salada de Rúcula com Maçã e Laranja e Sementes de Sésamo
Arugula, Orange and Apple Salad with Sesame Seeds
550 Mt

Salada de Abacate (Prato Sazonal)
Avocado Salad (Seasonal)
550 Mt

Salada de Frango
Chicken Salad
A confirmar / To be advised

Salada de Cuscuz
Couscous Salad
A confirmar / To be advised

ENTRADAS MOÇAMBICANAS
MOZAMBICAN STARTERS

Água e Sal de Peixe
Traditional Fish Soup
500 Mt

Chamuças de Camarão (4 Unid.)
Prawn Samosas (4 Pc.)
550 Mt

Casco de Caranguejo Frito (2 Unid.)
Fried Soft-Shell Crab (2 Pc.)
550 Mt

Rissóis (4 unid.)
Prawn patties (4 Pc.)
550 Mt

CARNE
MEAT

Tomahawk (Carne De Vaca). 400 g.
Servido com Batata Salteada e Legumes
Tomahawk Steak, 400 g,
Served with Sautéed Potatoes and Vegetables
1450 Mt

Bife à Paladar
Servido com Bacon, Queijo, Pickles, Ovo Estrelado e Batata Frita
Paladar Beefsteak
Served with Bacon, Cheese, Pickles, Fried Egg, and Chips
1550 Mt

Bife do Lombo com Puré Verde e Cogumelos Assados
Beef Tenderloin with Green Mash and Roasted Mushrooms
1550 Mt

Barriga de Porco Grelhada com Arroz de Tomate
Grilled Pork Belly with Tomato Rice
1250 Mt

Nasi Goreng
(Mistura De Arroz Frito, Vegetais, Ovo, Galinha e Camarão)
Nasi Goreng
(Fried Rice Mixed with Vegetables, Egg, Chicken, and Shrimp)
1250 Mt

PEIXE E MARISCO
FISH & SEAFOOD

Tábua de Mariscos do Índico
Indian Ocean Seafood Board
4100 Mt

Lagosta Grelhada com Arroz de Alho (1 Unid. 600 g)
Grilled Lobster with Garlic Rice (1 Pc. 600 g)
1650 Mt

Risoto de Lagosta com Pesto de Manjericão
Lobster Risotto with Basil Pesto
1450 Mt

Nhoque de Lagosta ou de Caranguejo
Lobster or Crab Gnocchi
1350 Mt

Filete de Peixe Grelhado do Dia com Legumes
Grilled Fish of The Day with Vegetables
1250 Mt

Lulas Grelhadas com Batata Frita
Grilled Calamari with Chips
1250 Mt

Polvo à Lagareiro
Roasted Octopus with Olive Oil, Garlic and Potatoes
1250 Mt

Polvo Grelhado com Batata Esmagada e Molho Pesto
Grilled Octopus with Creamy Mashed Potatoes and Basil Pesto
1250 Mt

Atum Brasead
Servido com puré de Batata-Doce e Legumes Salteados
Seared Tuna Steak
Served with Mashed Sweet Potato and Sautéed Vegetables
1350 Mt

COZINHA TRADICIONAL MOÇAMBICANA
TRADITIONAL MOZAMBICAN CUISINE

Frango Grelhado à Zambeziana com Mucapata
Zambezian Grilled Chicken with Mucapata
1300 Mt

Caril de Caranguejo com Leite de Coco
Crab Curry with Coconut Milk
1200 Mt

Quiabos Guisados com Camarão e Leite de Coco (Prato Sazonal)
Stewed Okra with Prawns and Coconut Milk (Seasonal)
1200 Mt

Camarão Grelhado à Zambeziana
Zambezian Grilled Tiger Prawns
1650 Mt

Matapa com Camarão
Matapa Stew With Prawns
1100 Mt

MENU VEGETARIANO
VEGETARIAN MENU

Opções veganas e adequadas a quem evita o glúten
Vegan and gluten-friendly options

Por favor, informe a nossa equipa de sala sobre as suas necessidades alimentares.
Please mention any dietary requirements to our friendly waiters.

Caril de Legumes com Batata-Doce
Vegetable and Sweet Potato Curry
1100 Mt

Nhoque de Beringela com Castanha de Caju
Eggplant Gnocchi with Cashew Nuts
1100 Mt

Nhoque de Cogumelos
Mushroom Gnocchi
1100 Mt

Risoto de Beterraba com Castanha de Caju
Beetroot Risotto with Cashew Nuts
1200 Mt

Hambúrguer Vegetariano
Vegetarian Burger

Nasi Goreng Vegetariano
Vegetarian Nasi Goreng

PIZZAS

Opções veganas e sem glúten disponíveis
Vegan and gluten-free options available

Por favor, informe a nossa equipa de sala sobre as suas necessidades alimentares.
Please mention any dietary requirements to our friendly waiters.

Pizza Margherita
Pizza Margherita
800 Mt

Pizza de Camarão
Prawn Pizza
800 Mt

Pizza Bolonhesa
Bolognese Pizza
800 Mt

Pizza Vegetariana
Vegetarian Pizza
800 Mt

MENU INFANTIL
CHILDREN'S MENU

Massa à Bolonhesa
Spaghetti Bolognese
800 Mt

Hambúrguer no Pão (80 g)
Hamburger (80 g)
800 Mt

Delícias de Peixe
Fish Fingers
800 Mt

SOBREMESAS
DESSERTS

Petit Gâteau
650 Mt

Tarte de Chocolate com Caramelo Salgado e Gelado de Baunilha
Salted Caramel Chocolate Tart with Vanilla Ice Cream
500 Mt

Chamuças de Chocolate e Banana com Gelado de Baunilha
Chocolate and Banana Samosas with Vanilla Ice Cream
650 Mt

Cheesecake de Frutos Vermelhos
Mixed Berry Cheesecake
500 Mt

Gelados de Diversos Sabores
Assorted Ice Cream Flavours
250 Mt

Fruta da Época Laminada
Sliced Seasonal Fruit
400 Mt

SOBREMESAS MOÇAMBICANAS
MOZAMBICAN DESSERTS

Gelado de Moringa com Pedaços de Coco
Moringa Ice Cream with Coconut Pieces
350 Mt

Matoritori com Ananás Caramelizado e Gelado de Baunilha
Matoritori with Caramelized Pineapple and Vanilla Ice Cream
450 Mt