





## COUVERT

**Pão Variado, Manteiga, Azeitonas Temperadas,  
Azeite com Vinagre Balsâmico**

*Assorted Bread, Butter, Seasoned Olives,  
Olive Oil with Balsamic Vinegar*

550 Mt

## ENTRADAS

### STARTERS

**Sopa do Dia**

*Soup of the Day*

400 Mt

**Chamuças de Vegetais**

*Vegetable Samosas*

550 Mt

**Chamuças de Frango**

*Chicken Samosas*

550 Mt

**Tártaro de Polvo**

*Octopus Tartar*

700 Mt

**Ameijoas ao Natural com Limão**

*Steamed Clams in Lemon Sauce*

600 Mt

**Ostras**

*Oysters*

700 Mt

**Beringela Gratinada à Napolitana**

*Eggplant Tomato Gratin*

600 Mt



## ENTRADAS MOÇAMBICANAS MOZAMBICAN STARTERS

### **Sopa de Peixe (Água e sal)**

*Fish Soup*

500 Mt

### **Chamuças de Camarão (4 Unid.)**

*Prawn Samosas (4 Pc.)*

550 Mt

### **Casco de Carangueijo Frito (2 Unid.)**

*Fried Soft-Shell Crab (2 Pc.)*

550 Mt

### **Rissóis (4 Unid.)**

*Rissols (4 Pc.)*

550 Mt

## PRATOS PRINCIPAIS MAIN DISHES

### **Tomahawk 400g**

Servido com Batata Salteada ou Arroz de Coco e Legumes

### **Tomahawk Steak 400g**

*Served with Sautéed Potatoes or Coconut Rice, and Vegetables*

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

### **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



**Costeletas de Cordeiro**

Servido com Puré de Batata-Doce e Legumes

*Lamb Chops*

*Served with Sweet Potato Puree and Vegetables*

1550 Mt

**Lagosta Grelhada com Arroz de Alho (1 Unid. 600g)**

*Grilled Lobster with Garlic Rice (1 Pc. 600g)*

1650 Mt

**Filé de Peixe do Dia Grelhado com Legumes**

*Seasoned Grilled Fish with Vegetables*

1250 Mt

**Peixe Grelhado com Legumes**

*Grilled Fish with Vegetables*

1800 Mt

**Lulas Panadas com Batata Frita E Salada**

*Breaded Squid with Chips and Salad*

1250 Mt

**Tábua de Mariscos do Índico**

*Indian Ocean Seafood Board*

3800 Mt

**Caril de Legumes com Batata-Doce**

*Vegetables and Sweet Potatoes Curry*

1100 Mt

**COZINHA TRADICIONAL MOZAMBICANA**

**TRADITIONAL MOZAMBICAN CUISINE**

**Caril de Frango com Amendoim**

*Chicken Curry with Peanuts*

1200 Mt

**Frango Grelhado à Zambeziana com Mucapata**

*Zambeian Grilled Chicken with Mucapata*

1300 Mt



**Caril de Carangueijo 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**

*Zambebian Grilled Prawns*

1650 Mt

**Matapa com Camarão**

*Matapa Stew With Prawns*

1100 Mt

**Feijão Nhemba com Camarão e Arroz Branco**

*Nyemba Beans with Shrimp and White Rice*

950 Mt

**MENU INFANTIL**

**KIDS MENU**

**Massa à Bolonhesa**

*Spaghetti Bolognese*

800 Mt

**Hambúrguer no Pão (80g)**

*Hamburger (80g)*

800 Mt

**Delícias de Peixe**

*Fish Fingers*

800 Mt

**PIZZAS**

**Pizza Marguerita**

*Pizza Margherita*

800 Mt



**Pizza de Camarão**

*Prawn Pizza*

800 M

**Pizza Bolonhesa**

*Bolognese Pizza*

800 Mt

**SALADAS**

SALADS

**Salada Mista**

*Mixed Salad*

400 Mt

**Salada de Rúcula com Maça e Laranja e Sementes de Sésamo**

*Arugula, Orange and Apple Salad with Toated Sesame*

550 Mt

**Salada de Abacate (Prato Sazonal)**

*Avocado Salad (Seasonal)*

550 Mt

**SOBREMESAS**

DESSERT

**Petit Gâteau**

650 Mt

**Tarte de Chocolate com Caramelo Salgado e Gelado de Baunilha**

*Salted Caramel Chocolate Tart with Vanilla Ice Cream*

500 Mt

**Cheesecake de Frutos Vermelhos**

*Strawberries Cheesecake*

500 Mt



**Gelados Diversos**

*Ice Creams*

350 Mt

**Fruta da Época Laminada**

*Laminated Seasonal Fruit*

400 Mt