





## 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 Carangueijo**

*Assorted Bread, Butter,  
Seasoned Olive Oil, Basil Pesto, Crab Pâté*

700 Mt

## ENTRADAS STARTERS

### **Chamuças de Vegetais**

*Vegetable Samosas*

550 Mt

### **Chamuças de Frango**

*Chicken Samosas*

550 Mt

### **Chamuças de Queijo com Mel**

*Cheese Samosas with Honey*

550 Mt

### **Tártaro de Atum com Manga ou Maracujá**

*Tuna Tartar with Mango or Passion Fruit*

700 Mt

### **Tártaro de Polvo**

*Octopus Tartar*

700 Mt



**Almôndegas de Camarão**

*Shrimp Meatballs*

700 Mt

**Ameijoas 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

**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



## PRATOS PRINCIPAIS MAIN DISHES

**Tomahawk (Carne De Vaca), 400g,**  
Servido com Batata Salteada e Legumes

*Tomahawk Steak, 400g,  
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

### **Tábua de Mariscos do Índico**

*Indian Ocean Seafood Board*

4100 Mt

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

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

1650 Mt

### **Risoto de Lagosta com Pesto de Basil**

*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 Braseado**

*Servido com puré de Batata-Doce e Legumes Salteados*

*Seared Tuna Steak*

*Served with Mashed Sweet Potato and Sautéed Vegetables*

1350 Mt

**COZINHA TRADICIONAL MOZAMBICANA  
TRADITIONAL MOZAMBICAN CUISINE**

**Frango Grelhado à Zambeziana com Mucapata**

*Zambeian 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**

*Zambezean Grilled Tiger Prawns*

1650 Mt

**Matapa com Camarão**

*Matapa Stew With Prawns*

1100 Mt

**MENU VEGETARIANO  
VEGETARIAN MENU**

**Caril de Legumes com Batata-Doce**

*Vegetables and Sweet Potatoes 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



## **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 Mt

### **Pizza Bolonhesa**

*Bolognese Pizza*

800 Mt

### **Pizza Vegetariana**

*Vegetarian 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 Sesame Seeds*

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

### **Chamuças de Chocolate e Banana com Gelado de Baunilha**

*Chocolate and Banana Samosas with Vanilla Ice cream*

650 Mt

### **Cheesecake de Frutos Vermelhos**

*Strawberries Cheesecake*

500 Mt

### **Gelados de Diversos Sabores**

*Assorted Icecreams Flavours*

250 Mt



**Fruta da Época Laminada**

*Laminated Seasonal Fruit*

400 Mt

**SOBREMESAS MOÇAMBICANAS  
MOZAMBICAN DESSERT**

**Gelado de Moringa com Pedacos 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