



Set Menu R 215

Starters/Entradas

Portuguese Platter (for 4)

Chouriço, giblets, chicken livers, grilled calamari and mussels
and

California Rolls (4 pce)

Salmon, avo & cucumber rolled in seaweed and rice
or

Greek Salad

Lettuce, tomato, green pepper, olives, onions and feta cheese
topped with a creamy dressing

Mains/Pratos Principais

King Prawns (1/2 kg)

Grilled to perfection in a special Portuguese sauce
or

Chicken Peri Peri

Spring chicken marinated in true Mozambican fashion grilled to
your liking (mild, hot, very hot)
or

Grilled Panga

A flavoursome deboned, filleted, and skinless Pacific rim delicacy,
served with boiled potatoes and veggies
or

Monk Style Steak

300 grams rump grilled to your liking and topped with a creamy
white wine and mushroom sauce
or

Vegetarian Platter

A variety of seasonal vegetables and halloumi cheese, topped with a
light cheese sauce and accompanied with boiled potatoes, grilled
mushrooms and rice

Desserts/Sobremesas

Rice Pudding

A mixture of rice, Portuguese custard and cinnamon
or

Crème Caramel

Portuguese pudding topped with a caramel syrup
or

Chocolate Mousse

Specialty for all chocolate lovers
or

Fruit Salad

Fresh seasonal fruit served with cream or ice cream

A 50% deposit of the food bill is required for parties in order to confirm booking.
The balance is payable on the day/night.
A service charge of 12,5% will be added to the bill for parties.