



Cardápio | Food Menu





Horário de Funcionamento

11h00 - 23h00

Todos os dias da semana

Opening hours

11h00 - 23h00

Seven days a week

Pequeno-Almoco / Breakfast

(Disponível todo dia) / (Available all day)

Omelete de 3 Ovos - MT 600

Recheio a sua escolha: cebola, tomate, pimento, queijo, cogumelos, fiambre, bacon e pão torrado

Three egg omelette - MT 600

Your choice of fillings: onions, tomato, peppers, cheese, mushrooms, ham, bacon with toast.

Da Quinta - MT 750

Dois ovos a sua escolha: fritos, mexidos, escalfados, estrelados ou cozidos. Com a escolha de: salsicha de porco, salsicha de carne, salsicha de frango, tomate grelhado, batata frita, cebola, feijão doce e bacon - servido com pão torrado.

Farmhouse - MT 750

Two eggs any style: Fried, scrambled, poached, sunny side-up or boiled.

With choice of pork sausage, beef sausage or chicken sausage, fried potatoes, onions, baked beans, grilled tomato and bacon - served with toasted bread.

Ovos Benedict - MT 700

Composto por duas bases de muffin inglês, recheado de bacon, um ovo escalfado e molho holandês.

Eggs Benedict - MT 700

Consisting of two halves of an English muffin, each topped with bacon, a poached egg, and hollandaise sauce.

Aperitivos / Appetizers

Pãozinho de Alho Português - MT 400

Pão a Portuguesa no forno servido com alho e queijo mozzarella.

Portuguese garlic roll - MT 400

Oven baked Portuguese roll with garlic and mozzarella.

Azeitonas Marinadas - MT 350

Azeitonas marinadas com paprika, cebola e ervas aromáticas.

Marinated Olives - MT 500

Marinated with paprika, onions and herbs.

Asinhas de Frango - MT 500

4 asinhas de frango com molho de especiarias de BBQ.

Chicken Wings - MT 500

4 chicken wings with BBQ spice sauce.

Chouriço Grelhado - MT 650

Chouriço com molho de tomate, cebola caramelizada acompanhado de pão torrado.

Grilled Chorizo - MT 650

Chorizo with tomato, caramelized onion and finger toasted bread.



(Inspirado na culinária local)
(Locally inspired)



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(Contains nuts)



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(Signature Dish)



(Vegetariano)
(Vegetarian)



(Picante)
(Spicy)



Figado de Galinha - MT 450 🌶️

Acompanhado de pão a Avani com recheio de especiarias.

Chicken Livers - MT 450 🌶️

Served with mini Avani bread with filling.

Bife Trinchado Picante - MT 650 🌶️

Tiras de bife picante com molho de soja, servido pão caseiro.

Peri-peri beef strips (Spicy) - MT 650 🌶️

Stir fried steak strips, soya sauce and chilli served with homemade bread.

Camarão ou Polvo ou Lula Alinho - MT 550 📍

Marinado com alho, salteado na panela e servido com pão tostado.

Garlic Prawns / Octopus / Calamari - MT 550 📍

Marinated with garlic, sauteed and served with garlic lemon butter and toasted bread.

Refeicoes Ligeiras / Light Meals

Prego no Pão - MT 750

Servido com alface e tomate, acompanhado de batata frita.

Beef Prego - MT 750

Served with lettuce and tomato on a Portuguese roll and French fries.

Prego de Frango - MT 700 📍

No pão: servido com alface e tomate, acompanhado de batata frita.

Chicken Prego - MT 700 📍

Served with lettuce and tomato on a Portuguese roll and French fries.

Hambúrguer - MT 700

Servido com queijo e fiambre no pão de gergelim acompanhado de batata frita.

Beef Burger - MT 700

Served with cheese and ham between a sesame bun with French fries.

Prato Carnívoro - MT 700 🌶️

3 chamussas de frango, bife em tiras com piri-piri, 3 tiras de peixe frito, servido com molho de piri-piri doce e molho tártaro.

Carnivore Platter - MT 700 🌶️

3 chicken samosas, peri-peri beef strips, 3 deep fried fish strips, served with sweet chilli and tartar sauce.

Ciabatta Vegetariana - MT 650 🌿

Servido com beringela grelhada, pimentos, cenouras e molho de piri-piri doce.

Vegetarian Ciabatta - MT 650 🌿

Served with grilled eggplant, peppers, carrots and sweet chili dressing.



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Saladas / Salads

Salada Grega - MT 650

Tradicional com pepino, tomate, azeitona, cebola e queijo feta servida em camada de alface.

Greek Salad - MT 650

With cucumber, tomato, olives, onion and feta cheese served on a bed of lettuce leaves.

Salada de Lula - MT 650

Com molho vinagrete, azeitonas, cenoura, salsa, azeite e malagueta.

Calamari Salad - MT 650

Pickled with olives, carrot, and parsley in olive oil, chili, and wine vinegar.

Salada de Polvo - MT 650

Com molho vinagrete, azeitonas, cenoura, salsa, azeite e malagueta.

Octopus Salad - MT 650

Pickled with olives, carrot, and parsley in olive oil, chili, and wine vinegar.

Salada de Frango - MT 680

Tiras de peito de frango marinado com ervas e mostarda Dijon, servido com legumes da época.

Chicken Salad - MT 680

Sliced chicken breast marinated with Dijon mustard, served with seasonal vegetables.

Salada Caesar - MT 680

Deliciosa alface crocante fresco com fatias de bacon, maçã servida com croutons de pão e queijo parmesão.

Caesar Salad - MT 700

Delicious fresh crisp lettuce with slices of bacon, apple served with bread croutons and Parmesan cheese.

Salada mediterrânea - MT 700

Servido com pimento assado, tomate, pepino, azeitonas picantes e queijo cheddar, croutons de pão e molho caseiro.

Mediterranean Salad - MT 700

Roasted pepper, tomatoes, cucumber, spicy mixed olives and cheddar cheese and bread croutons tossed in our house dressing.

Salada de Ovos - MT 500

Salada de ovos cozidos com tiras de tomate e pepino.

Eggs salad - MT 500

Boiled eggs salad with slices of tomato and cucumber.



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Pastas / Pasta

(Penne, Spaghetti ou Fettuccini)

Gambas e Tomate - MT 750

Camarão marinado em molho de tomate salteado em vinho branco.

Prawns and Tomato - MT 750

Marinated in white wine, tomato, and sautéed prawns.

Bolonhesa - MT 750

Receita clássica italiana composta de carne moída refogada lentamente em molho de tomate.

Bolognese - MT 750

Classic Italian recipe of slow stewed minced beef and tomato ragout.

Alfredo - MT 650

Pasta cremosa em vinho branco, com fiambre e molho de cogumelos.

Alfredo - MT 650

Creamy white wine with ham and mushroom sauce.

Lasanha Vegetariana - MT 650

Camadas de massa ao molho de tomate e vegetais, coradas em queijo mussarela no forno.

Vegetable Lasagne - MT 650

Layers of pasta, tomato sauce, fresh vegetables topped with mozzarella and baked in the oven.

Lasanha de Carne Moída - MT 800

Camadas de massa ao molho de bechamel, tomate e carne moída, coradas em queijo mussarela no forno.

Minced Meat Lasagna - MT 800

Layers of pasta, tomato, minced meat, and white sauce, topped with mozzarella and baked in the oven.

Lasanha de Frango - MT 800

Camadas de massa ao molho de bechamel, tomate, pesto e frango, gratinado em queijo mussarela no forno.

Chicken Lasagne - MT 800

Layers of pasta, tomato, white sauce, chicken topped with mozzarella and baked in the oven.

Napolitana de Frutos do Mar - MT 1300

Misto de frutos do mar: peixe, lula, camarão, mexilhões salteados na panela com massa e, molho de tomate.

Seafood Neapolitan - MT 1300

Mixed seafood of fish, calamari, prawns, fried mussels pan and tomato sauce.



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Pizza

(Cada ingrediente adicional por +MZN 150 - Each additional ingredient +MZN 150)

Margarita - MT 700

Reachada com molho de tomate, queijo mussarela, manjeriçao e orégano.

Margherita - MT 700

Tomato sauce, mozzarella cheese, basil, and oregano.

Regina - MT 750

Reachada com molho de tomate, queijo mussarela, fiambre e cogumelos.

Regina - MT 750

Tomato sauce, mozzarella cheese, ham and mushrooms.

Moçambicana - MT 850

Reachada com molho de tomate, queijo mussarela, frango com piri-piri, chouriço e cebola caramelizada.

Mozambican - MT 850

Tomato sauce, mozzarella cheese, peri-peri chicken, chorizo and caramelized onions.

Vegetariana - MT 700

Reachada com molho de tomate, queijo feta, beringela, pimenta assada e azeitona.

Vegetarian - MT 700

Tomato sauce, feta cheese, grilled eggplant, roast peppers and olives.

Gambas Piri-Piri - MT 900

Recheada com molho de tomate, queijo mussarela, ervas aromáticas, gambas com piri-piri e coentros.

Prawns Peri-Peri - MT 900

Tomato sauce, mozzarella cheese, herbs, peri-peri prawns and coriander leaves.

Havaiana - MT 750

Recheada com molho de tomate, queijo muzzarella com tiras de fiambre e ananás.

Hawaiian - MT 750

Tomato sauce, mozzarella cheese with sliced ham and pineapple.

Frutos do Mar - MT 950

Recheada com molho de tomate, queijo muzzarella, atum, camarão e lula.

Seafood

Tomato sauce, mozzarella cheese, topped with tuna, prawns and calamari.

Portuguesa - MT 950

Recheada com molho de tomate, queijo muzzarella, ovo, tiras de chouriço, fiambre e azeitonas.

Portuguese - MT 950

Tomato sauce, mozzarella cheese, egg, sliced chorizo, ham and olives.

Clube Naval - MT 900

Recheada com molho de tomate, queijo, cogumelos, salsichas, fiambre, cebola, azeitonas e ovo.

Clube Naval - MT 900

Tomato sauce, cheese, mushrooms, sausage, ham, onion, olives and egg.



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Prato Principal / Main Courses

Filete de Atum ou Marlin Fresco Grelhado - MT 700

Regado com molho de alho, limão e manteiga ou molho de tomate reduzido e alho.

Fresh Fillet Plain Grilled Tuna or Marlin - MT 700

Topped with garlic and lemon butter sauce or garlic and reduction of tomato sauce.

Salmão Assado - MT 1800

Servido em crosta de pesto, em camada de vegetais grelhados.

Roasted Fish Salmon - MT 1800

With pesto crust on a bed of grilled vegetables.

Bacalhau com Natas - MT 1450

Bacalhau desfiado no forno com molho béchamel e queijo cremoso.

Creamy Oven Cod Fish - MT 1450

Baked salt cod pie mixed with potato puree, topped with creamy cheese béchamel.

Camarão Grelhado - MT 1450

300 gramas de camarão com molho de limão, alho e manteiga ou molho tomate reduzido e alho.

Grilled Prawns - MT 1450

300gr of grilled prawns with lemon and garlic butter sauce or Peri Peri garlic tomato sauce.

Camarão Cajun Picante - MT 1500

300 gr de camarão marinado com especiarias de cajun e ervas com molho de vinho e manteiga.

Spicy Cajun Prawns - MT 1500

300gr prawns mixed with Cajun spice and herbs with wine butter cream sauce.

Travessa Executiva de Marisco - MT 2400

½ lagosta, 200 gramas de camarão, 250 gramas de atum e 200 gramas de lula grelhada.

Executive Seafood Platter - MT 2400

½ lobster, 200gr prawns, 250gr grilled tuna and 200gr grilled calamari.

Mini Travessa de Marisco - MT 1600

Camarão grelhado, lula grelhada, peixe do dia grelhado, acompanhado de molho de manteiga e limão.

Mini Seafood Platter - MT 1600

Grilled prawns, grilled calamari, battered deep fried fish of the day with lemon butter sauce.

Lula Grelhada - MT 750

Lula fresca com molho de manteiga e limão Lula fresca com molho de manteiga e limão ou molho de tomate reduzido e alho.

Grilled Calamari - MT 750

Fresh calamari in lemon butter sauce or garlic and reduction of tomato sauce.

Todos os pratos principais são servidos com um acompanhamento: batata assada, purê de batata, batata cozida, vegetais salteados, salada, batata frita, batata doce ou arroz. Acompanhamentos extras disponíveis a MT 200 cada.

All "Main Courses" include one side dish. Roasted potatoes, mashed potatoes, boiled potatoes, sautéed vegetables, mixed salad, steak cut chips, sweet potatoes or savoury rice. Extra side dishes are available for MT 200 each.



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Arroz de Mariscos a Portuguesa - MT 1550

Caldo de mariscos com vinho, camarão, mexilhões, lula, lagosta e peixe.

Portuguese Seafood Rice - MT 1550

Seafood stew cooked with wine, prawns, mussels, calamari, lobster and fish.

Risoto de Lagosta - MT 1400

Cozido com cogumelos, creme de natas com vinho branco e lascas de queijo permasão.

Lobster Risotto - MT 1400

Cooked with mushrooms, white wine cream and parmesan cheese shavings.

Carnes / Meat

½ Frango Piri-Piri Grelhado - MT 800

Marinado com alho, sumo de limão, pimenta preta, molho de matenga.

½ Chicken Peri-Peri - MT 800

Marinated in a garlic, lemon juice, black pepper, butter sauce.

½ Frango Grelhado a Avani - MT 850

Marinado com alho, sumo de limão, pimenta preta, leite de coco fresco.

Avani 1/2 Grilled Chicken Style - MT 850

Marinated in a garlic, lemon juice, black pepper, fresh coconut milk.

Frango Inteiro Piri-Piri Grelhado - MT 1600

Marinado com alho, sumo de limão, pimenta preta, molho de manteiga.

Whole Chicken Peri-Peri - MT 1600

Marinated in garlic, lemon juice, black pepper and butter sauce.

Peito de Frango Grelhado - MT 800

Marinado com alho, sumo de limão, pimenta preta, aromáticas.

Grilled Chicken Breast - MT 800

Marinated with garlic, lemon, thyme, pepper with reduction of mayonnaise and malagueta sauce.

Peito de Pato Grelhado - MT 1250

Peito de pato fatiado servido com molho pimenta Madagascar.

Grilled Duck Breast - MT 1250

Duck sliced breast served with sweet potatoes and Madagascar pepper sauce.

Espetos de Bife com Vegetais - MT 1700

300 gramas de bife temperado com pimenta preta e azeite de ervas aromáticas.

Beef Skewer with Vegetables - MT 1700

300gr beef, crusted in black pepper and herbed olive oil.

Bife Vazia - MT 1600

300 gramas de lombo servido em camada de vegetais grelhados da época com molho de pimenta.

Beef Sirloin Steak - MT 1600

300gr beef served on a bed of grilled seasonal vegetables and pepper sauce.

Filete do Lombo - MT 1750

Servido com molho "pinotage", alho, repolho e cebola caramelizada.

Beef Fillet - MT 1750

Served with pinotage jus, garlic, wilted cabbage and caramelized onion.



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Naco na Pedra Quente - MT 1950

250 gramas de bife filete de vaca marinado com alho, pimenta e azeite, acompanhado de 3 molhos de pimenta preta, vinto tinto e queijo azul. Servido com batatas fritas.

Beef Steak on a Hot Stone - MT 1950

250gr of beef fillet marinated with garlic, black pepper, olive oil and three sauces on the side - black pepper sauce, red wine sauce and blue cheese sauce. Served with French potatoes.

Seleção de Prato de Carnes - MT 2600

200gr Grelhado de salsicha de bife, 200gr coxinha de frango, 250gr costeleta de cordeiro, 150gr mini bife, 150gr costelinha porco.

Meat Platter Selection - MT 2600

200gr Grilled beef sausage, 200gr chicken drums stick, 250gr lamb chops, 150gr mini beef steak and 150gr pork ribs.

Picado de Bife - MT 1600

Carne moída cozida lentamente, servido com pão a vapor e molho de tomate.

Beef Seswaa - MT 1600

Slow cooked pounded meat beef served with the steam bread and tomato gravy.

Bife T- Bone - MT 1800

500 gramas de T-bone servido em camada de repolho frito com cebola crocante e molho de queijo.

T-Bone Steak - MT 1800

500 gr of T-bone served on the bed of cabbage accompanied with chips and cheese sauce.

Pernil de Carneiro - MT 2100

Pernil de cordeiro cozido com alecrim servido com e molho de vinho.

Lamb Shank - MT 2100

Slow-cooked lamb shank with rosemary served with wine sauce.

Caril / Curry

Caril Indiano de Frango - MT 700

Caril tradicional servido com arroz basmati e acompanhado de quatro condimentos à escolha; tomate, cebola, coco, chutney e poppadoms.

Indian Chicken Curry - MT 700

Traditional curry served with basmati rice and accompanied with a choice of four condiments; tomato, onion, coconut, chutney and poppadum.

Caril de Cabrito Picante Avani - MT 850

Caril de cabrito do estilo caseiro, servido com arroz de coco e poppadom.

Avani Goat Hot Curry - MT 850

Home style curry cooked with goat, served with coconut rice and poppadom.

Caril Lentinha - MT 650

Lentilha com especiarias indianas servido com papadum e salsa.

Dhal Curry - MT 650

Lentil with Indian spices served with papadum and salsa.



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Caril de Vegetais - MT 600

Legumes da época com pasta de caril caseiro servido com salsa.

Vegetable Curry - MT 600

Mix garden vegetables with homemade curry paste served with salsa.

Caril de Caranguejo Caseiro - MT 650

Caranguejo picado com molho de caril e arroz de coco.

Homemade Crab Curry - MT 650

Chopped crab with curry sauce and coconut rice.

Pratos Tradicionais / Traditional Dishes

Caril de Frango com Amendoim - MT 600

Frango tenro preparado em caril de amendoim e coco, servido com xima ou arroz aromático.

Chicken and Peanut Curry - MT 600

Tender chicken prepared in a spicy peanut and coconut sauce, served with pap or savoury rice.

Matapa com Camarão - MT 520

Folhas de mandioca com amendoim e camarão fresco preparadas à moda Moçambicana, servido com xima ou arroz aromático.

Cassava Leaves with Shrimp - MT 520

Fresh prawn prepared the traditional Mozambican way with peanut and cassava leaves served with pap or savoury rice.

Caldeirada de Cabrito - MT 750

Cabrito refogado lentamente com tomate e vegetais, servido com xima ou pão torrado.

Goat Stew - MT 750

Slow cooked goat with tomato and vegetable stew served with pap or toasted bread.

Carne de Porco / Pork Meat

Entrecosto de Porco - MT 1550

Da grelha com molho de "BBQ" (Churrasco) caseiro.

BBQ Sticky Soya Pork Ribs - MT 1550

From the grill with a home-made BBQ sauce.

Costeleta de Porco - MT 1250

Grelhada e marinada com molho de BBQ.

Pork Chops - MT 1250

Grilled and marinated with mixed BBQ spice.

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Sobremesas / Desserts

Frutas Exóticas - MT 600

Servidas com gelado de limão e molho de fruta.

Exotic Fruit - MT 600

Served with lemon sorbet and fruit coulis.

Brownies de Chocolate - MT 550

Servido com gelado de café.

Dark Chocolate Brownies - MT 550

Served with coffee ice cream.

Gelados e Sorbet (3 bolas) - MT 550

Servidas com molho de chocolate.

Ice Creams and Sorbets (3 scoops) - MT 550

Served with chocolate sauce.

Panna Cotta - MT 500

Servido com frutas tropicais e merengue.

Panna Cotta - MT 500

Served with tropical fruits and meringue.

Crumble de Maça - MT 500

Coberto de mel e gelado de baunilha.

Apple Crumble - MT 500

Served with honey glaze and vanilla ice cream.

Floresta Negra - MT 500

Servido com deliciosa compota de frutas.

Black Forest - MT 500

With delicious fruits compote.

Bolo de Queijo - MT 550

Servido com compota de cereja preta.

Baked Cheesecake - MT 550

With black cherry compote.

Bolo de Limão sem açúcar - MT 500

Pão de ló de limão servido com sorvete de frutas e molho de laranja.

Lemon Cake without sugar - MT 500

Lemon sponge cake served with berries sorbet and orange sauce.



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HOW WAS YOUR EXPERIENCE? WE LOOK FORWARD TO KNOWING.**

Avani Pemba Beach Hotel
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AVANIHOTELS.COM



Lista de Bebidas | Beverage Menu



**Horário de Funcionamento**

11h00 - 23h00

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Seven days a week

*Cervejas, Cidras & Spins / Beers, Ciders & Spins***Cervejas Internacionais / International Beers**

Heineken – Mini	MT 250.00
Super Bock – Mini	MT 220.00
Castle Lite – 34cl	MT 220.00
Stella Artois – Mini	MT 240.00
Budweiser – 33cl	MT 240.00
Coronita – Mini	MT 240.00

Cervejas Moçambicanas / Mozambican Beers

2M – Mini	MT 150.00
Txilar – 33cl	MT 150.00
Laurentina Preta – Black Mini	MT 150.00
Manica – 33cl	MT 150.00
2M – 55cl	MT 200.00
Manica – 55cl	MT 200.00

Sidras / Ciders

Savanna Dry – 33cl	MT 220.00
Spin Smirnoff – 33cl	MT 220.00
Flying Fish 33cl	MT 220.00
Hunter's Dry – 33cl	MT 220.00
Hunter's Gold – 33cl	MT 220.00
Brutal Fruit 33cl	MT 220.00

Refrigerantes / Soft Drinks

Red Bull (energy drink) – 25 cl	MT 250.00
Coca Cola, / Sparletta/ Sprite – 33cl	MT 140.00
Fanta Ananás/Pineapple – 33cl	MT 140.00
Fanta Laranja/Orange – 33cl	MT 140.00
Fanta Uva/Grape – 33cl	MT 140.00
Coca Cola Light/Zero – 33cl	MT 140.00
Água tônica/Tonic water – 33cl	MT 140.00
Soda water – 33cl	MT 140.00
Dry Lemon – 33cl	MT 140.00
Ginger Ale – 33cl	MT 140.00
Pedras Salgadas (Sparkling) – 25 cl	MT 250.00
Água Mineral/Mineral Water – 150 cl	MT 150.00
Água Mineral/Mineral Water – 50 cl	MT 90.00
Sumo Natural /Fresh Juice - 33cl	MT 250.00
Sumo de Pacote /Packed Juice - 33cl	MT 150.00

Smoothies & Batidos / Milk Shakes

Ananás, Banana, Coco, Mocha, Papaia, Baunilha, Chocolate	MT 250.00
Pineapple, Banana, Coconut, Mocha, Papaya, Vanilla, Chocolate	

Cafe & Cha / Coffee & Tea

Espresso – Macciato	MT 150.00
Duplo Espresso / Double Espresso	MT 250.00



Café & Chá / Coffee & Tea

Café com leite / Coffee with milk

MT 250.00

Cappuccino / Mokaccino

MT 250.00

Café gelado / Iced coffee

MT 200.00

Chá / Tea

MT 150.00

Chá gelado / Iced Tea

MT 200.00

Chocolate quente ou frio / Hot or cold chocolate

MT 250.00

Whiskey Escoces & Malte / Scotch & Malt Whiskey

(25ml)

J.W. Blue Label

MT 1,700.00

J.W. Double Black Label

MT 350.00

J.W. Black Label – 12 yrs

MT 300.00

J.W. Red Label

MT 160.00

Chivas Regal – 12 yrs

MT 300.00

Dimple – 15 yrs

MT 350.00

Glenfiddich – 12 yrs

MT 350.00

The Famous Grouse

MT 160.00

White Horse

MT 160.00

Bell's

MT 160.00

Cutty Sark

MT 160.00

J&B

MT 160.00

Whiskey Americano & Irlandês / American & Irish Whiskey

(25ml)

Jack Daniel's

MT 280.00

Jameson

MT 160.00

Jameson - Black Barrel

MT 300.00

Gin

(25ml)

Bombay Sapphire

MT 200.00

Hendricks

MT 400.00

Tanqueray

MT 200.00

Gordon's

MT 160.00

Rum & Cachaças

(25ml)

Rum Bacardi – Branco / White

MT 160.00

Rum Bacardi – Gold

MT 160.00

Rum Captain Morgan – Escuro / Dark

MT 220.00

Rum Captain Morgan – Spiced

MT 160.00

Rum Squadron Dark – Escuro

MT 160.00

Cachaça Cape to Rio – Mainstay

MT 160.00

Tipo Tinto

MT 160.00

Aperitivos / Aperitifs / Bitters

(50ml)

Campari – Bitter

MT 250.00

Martini – Cinzano Bianco

MT 400.00



Martini – Cinzano Extra Dry

MT 400.00

Martini – Cinzano Rosso

MT 400.00

Vinhos do Porto & Kerez / Port Wines & Sherry

(25ml)

Porto Osborne Branco / White

MT 400.00

Porto Ruby

MT 400.00

Licores / Liqueurs

(25ml)

Amarula

MT 180.00

Baileys

MT 180.00

Benedictine

MT 180.00

Cointreau

MT 180.00

Crème de Cassis

MT 180.00

Creme de cacau

MT 180.00

Drambuie

MT 180.00

Frangelico

MT 250.00

Galliano

MT 250.00

Grand Marnier

MT 250.00

Kahlua

MT 250.00

Malibu

MT 160.00

Sambuka – Gold

MT 250.00

Sambuka – Preta/Black, Vermelha/Red, Green/Verde

MT 180.00

Sambuka Hot Ice – Inferno

MT 200.00

Southern Comfort

MT 160.00

Tia Maria

MT 180.00

Tequilas

(25ml)

Tequila Olmeca – Gold

MT 250.00

Tequila Olmeca - Chocolate

MT 200.00

Tequila Olmeca – Silver

MT 180.00

Vodkas

(25ml)

Ciroc

MT 400.00

Vodka Grey Goose

MT 350.00

Vodka Absolut

MT 200.00

Vodka Smirnoff

MT 160.00

Bagaceiras / Grappas

(25ml)

Grappa Julia

MT 450.00

Bagaceira S. Domingos

MT 200.00

Jagërmeister

MT 200.00

Fernet Branca

MT 200.00



Brandies & Cognacs

(25ml)	
Cognac Remy Martin – VSOP	MT 450.00
Cognac Courvoisier – VSOP	MT 300.00
Cognac Hennessy – VS	MT 280.00
Antiqua VSOP – Old Portuguese Brandy	MT 300.00
Aliança Velha – Old Portuguese Brandy	MT 300.00
Brandy – 1920	MT 200.00
Klipdrift	MT 160.00

Classic Cocktails

Long Island Iced Tea – Vodka, Rum, Tequila, Gin, Triple-Sec, Lemon, Coke	MT 700.00
Pemba Rum Punch – Dark Rum, Pineapple, Orange, Lime Juice, Angostura, Grenadine	MT 500.00
Negroni – Gin, Campari, Vermute Tinto	MT 650.00
Mr. Albino – Malibu, Frangelico, Blue Curacao, Lemonade	MT 600.00
Sangria De Vinho Tinto O Branco – Red/White Wine, Orange, Lemonade	MT 450.00
Avani Pemba Sands – Gin, Lemon Juice, Sugar, Grenadine	MT 450.00
Black Russian – Vodka, Coffee Liqueur	MT 450.00
Caipirinha – Cane, Sugar, Lime	MT 400.00
Caipirinha – Cane, Sugar, Maracuja	MT 450.00
Caipirosca – Vodka, Sugar, Lime	MT 350.00
Cuba Libre – Dark Rum, Lemon, Coke	MT 350.00
Margarita – Tequila, Triple Sec, Lime Juice	MT 500.00
Piña Colada – Rum, Pineapple Juice, Coconut Milk	MT 500.00
Tequila Sunrise – Tequila, Orange Juice, Grenadine	MT 450.00
Whisky Sour – Whisky, Lemon, Sugar, Cherry	MT 400.00
White Russian – Vodka, Coffee Liqueur, Cream	MT 450.00
Dry Martin – Gin, Martin Extra Dry	MT 450.00
White Lady – Gin, Bols Triple Sec	MT 400.00



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HOW WAS YOUR EXPERIENCE? WE LOOK FORWARD TO KNOWING.**

Avani Pemba Beach Hotel
Avenida da Marginal 5470, Pemba, Cabo Delgado, Moçambique

T: +258 27 22 1770 or +258 85 012 5967
E: clubenavalvpem@minor.com

AVANIHOTELS.COM



Carta de Vinhos | Wine List



**Horário de Funcionamento**

11h00 - 23h00

Todos os dias da semana

Opening hours

11h00 - 23h00

Seven days a week

Vinho a Copo - Branco/Glass of Wine - White

Alandra (Alentejo region)

Fronteira Suavgon Blanc

Drosty Hof Extra Light

Boschental Le Boquet

Portugal

Chile

South Africa

South Africa

MT 500.00

MT 600.00

MT 500.00

MT 750.00

Vinho a Copo - Branco/Glass of Wine - Red

Alandra (Alentejo region)

Fronteira - Cabernet Sauvignon

Nerderg 56 - Cabernet Sauvignon

Portugal

Chile

South Africa

MT 500.00

MT 600.00

MT 600.00

Blended

Boschental Blanc de Noir

South Africa

MT 3,500.00

Vinhos Brancos / White Wines

Fronteira Sauvignon Blanc

Zonnebloem - Sauvignon Blanc

Tokara Suavignon Blanc

Fleur Du Cup - Chardonnay

Klein Das Bosch - Chardonnay

La Motte - Chardonnay

Boschental Le Boquet

Zonnebloem - Blanc de Blanc

Drosty Hof Extra Light - Chenin Blanc

Fleur Du Cup Natural Light

Alandra (Alentejo region)

Esporão Bio

Casal Garcia (Verde region)

Chile

South Africa

South Africa

South Africa

South Africa

South Africa

South Africa

South Africa

South Africa

South Africa

Portugal

Portugal

Portugal

MT 2,000.00

MT 2,500.00

MT 5,000.00

MT 2,600.00

MT 2,950.00

MT 6,000.00

MT 3,000.00

MT 1,850.00

MT 1,800.00

MT 1,900.00

MT 1,750.00

MT 3,800.00

MT 2,300.00

Blended

Silk & Spice

Rupert & Rothschild

South Africa

South Africa

MT 4,900.00

MT 6,000.00

Vinhos Tintos / Red Wines

Nerderg 56 - Cabernet Sauvignon

Zonnebloem - Cabernet Sauvignon

Fronteira - Cabernet Sauvignon

Klein Constantia Merlot

Fat Bastarde - Merlot

Zonnebloem - Shiraz

La Motte - Shiraz

Fleur de Cap - Pinotage

Boschental - Pinotage

Beyerskloof Pinotage

South Africa

South Africa

Chile

South Africa

South Africa

South Africa

South Africa

South Africa

South Africa

South Africa

MT 2,000.00

MT 3,150.00

MT 2,000.00

MT 3,000.00

MT 6,000.00

MT 2,600.00

MT 7,500.00

MT 2,600.00

MT 4,800.00

MT 3,200.00



Vinho Tinto / Red Wines

Alandra - (Alentejo region)
Esporão Bio
Papa Figos

Portugal
Portugal
Portugal

MT 1,750.00
MT 3,800.00
MT 3,900.00

Vinhos Ros / Rose Wines

Mateus
Nederburg

Portugal
South Africa

MT 2,200.00
MT 1,850.00

Vinhos Espumantes / Sparkling Wines

J. C. Le Roux La Chanson
J. C. Le Roux La Domaine
Tosti Moscato
Pongraz

South Africa
South Africa
Italia
South Africa

MT 2,400.00
MT 2,200.00
MT 3,000.00
MT 3,500.00

Champagnes / Champagnes

Moët & Chandon - Nectar Imperial
Moët & Chandon - Brut
Dom Perignon
Veuve Clicquot

France
France
France
France

MT 25,000.00
MT 15,000.00
MT 45,000.00
MT 25,000.00



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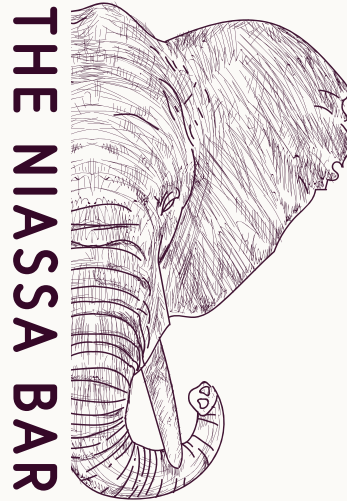
Avani Pemba Beach Hotel
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AVANI

Pemba Beach



Before, after & whenever

Menu available from 10:00 am to 9:00 pm





Before

Chef soup of the day MZN 250

Greek Salad MZN 550

Marinated raw vegetable, feta cheese and olives

Niassa Salad MZN 550

Lettuce, parma ham, camembert, apple, toasted cashew nuts and balsamic dressing

The Comfort Zone

Classic Club Sandwich MZN 650

Grilled chicken breast, fried egg, bacon and french fries

Niassa Beef Burger MZN 600

Beef patty, bacon, aged cheddar cheese, pickles and french fries

Vegetarian Ciabatta MZN 500

Grilled aubergine, peppers and carrots with sweet chili dressing

After

Spaghetti MZN 550

with your choice of tomato confit or bolognese sauce, grated parmesan

Fish Filet of Day MZN 650

Lemon-butter sauce and french fries

Grilled Beef Sirloin MZN 1,300

Black pepper sauce and french fries

Whatever

Avani Exotic Fresh Fruit MZN 580

with citrus mousse and toasted coconut wedges

Chocolate Brownie MZN 500

with coulis and vanilla chantilly

Ice Cream MZN 500
(a variety of flavours)

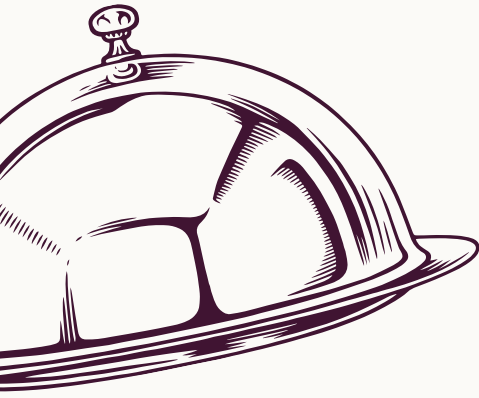
daily options from chef

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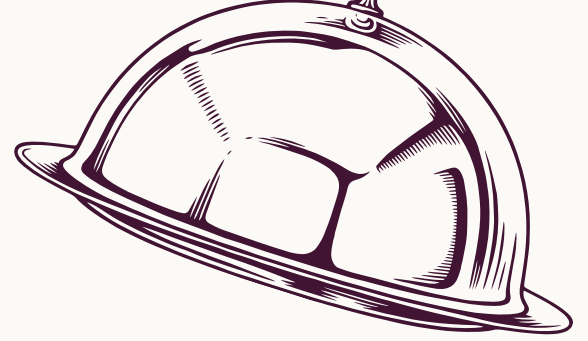
AVANIHOTELS.COM

All prices are in meticals (MZN). All taxes included.



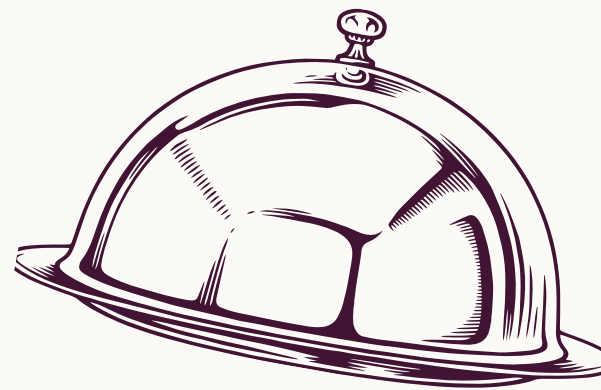
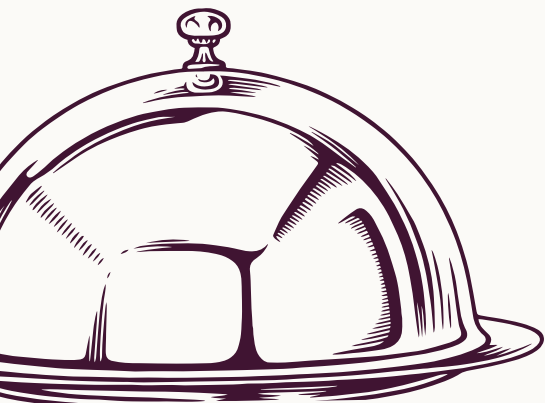
AVANI

Pemba Beach



Going out is overrated

Room Service Menu



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All prices are in meticals (MZN). All taxes included. Dial Extension: 5077

Morning Breakfast

Disponível das 7h00 às 10h00

Da Quinta

Dois ovos estrelados, bacon, salsinha de vaca, feijão guizado, tomate grelhado, batatas fritas e pão torrado

MZN 700

Omelete de 3 Ovos

Recheios à sua escolha: cebola, tomate, pimentos, queijo, cogumelos, fiambre, bacon e pão torrado

MZN 550

Waffles Belgas

Com frutas frescas, Chantilly e xarope de maple

MZN 350

Papa de Aveia

Com leite gordo

MZN 300

Cereais

flocos de milho ou arroz crocante ou muesli ou flocos integrais servidos com leite frio ou quente

MZN 300

Before

Disponível das 11h00 às 21h00

Sopa do Chefe do Dia

MZN 300

Salada Grega

Tradicional com pepino, tomate, azeitona, cebola e queijo feta servida em uma camada de alface

MZN 650

Salada do Chefe

Alface, fiambre de presunto, camembert, maçã, castanha de caju tostada e marinada com vinagre balsâmico

MZN 550

Available from 7:00 am to 10:00 am

Farmhouse

Two fried Eggs, Bacon, Beef Sausage, baked Bean, grilled Tomato and chunky Fries with Toast

MZN 700

3 Egg Omelet Breakfast

Your choice of fillings: Onions, Tomato, Peppers, Cheese, Mushrooms, Ham, Bacon with Toast

MZN 600

Belgian Waffles

With fresh Fruits, whipped Cream and Maple Syrup

MZN 350

Warm Porridge

Warm Oats with Milk

MZN 300

Cereals

Choice of Cornflakes or Rice Crispy or Muesli or All Bran, served with cold or hot Milk

MZN 350

Before

Available from 11:00 am to 9:00 pm

Chef Soup of the Day

MZN 300

Greek Salad

Traditional with Cucumber, Tomato, Olives, Onion, and Feta Cheese served on a bed of Lettuce

MZN 650

Chef Salad

Lettuce, Parma Ham, Camembert, Apple, toasted Cashew Nuts and Balsamic dressing

MZN 600

The Comfort Zone

Clube Sanduíche Clássica A criação do chefe com frango, bacon, maionese, alface em pão branco e pickles	MZN 700	Classic Club Sandwich Grilled Chicken Breast, fried Egg, Bacon	MZN 700
Hambúrguer Avani Carne de vitelo moída servida com queijo cheddar em pão de sésamo, alface crocante e pickles	MZN 700	Avani Beef Burger Beef Patty, Bacon, aged Cheddar Cheese and Pickles	MZN 700
Ciabatta Vegetariana Servido com beringela grelhada, pimentos, cenoura e molho agri-doce de piri-piri	MZN 600	Vegetarian Ciabatta Grilled Aubergine, Peppers and Carrots with Sweet Chili dressing	MZN 600
Prego no Pão Avani Bife grelhado ou peito de frango, cebola caramelizada, alface estaladiça no pão tostado e batatas fritas	MZN 680	Avani Prego Roll Grilled Beef or Chicken Breast, caramelized Onion, crisp Lettuce on toasted Bread and Fries	MZN 680
Spaghetti or Penne Pasta Com opção de escolha de molho de tomate Confit ou molho Bolognese ou molho Alfredo e permasão ralado	MZN 650	Spaghetti or Penne Pasta With your choice of Tomato Confit or Bolognese Sauce or Alfredo Sauce with grated Parmesan	MZN 650
Filete de Peixe Grelhado (Marlin ou Atum) Filete de Peixe Grelhado com molho de limão e manteiga	MZN 750	Fish Fillet of Day Grilled Fish served with a Lemon Butter Sauce	MZN 750
Bife Vazia Grelhado Bife Grelhado acompanhado de molho de pimento preta	MZN 1,400	Grilled Beef Sirloin Grilled Beef served with Black Pepper Sauce	MZN 1,400
½ Frango Piri-Piri Marinado em molho de limão com piri-piri	MZN 750	½ Chicken Peri-Peri Marinated in a Lemon Butter and Peri-peri Sauce	MZN 750
Camarão Grelhado 300gr de camarão com molho de limão, alho e manteiga	MZN 1,250	Grilled Prawns 300gr grilled Prawns with a Lemon Butter and Peri-peri Sauce	MZN 1,250
Todos os “Pratos Principais” Incluem um acompanhamento. Cada acompanhamento extra custa MZN 150: Vegetais salteados/arroz aromático/ Batata cozida ou frita.		All “Main Courses” Include one side dish. Sautéed vegetables/ savory rice / French fries or Boiled Potato. Each side dishes cost MZN 150.	

Whatevers

Frutas Exóticas Avani Avani Exotic Fresh Fruit Servido com mousse de Citrus e coco torrado With Citrus Mousse and toasted Coconut Wedges	MZN 600	Cidras/Ciders Spin Smirnoff Savanna Dry-Cider Hunter's Gold or Dry	MZN 210 MZN 210 MZN 200
Brownies De Chocolate Chocolate Brownie Servido com coulis e Chantilly de baunilha With coulis and vanilla Chantilly	MZN 550	Cafés/Coffees Expresso Duplo/Double Espresso Chocolate quente/Hot Chocolate Cappuccino Expresso Chás/Teas	MZN 220 MZN 200 MZN 200 MZN 150 MZN 150
Mistura de Gelados Mixed Ice Cream	MZN 550	Vinho Espumante/Sparkling Wines JC Le Roux Dormaine (Branco/White) JC Le Roux Chanson (Tinto/Red)	MZN 2,000 MZN 2,100
Sugestão do chefe Daily options from chef	MZN 300	Champagnes Moët & Chandon 16,500	MZN

Beverages

Refrigerantes/Soft Drinks Red Bull, Energy Drink (25cl) Coca-Cola (33cl) Coca-Cola Light (33cl) Sprite (33cl) Fanta Laranja/Orange (33cl) Água Tônica/Tonic Water (33cl) Soda/Soda Water (20cl) Ginger Ale (20cl) Dry Lemon (33cl) Sparletta Morango/Strawberry (33cl)	MZN 250 MZN 130 MZN 130 MZN 130 MZN 130 MZN 130 MZN 130 MZN 130 MZN 130	Vinhos Brancos/White Wines África do SUL/South Africa Zonnebloem – Sauvignon Blanc Drosty Hof Extra Light – Chenin Blanc Nederburg – Chardonnay	MZN 1,800 MZN 1,500 MZN 1,950
Sumos de Frutas/Fruit Juices Laranja, Manga, Maçã, Tropical Orange, Mango, Apple, Tropical Água Mineral/Mineral Water Pedras Salgadas/Sparkling (25cl) Água Mineral/Mineral Water (150cl) Água Mineral/Mineral Water (50cl)	MZN 150 MZN 230 MZN 150 MZN 100	Portugal Alandra (Alentejo region) Amaratino (Verde region)	MZN 1,500 MZN 2,100
Cervejas Locais/Local Beers Castle Lite (33cl) Laurentina Preta/Stout (33cl) 2M (33cl) Manica (33cl)	MZN 200 MZN 150 MZN 150 MZN 150	Vinhos Tintos/Red Wines África do Sul/South Africa Zonnebloem – Cabernet Sauvignon Fleur de Cup - Pinotage Nederberg 56 - Merlot	MZN 2,150 MZN 2,200 MZN 2,000
Cervejas importadas/ Imported Beers Stella Artois (33cl) Heineken (25cl) Super Book (25cl) Budweiser (33cl)	MZN 220 MZN 220 MZN 200 MZN 200	Portugal Alandra (Alentejo region) Castro Velho	MZN 1,500 MZN 1,800
		Vinhos a Copo/Wine by the Glass Branco/White Alandra/Fronteira	MZN 360
		Tinto/Red Alandra/Fronteira	MZN 360