



Quirimbás

menu



Quirimbas Restaurant:

Breakfast: 6:00 am - 10:00 am

Lunch and Dinner: 11:00 am - 9:00 pm

Pequeno-Almoço (Disponível todo dia)

MZN 700

Da Quinta

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

MZN 550

Omelete de 3 Ovos

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

MZN 650

Americano

Dois ovos confeccionados a sua escolha acompanhados de bacon, salsinha de porco/vaca/frango, tomate grelhado, batatas e cebola

Aperitivos

MZN 450

Lulas Grelhadas

Servidas com molho de manteiga e limão

MZN 500

Camarão Frito

Camarão panado, servido com molho tártaro

MZN 300

Pãozinho de Alho Português

Pão a Portuguesa no forno servido com alho e queijo mussarela

MZN 300

Azeitonas Marinadas

Azeitonas marinadas com paprika e cebola

Breakfast (Available all day)

MZN 700

Farmhouse

Two fried eggs, bacon, beef sausage, baked beans, grilled tomato and chunky fries with toast

MZN 550

3 Egg Omelet

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

MZN 650

American

Two eggs any style, with bacon, pork/beef/chicken sausages, grilled tomatoes, potatoes and onions

Appetizers

MZN 450

Grilled Calamari

Served with lemon butter sauce

MZN 500

Prawn Fried

Battered deep fried prawn, served with tartar sauce

MZN 300

Portuguese Garlic Roll

Oven baked Portuguese roll with garlic and mozzarella

MZN 300

Marinated Olives

Marinated with paprika and onions

Refeições Ligeiras

MZN 650

Prego no Pão

Servido com alface, tomate e acompanhado de batata frita

MZN 650

Prego de Frango

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

MZN 650

Hambúrguer

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

MZN 650

Prato Carnívoro

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

MZN 500

Ciabatta Vegetariana

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

Saladas

MZN 550

Salada Grega

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

MZN 550

Salada de Polvo ou Lula

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

MZN 600

Salada de Abóbora

Abóbora ralada, marinada em sumo de maracúja e passas, servida sobre cuscuz

MZN 500

Salada Francesa

Alface, tomate, cebola, pimentos, pepino e cenoura à “Julienne”, servido com molho Francês

Light Meals

MZN 650

Beef Prego

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

MZN 650

Chicken Prego

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

MZN 650

Hamburger

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

MZN 650

Carnivore Platter

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

MZN 500

Vegetarian Ciabatta

Served with grilled aubergine, peppers, carrots with sweet chili dressing

Salads

MZN 550

Greek Salad

Traditional with cucumber, tomato, olives, onion, and feta cheese served on a bed of lettuce leaves

MZN 550

Octopus or Calamari Salad

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

MZN 600

Pumpkin Salad

Grated pumpkin marinated in passion fruit juice and raisins served over couscous

MZN 500

French Salad

Lettuce, tomato, onion, peppers, cucumber and Julienne carrots served with French dressing

Pastas (Penne, Spaghetti ou Fettuccini)

MZN 650

Gambas e Tomate

Camarão e molho de tomate
salteado em vinho branco

MZN 550

Bolonhesa

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

MZN 600

Alfredo

Pasta cremosa em vinho branco,
fiambre e molho de cogumelos

MZN 600

Lasanha Vegetariana

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

Pizzas

(Cada ingrediente adicional por +MZN 150)

MZN 650

Margarita

Tomate, queijo mussarela, manjerição e orégano

MZN 650

Regina

Tomate, queijo mussarela, fiambre e cogumelos

MZN 700

Moçambicana

Tomate, queijo mussarela, frango com
piri-piri, chouriço e cebola caramelizada

MZN 700

Mexicana

Carne de vaca moída, pimenta verde,
malagueta e queijo mussarela

MZN 600

Vegetariana

Beringela, pimenta assada, azeitona,
tomate e queijo feta

MZN 750

Gambas Piri-Piri

Tomate, queijo mussarela, ervas aromáticas,
gambas com piri-piri e coentros

Pasta (Penne, Spaghetti or Fettuccini)

MZN 650

Prawns and Tomato

Served with white wine,
tomato and sautéed prawns

MZN 550

Bolognaise

Classic Italian recipe of slow stewed
minced beef and tomato ragout

MZN 600

Alfredo

Creamy white wine ham
and mushroom sauce

MZN 600

Vegetable Lasagne

Layered sheets of pasta, tomato sauce fresh vegetables
topped with mozzarella and baked in the oven

Pizzas

(Each extra topping for +MZN 150)

MZN 650

Margherita

Tomato, mozzarella, basil and oregano

MZN 650

Regina

Tomato, mozzarella, ham and mushrooms

MZN 700

Mozambican

Tomato, mozzarella, peri-peri chicken,
chorizo and caramelized onions

MZN 700

Mexican

Spicy beef mince, green
pepper and mozzarella

MZN 600

Vegetarian

Tomato, feta, olives, roast peppers,
grilled eggplant

MZN 750

Prawns Peri-Peri

Tomato, mozzarella, herbs, peri-peri
prawns and coriander leaves

Pratos Principais

MZN 650

Filete de Atum Fresco Grelhado

Regado com molho de manteiga e limão

MZN 1,100

Camarão Grelhado

300 gramas de camarão com molho de limão, alho e manteiga

MZN 2,100

Travessa Executiva de Marisco

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

MZN 1,450

Mini Travessa de Marisco

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

MZN 670

Lula Grelhada

Lula fresca com molho de manteiga e limão servida com arroz aromático ou pedaços de batata

Main Courses

MZN 650

Fresh Plain Grilled Tuna

Topped with lemon and butter sauce

MZN 1,100

Grilled Prawns

300gr prawns with lemon garlic butter sauce

MZN 2,100

Executive Seafood Platter

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

MZN 1,450

Mini Seafood Platter

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

MZN 670

Grilled Calamari

Fresh calamari in lemon butter served with savory rice or potato wedges

Todos os “Pratos Principais” incluem um acompanhamento.

Batatinhas assadas, batata esmagada, batatas fritas, batata cozida, vegetais salteados, salada mista ou arroz aromático.

Acompanhamentos extras estão disponíveis por MZN 150 cada.

All “Main Courses” include one side dish.

Roasted potatoes, mashed potatoes, boiled potatoes, sautéed vegetables, mixed salad, steak cut chips or savory rice.

Extra side dishes are available for MZN 150 each.

Pratos Principais

Carnes

MZN 650

½ Frango Piri-Piri

Marinado em molho de limão com piri-piri

MZN 1,250

Frango Inteiro Piri-Piri

Marinado em molho de limão com piri-piri

MZN 600

Caril Indiano de Frango

Tradicional com tomate, cebola, poppadom, coco, “patcha chutney” servido com arroz basmati

MZN 1,300

Espetos de Bife com Vegetais

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

MZN 1,350

Bife Vazia

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

MZN 1,450

Bife de Alcantra

300 gramas de bife servido em camada de Ratatouille de vegetais com molho de vinho tinto

MZN 1,450

Filete do Lombo

Servido com molho “pinotage”, alho, repolho e cebola caramelizada

MZN 1,700

Naco na Pedra Quente

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

Main Courses

Meat

MZN 650

½ Chicken Peri-Peri

Marinated in a lemon and peri-peri sauce

MZN 1,250

Whole Chicken Peri-Peria

Marinated in a lemon and peri-peri sauce

MZN 600

Indian Chicken Curry

Traditional with tomato and onion, poppadom, coconut and patcha chutney with basmati rice

MZN 1,300

Beef Skewer with Vegetables

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

MZN 1,350

Beef Sirloin Steak

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

MZN 1,450

Beef Rump Steak

300gr beef served on a bed Ratatouille vegetable with red wine jus

MZN 1,450

Beef Fillet

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

MZN 1,700

Beef Steak on a Hot Stone

250gr of beef fillet marinated with garlic, black pepper and olive oil, 3 sauces on the side, black pepper sauce, red wine sauce and blue cheese sauce. Served with French potatoes.

Pratos Tradicionais

MZN 550

Caril de Frango com Amendoim

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

MZN 500

Matapa com Camarão

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

MZN 650

Caldeirada de Cabrito

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

MZN 1,200

Caril de Cabrito Picante Avani

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

Carne de Porco

MZN 1,350

Entrecosto de Porco

Grelhado com molho de “BBQ” (Churrasco) caseiro

Traditional Dishes

MZN 550

Chicken and Peanut Curry

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

MZN 500

Cassava Leaves with Shrimp

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

MZN 650

Goat Stew

Slowly cooked goat in tomato and vegetable stew served with pap or toasted bread

MZN 1,200

Avani Goat Hot Curry

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

Pork Meat

MZN 1,350

BBQ Sticky Soya Pork Ribs

From the grill with a home-made BBQ sauce

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Sobremesas

MZN 580

Frutas Exóticas

Servidas com gelado de limão e molho de fruta

MZN 500

Brownies de Chocolate

Servido com gelado de café

MZN 500

Gelados e Sorbet (3 bolas)

Servidas com molho de chocolate

MZN 470

Pudim Avani

Servido com molho de laranja caramelizado

MZN 470

Panna Cotta

Servido com frutas tropicais e merengue

MZN 470

Crumble de Maça

Coberto de mel e gelado de baunilha

Desserts

MZN 580

Exotic Fruit

Served with lemon sorbet and fruit coulis

MZN 500

Dark Chocolate Brownies

Served with coffee ice cream

MZN 500

Ice creams and sorbets (3 scoops)

Served with chocolate sauce

MZN 470

Avani Pudding

Served with caramelized orange sauce

MZN 470

Panna Cotta

Served with tropical fruits and meringue

MZN 470

Apple Crumble

Served with honey glaze and vanilla ice cream

Avani Pemba Beach Hotel
Avenida da Marginal 5470, Pemba,
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Quirimbás

Beverage menu



Quirimbas Restaurant:

Breakfast: 6:00 am - 10:00 am

Lunch and Dinner: 11:00 am - 9:00 pm

Bebida do Mês Beverage of the Month

Promoção/Promotion

Gin Tray - Bombay

**6 Tônica Water or Dry Lemon or 1 lt orange Juice & Ice Bucket
Sliced Lemon/Sliced Orange, Sliced Cucumber
MZN 4,700**

Vodka Tray - Diesel

**6 Tônica Water or Dry Lemon or 1 lt orange Juice & Ice Bucket
Sliced Lemon/Sliced Orange, Sliced Cucumber
MZN 4,200**

Whisky Tray - Jameson

**6 Tônica Water or Dry Lemon or 1 lt orange Juice & Ice Bucket
Sliced Lemon/Sliced Orange, Sliced Cucumber
MZN 4,500**

Vinho a copo / Wine by the glass (175ml)

Branco / White

Alandra (Alentejo region) – Portugal	MZN 350
Fronteira Suavgon Blanc – Chile	MZN 350
Drosty Hof Extra Light – Chenin Blanc	MZN 350

Tinto / Red

Alandra (Alentejo region) – Portugal	MZN 350
Two Oceans – Cabernet Sauvignon Merlot, South Africa	MZN 350
Two Oceans – Merlot, South Africa	MZN 350
Fronteira – Cabernet Sauvignon, South Africa	MZN 350
Two Oceans – Shiraz, South Africa	MZN 350

Wines

Vinhos Brancos / White Wines

África do Sul / South Africa

Zonnebloem – Sauvignon Blanc	MZN 1,500
Klein Das Bosch – Chardonnay	MZN 2,500
Droesty Hof Extra Light – Chenin Blanc	MZN 1,400
Nederburg Lyric – Sauvignon Blanc, Chenin Blanc	MZN 1,500
Nederburg – Chardonnay	MZN 1,600
Zonnebloem – Blanc de Blanc	MZN 1,550

Portugal

Alma da Vinha	MZN 1,900
Alandra (Alentejo region)	MZN 1,400
Casal Garcia (Verde region)	MZN 1,400
Amaratinho (Verde region)	MZN 1,900

Vinhos Tintos / Red Wines

África do Sul / South Africa

Nederburg 56 – Merlot	MZN 1,700
Nederburg – Pinotage	MZN 1,800
Zonnebloem – Cabernet Sauvignon	MZN 2,000
Fleu de Cap – Pinotage	MZN 1,900
Nederburg – Shiraz	MZN 1,900
Nerderg 56 – Cabernet Sauvignon	MZN 1,700

Blended

Meerlust – Rubicon	MZN 6,000
Nederburg – Barrone	MZN 1,450

Portugal

Vdoc Alma da Vinha – Tinto	MZN 1,970
Alandra (Alentejo region)	MZN 1,400
Castro Velho – Tinto	MZN 1,500

Vinhos Espumantes / Sparkling Wines

J. C. Le Roux La Chanson – Red/tinto	MZN 1,750
J. C. Le Roux La Domaine – White/branco	MZN 1,650

Champagnes

Moët & Chandon – Imperial	MZN 15,000
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Rose Wines

Mateus – Rose	MZN 1300
Nederburg – Rose	MZN 1400

Cervejas, Cidras & Spins / Beers, Ciders & Spins

Cervejas Internacionais / International Beers

Heineken – Mini or 33cl	MZN 200
Super Book – Mini	MZN 180
Castle Lite – 34cl	MZN 170
Coronita – Mini	MZN 200
Txilar – 33cl	MZN 200

Cervejas Moçambicanas / Mozambican Beers

2M – 33cl	MZN 140
Laurentina Preta – Black 33cl	MZN 140
Manica – 33cl	MZN 140

Sidras / Ciders

Savanna Dry – 33cl	MZN 200
Spin Smirnoff – 33cl	MZN 200
Flyng Fish	MZN 200
Hunter's Dry – 33cl	MZN 180
Hunter's Gold – 33cl	MZN 180

Refrigerantes / Soft Drinks

Red Bull (Energy drink – 25 cl	MZN 210
Soft Drinks – Coca Cola, Coca Cola light or Zero/ Sparletta/ Sprite/ Fanta Ananás/ Pineapple, Fanta Laranja/Orange, Fanta Uva/Grape, Água tônica/Tonic water	MZN 120
Dry Lemon – 20cl, Ginger Ale – 20cl	MZN 120

Águas Minerais / Mineral Waters

Pedras Salgadas (Sparkling) – 25 cl	MZN 210
Agua / Water – 150 cl	MZN 140
Agua / Water – 50 cl	MZN 80

Sumos de Fruta / Fruit Juices

Sumo Natural /Fresh Juice: Laranja/Orange, Ananás/Pineapple	MZN 200
Sumo de Pacote /Packed Juice: Laranja/Orange, Ananás/Pineapple, Apple/Maça, Peach/Peche,Mango/Manga, Tropical/Mixtura	MZN 100

Smoothies & Batidos / Milk Shakes

Ananás/Pineapple, Banana, Coco/Coconut, Mocha, Papaia/Papaya, Baunilha/Vanilla, Chokolade,	MZN 200
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Café & Cha / Coffee & Tea

Espresso – Macciato	MZN 100
Duplo Espresso / Double Espresso	MZN 200
Café com leite / Coffee with milk	MZN 200
Capuccino / Mokaccino	MZN 200
Café gelado / Iced coffee	MZN 150
Chá / Tea	MZN 100
Chá gelado / Iced Tea	MZN 180
Chocolate quente ou frio / Hot or cold chocolate	MZN 180

Whiskies Escoceses & Malte / Scotch & Malt Whiskies (25ml)

J.W. Blue Label	MZN 1,600
J.W. Black Label – 12 yrs	MZN 290
J.W. Red Label	MZN 140
Chivas Regal – 12 yrs	MZN 310
Dimple – 15 yrs	MZN 330
Glenfiddich – 12 yrs	MZN 330
The Famous Grouse	MZN 140
White Horse	MZN 140
Bell's	MZN 140
Cutty Sark	MZN 140
J&B	MZN 140

Whiskey Americano & Irlandês / American & Irish whiskeys (25ml)

Jack Daniel's	MZN 260
Jameson	MZN 140

Gin (25ml)

Bombay Sapphire	MZN 180
Tanqueray	MZN 180
Gordon's	MZN 140

Rum & Cachaças (25ml)

Rum Bacardi – Branco / White	MZN 140
Rum Bacardi – Gold	MZN 140
Rum Captain Morgan – Escuro / Dark	MZN 140
Rum Captain Morgan – Spiced	MZN 140
Rum Squadron Dark – Escuro	MZN 140
Cachaça Cape to Rio – Mainstay	MZN 140

Liquors

Aperitivos / Aperitifs / Bitters (50ml)

Campari – Bitter	MZN 220
Martini – Cinzano Bianco	MZN 250
Martini – Cinzano Extra Dry	MZN 250
Martini – Cinzano Rosso	MZN 250

Vinhos do Porto & Xerez / Port Wines & Sherry (25ml)

Porto Osborne Branco / White	MZN 250
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Licores / Liqueurs (25ml)

Amarula	MZN 140
Baileys	MZN 140
Benedictine	MZN 140
Cointreau	MZN 140
Crème de Cassis	MZN 140
Creme de cacau	MZN 140
Drambuie	MZN 200
Frangelico	MZN 200
Galliano	MZN 210
Grand Marnier	MZN 220
Kahlua	MZN 140
Malibu	MZN 140
Sambuka – Gold	MZN 150
Sambuka – Preta/Black, Vermelha/Red, Green/Verde	MZN 140
Sambuka Hot Ice – Inferno	MZN 140
Southern Comfort	MZN 140
Tia Maria	MZN 160

Tequilas (25ml)

Tequila Olmeca – Gold	MZN 200
Tequila Olmeca – Silver	MZN 150

Vodkas (25ml)

Vodka Grey Goose	MZN 300
Vodka Absolut	MZN 160
Vodka Smirnoff	MZN 140

Bagaceiras / Grappas (25ml)

Grappa Julia	MZN 300
Bagaceira S. Domingos	MZN 150
Jagërmeister	MZN 190
Fernet Branca	MZN 140

Brandies & Cognacs (25ml)

Cognac Remy Martin – VSOP	MZN 390
Cognac Courvoisier – VSOP	MZN 300
Cognac Hennessy – VS	MZN 285
Antiqua VSOP – Old Portuguese Brandy	MZN 250
Aliança Velha – Old Portuguese Brandy	MZN 250
Brandy – 1920	MZN 140
Klipdrift	MZN 140

Classic Cocktails

Long Island Iced Tea – Vodka, Rum, Tequila, Gin, Triple-Sec, Lemon, Coke	MZN 550
Pemba Rum Punch – Dark Rum, Pineapple, Orange, Lime Juice, Angostura, Grenadine	MZN 350
Negroni – Gin, Campari, Vermute Tinto	MZN 450
Mr. Albino – Malibu, Frangelico, Blue Curacao, Lemonade	MZN 450
Sangria De Vinho Tinto O Branco – Red/White Wine, Orange, Lemonade	MZN 300
Avani Pemba Sands – Gin, Lemon Juice, Sugar, Grenadine	MZN 300
Black Russian – Vodka, Coffee Liqueur	MZN 300
Caipirinha – Cane, Sugar, Lime	MZN 300
Caipirosca – Vodka, Sugar, Lime	MZN 300
Cuba Libre – Dark Rum, Lemon, Coke	MZN 250
Margarita – Tequila, Triple Sec, Lime Juice	MZN 300
Piña Colada – Rum, Pineapple Juice, Coconut Milk	MZN 300
Tequila Sunrise – Tequila, Orange Juice, Grenadine	MZN 300
Whisky Sour – Whisky, Lemon, Sugar, Cherry	MZN 300
White Russian – Vodka, Coffee Liqueur, Cream	MZN 300

Avani Pemba Beach Hotel
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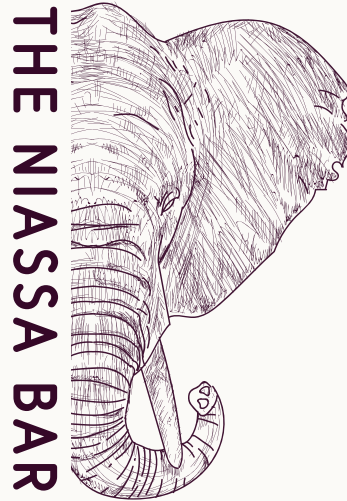
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AVANI

Pemba Beach



Before, after & whenever

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



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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

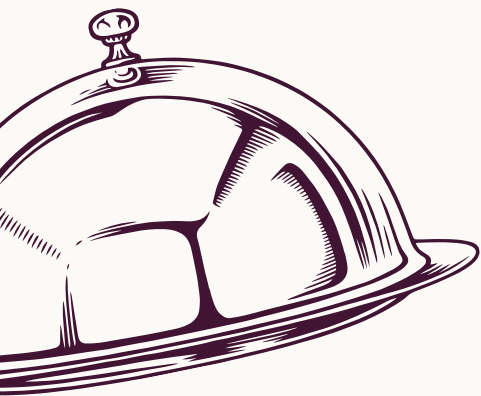
Ice Cream MZN 500
(a variety of flavours)
daily options from chef

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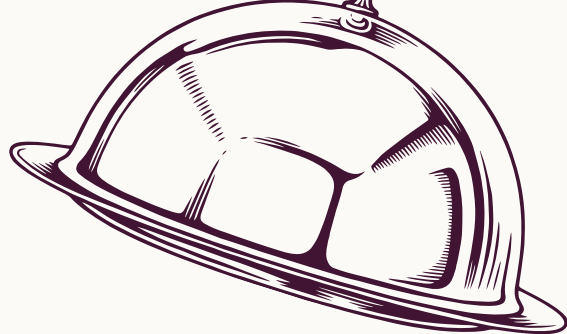
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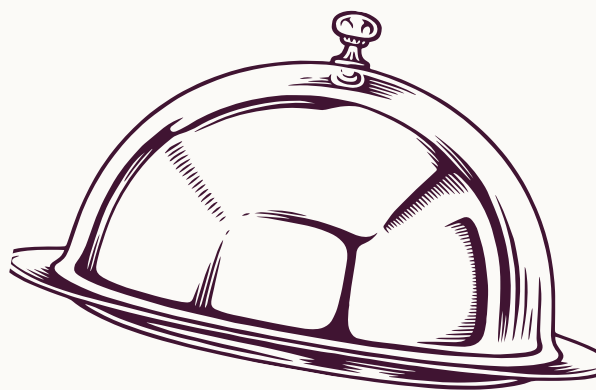
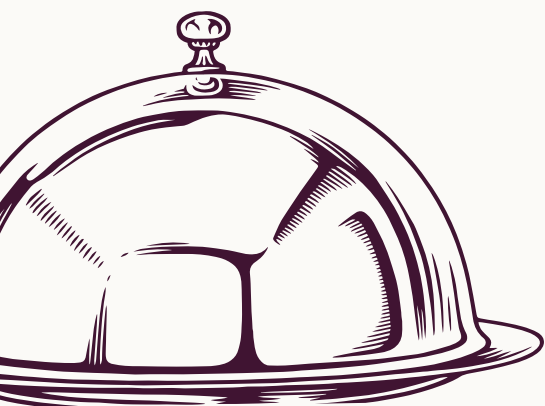
AVANI

Pemba Beach



Going out is overrated

Room Service Menu



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Morning Breakfast

Disponível das 7h00 às 10h00

Da Quinta **MZN 700**
Dois ovos estrelados, bacon, salsisha de vaca, feijão guizado, tomate grelhado, batatas fritas e pão torrado

Omelete de 3 Ovos **MZN 550**
Recheios á sua escolha: cebola, tomate, pimentos, queijo, congumelos, fiambre, bacon e pão torrado

Waffles Belgas **MZN 350**
Com frutas frescas, Chantilly e xarope de maple

Papa de Aveia **MZN 300**
Com leite gordo

Cereais **MZN 300**
flocos de milho ou arroz crocante ou muesli ou flocos integrais servidos com leite frio ou quente

Available from 7:00 am to 10:00 am

Farmhouse **MZN 700**
Two fried Eggs, Bacon, Beef Sausage, baked Bean, grilled Tomato and chunky Fries with Toast

3 Egg Omelet Breakfast **MZN 600**
Your choice of fillings: Onions, Tomato, Peppers, Cheese, Mushrooms, Ham, Bacon with Toast

Belgian Waffles **MZN 350**
With fresh Fruits, whipped Cream and Maple Syrup

Warm Porridge **MZN 300**
Warm Oats with Milk

Cereals **MZN 350**
Choice of Cornflakes or Rice Crispy or Muesli or All Bran, served with cold or hot Milk

Beforees

Disponível das 11h00 às 21h00

Sopa do Chefe do Dia **MZN 300**

Salada Grega **MZN 650**
Tradicional com pepino, tomate, azeitona, cebola e queijo feta servida em uma camada de alface

Salada do Chefe **MZN 550**
Alface, fiambre de presunto, camembert, maça, castanha de caju tostada e marinada com vinagre balsâmico

Available from 11:00 am to 9:00 pm

Chef Soup of the Day **MZN 300**

Greek Salad **MZN 650**
Traditional with Cucumber, Tomato, Olives, Onion, and Feta Cheese served on a bed of Lettuce

Chef Salad **MZN 600**
Lettuce, Parma Ham, Camembert, Apple, toasted Cashew Nuts and Balsamic dressing

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 moida 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, Maça, 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) Amaratinol (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