

Snacks and light Meals

Snack & Refeições Ligeiras

Grilled Calamari - Lulas Grelhadas 1.120,00 Mt

Calamari grilled in garlic and olive oil served with sundried tomatoes and rice.
Lulas grelhadas em alho e azeite, servido com tomate seco e arroz.

Traditional Portuguese Snack – Pica Pau 1.250,00 Mt

Literally translating into, Woodpecker, it is an enjoyed Portuguese snack consisting in pieces of beef swimming in a light gravy with beer topped with pickles and olives.

Traduzido literalmente Pica Pau é um petisco português que consiste em tiras de bife com um molho ligeiro de demi-glace e cerveja servido com pickles e azeitonas.

Spicy Sautéed Prawns - Camarão Frito Picante 1.450,00Mt

Sautéed prawns with garlic and chilies served with garlic bread.
Camarão salteado em alho e malaguetes e acompanhado com pão de alho.

Mozzarella salad - Salada de queijo mozzarella 980,00Mt

Buffalo Mozzarella, cherry tomatoes, lettuce, napped with lemon juice, olive oil and pesto.
Mozzarella Búfalo, tomate cereja, alface cochilei com sumo de limão, azeite e pesto.

Chicken Salad - Salada de Frango 1.230,00Mt

Chicken breast cut into strips, pan-fried in olive oil, garlic and lemon served on a bed of greens topped with Parmesan Shavings.
Lascas de peito de galinha frito em azeite, alho e limão, servido com verduras e queijo Parmesão.

Sandwiches

Sandes

Served on your choice of white, brown or Portuguese bread with French fries.
Servido com a sua escolha de pão: branco, integral, ou português com batatas fritas.

Three cheese and onion - Sandes de três queijos e cebola 750,00Mt

Ementhaler, mozzarella and Gouda, sliced summer tomato, black pepper and mayonnaise.
Queijo emmenthal, mozzarella e gouda, rodela de tomate de verão, pimenta preta e maionese.

Toasted chicken and mozzarella - Tosta de frango e mozzarella 790,00Mt

Chicken breast, mozzarella, Spring onion and mayonnaise.
Peito de Frango, mozzarella, cebolinha verde e maionese.

Club Sandwich - Club sanduíche 1.100,00Mt

Roast chicken, bacon, egg, cheese, tomato, lettuce and mayonnaise.
Frango assado, bacon, ovo, queijo, tomate, alface, maionese.

Traditional Prego - Prego Tradicional 1.250,00Mt

Pan fried fillet Steak served with potato chips and peri-peri sauce.
Filete de bife frito e servido com batatas fritas e molho de píri-píri.

Chicken Prego - Prego de frango 1.080,00Mt

Marinated tender chicken breast served with potato chips and peri-peri sauce.
Peito de frango marinado grelhado e servido com batatas fritas e molho de píri-píri.

Silvio's Burger - Hamburger, à "Silvio" 1.180,00Mt

Ground beef, chili mayo, fried egg, sliced mushroom, caramelized bacon and crispy onion on a soft roll.
Hamburger com maionese de pimentão, ovo estrelado, cogumelos, bacon caramelizado e cebola crocante.

Double Cheese Burger – Hamburger Duplo de Queijo 1.470,00Mt

Two Ground beef patties, Cheese, crispy onion, Cucumber and Tomato.
Dois Hamburger com Queijo, Cebola Crocante, Pipino e Tomate.

Mozzarella and Sundried Tomato Chicken Burger Hamburger de Frango, queijo e tomate 1.160,00Mt

Grilled chicken breast topped with mozzarella, sundried tomatoes and crispy onion on a soft roll.
Peito de frango grelhado, coberto em queijo mozzarella, tomate seco e cebola crocante.

Bbq Chicken Wings - Azas de galinha Bbq 1.050,00Mt

Spicy Bbq chicken wings served with chips and small green salad.
Azas de galinha picante servido com batatas fritas e saladinha.

Mixed basket - Sexto misto 1.150,00Mt

Spicy chicken wings, vegetables, samosas, cocktail cheese grillers and fried sliced beef served with a Smokey barbeque sauce.
Azas de galinha, chamuças de vegetais, salsichas de queijo e tiras de carne trinchado, servido com molho de churrasco.

Seafood mixed basket - Sexto misto de marisco 1.350,00Mt

Battered fried prawns, prawn rissoles, fish gojones and fried calamari heads served with tartar sauce.
Camarão panado, Rissois de camarão, tiras de peixe panado e cabeças de lula fritas com molho Tartaro.

Pizzas

Four Seasons - Quatro Estações 1.350,00Mt

Tomato Sauce, Mozzarella, Pitted Olives, artichokes, Ham, Cherry Tomatoes and Mushrooms.
Molho de tomate, Mozzarella, azeitonas, alcachofras, fiambre, tomate cereja e cogumelos.

Smoked Salmon and Cream Cheese Salmão fumado e queijo cremoso 1.400,00Mt

Tomato sauce, Mozzarella, roasted tomatoes, fresh rocket and a drizzle of balsamic reduction.
Molho de tomate, mozzarella, tomate assado, rúcula fresca e um fio de vinagre balsâmico.

Four Cheese with Crispy Gypsy Ham Quatro queijos com presunto cigano 1.350,00Mt

Tomato sauce, Mascarpone, bocconcine mozzarella, gorgonzola, parmesan, caramelised onion and rocket.
Molho de tomate, Mascarpone, bocconcine, mozzarella, gorgonzola, parmesão, cebola caramelizada e rúcula.

Pizza Di gamberi in pastella - Pizza de Camarão 1.450,00Mt

Mozzarella, Fried battered prawns, Cherry Tomatoes and Basil.
Mozzarella, camarão panado, tomate cereja e manjeriço.

Margherita - Margarida 1.200,00Mt

Tomato sauce, Mozzarella.
Molho de tomate, mozzarella.

Tuna Pizza - Pizza de Atum 1.350,00Mt

Tomato sauce, Mozzarella, tuna and fresh rocket.
Molho de tomate, mozzarella, atum e rúcula fresca.

Mexican - Mexicana 1.400,00Mt

Tomato sauce, Mozzarella, Mince Meat, Parmesan and Chillies.
Molho de tomate, queijo mozzarella, carne moída, queijo parmesão e píri píri.

Alle Verdure - Com Legumes 1.250,00Mt

Tomato sauce, Mozzarella, chargrilled vegetables.
Molho de tomate, queijo mozzarella, legumes grelhados.

Carnivore - Carnívora 1.400,00Mt

Just chicken, bacon, ham, beef, salami and onion.
Só frango, bacon, fiambre, bife, salami e cebola.

Cheese Plater - Prato de Queijo 1.200,00Mt

Selection of continental cheeses, dry fruit, nuts and crackers.
Seleção de Queijos, frutaseca, nozese biscoitos salgados.



Wine by Glass Vinho a Copo

	250ml	750ml
Simonsig Kaapse Vonkel Brut, Western Cape	800,00Mt	4.000,00Mt
Cape benchmark and consistently amongst the very best MCC's, blend of Chardonnay and Pinot Noir as well as Pinot Meunier, showing bright lime and ripe peaches note, nougat complexity on texture, delicate freshness. Referência do Cabo e consistente entre os melhores do MCC'S, mistura de Chardonnay e Pinote Noir, bem como variedade de Pinote Munir, com lima brilhante e pêssegos maduros, a complexidade do nougatna textura, uma frescura delicado.		
Splattered Toad Sauvignon Blanc	780,00Mt	2.300,00Mt
Grassy and spicy with notes of blanched almond, fresh, made by Sauvignon Blanc specialists, Cape Point Vineyards. Gramínea e picante, com traços de amêndoasdescascadas, fresco, feito por especialistas Sauvignon Blanc dos vinhedos de "Cape Point".		
KWV Classic Collection Sauvignon Blanc, Western Cape	470,00Mt	1.400,00Mt
Grassy, bursting with tropical fruit, fresh and lemony. Gramínea, repleto de frutas tropicais frescas e lima.		
Fat Bastard Chardonnay, Costal Region	800,00Mt	2.400,00Mt
An abundance of tropical fruit flavors with hints of lime and green fig. Expressão de frutas maduras com predominância de frutas pretas e picantes, sugestões de pimenta e tabaco. Alguma notas de cereja doce.		
Protea Chenin Blanc by Anthonij Rupert, Franchhoek	700,00Mt	2.100,00Mt
Tangy, crisp and lively nectarine and apricot flavours. Marcante, crocante e alegre com aroma de nectarina e alperce.		
Nederburg 56 Hundred Chenin Blanc, Western Cape	650,00Mt	1.900,00Mt
Bursting with tropical fruit and banana notes, fleshy pears, juicy. Repleto de frutas e traços de banana tropical, pêras carnudas, suculento.		
Graham Beck Waterside Unoaked Chardonnay, Robertson	850,00Mt	2.500,00Mt
Green lime, orange and melon note, delicately crisp and fresh, perfect anytime. Lima, laranja e traços de melão, delicadamente crísp e fresco, ideal para qualquer ocasião.		
Ken Forrester Vineyards Petit Chenin, Western Cape	980,00Mt	2.950,00Mt
Uncomplicated style made in a refreshing style with crunchy apple note. Estilo descomplicado feito num estilo refrescante com traços de maçã.		
Terra Del Capo Pinot Grigio, Western Cape	780,00Mt	2.300,00Mt
Herbal and peppery with crunchy Granny Smith apples, crisp. De ervas e apimentado com maçãs crocantes frescas "Granny Smith".		
Pearly bay Sweet Rose	600,00Mt	1.800,00Mt
Ripe guava with fragrant rose note, grapey, juicy and fresh. Goiabamadura com traços de rosas perfumadas, vinoso, suculento e fresco.		
Beyerskloof Pinotage, Western Cape	950,00Mt	2.800,00Mt
Mulberries, spicy and earthy. Amoras, picante e com sabor terroso.		
Ken Forrester Petit Pinotage, Western Cape	950,00Mt	2.800,00Mt
Classic Pinotage aromas of spicy mulberries, plum pudding and cherries, supported by smoky bacon nuances. Juicy and accessible with soft palate and delicious fruit concentration. Aromas Pinotage clássicos de amoras picantes, pudim de ameixa e cerejas, apoiados por nuances de bacon fumado. Assumado e acessível, com palato mole e deliciosa concentração de fruta.		

	250ml	750ml
Guardian Peak Merlot, Stellenbosch	1.000,00Mt	3.000,00Mt
Consistently one of Stellenbosch best Merlot, juicy, plummy, smooth offerings. Consistentemente um dos melhores Merlot de Stellenbosch, suculento, toque suave a ameixa.		
Robertson Winery Pinot Noir	970,00Mt	2.900,00Mt
Served lightly chilled, delicate red wine crumpling with cherries and strawberries, delicate. Servido ligeiramente fresco, um vinho tinto delicado enriquecido com cerejas e morangos.		
Nederburg 56 Hundred Cabernet Sauvignon, Western Cape	670,00Mt	2.000,00Mt
Mulberries, plums and walnut with spicy earthy character. Amoras, ameixas e nozes com carácter condimentado terroso.		
Leopards Leap Classic Shiraz	770,00Mt	2.300,00Mt
Smoky with leather note, dark red fruits, savory black olives farewell. Fumado com traços de couro, frutas vermelhas escuras, azeitonas pretas.		
Rooderberg, Western Cape	670,00Mt	2.000,00Mt
Smoky with leather note, dark red fruits, savory black olives farewell. Fumado com traços de couro, frutas vermelhas escuras, azeitonas pretas.		
Cosmopolitan	850,00Mt	
Absolute Vodka shaken cold with triple sec, lime and Cranberry. Flamed with an Orange zest.		
Caipirihna	850,00Mt	
The authentic taste of Brazil! Lime wedge muddled with Vanilla sugar and Ypioca Premium Cachaca.		
Mojito	900,00Mt	
Fresh mint built tall with lime juice, pure cane sugar, Havana Club Blanco Rum, Crushed ice and lemonade.		
Long Island tea	1.100,00Mt	
The usual suspects shaken cold with fresh lemon and lime, Charged with Coke.		
Manic Mai Tai	950,00Mt	
Havana Club Blanco Rums shaken cold with Amaretto, passion fruit, lime and fresh pineapple.		
Pina Colada	900,00Mt	
Pineapple blended smooth with Coconut Milk Extracts, fresh cream, Crushed Ice, Malibu and Havana Blanco Rum.		
Frozen Margarita	900,00Mt	
Tequila, Triple Sec and Cointreau, Shaken cold and poured on crushed ice.		
Sangria	950,00Mt	
Fresh fruit mixed with Red wine, white wine and soda.		

Southern Sun Cocktails