

Set Menu 1

STARTERS/ENTRADAS

Chicken Livers

Grilled the Portuguese way, with onions and a hint of chilli

or

Portuguese Salad

Crispy lettuce, tomato, green peppers, onions and Portuguese olives

MAINS/PRATOS PRINCIPAIS

Grilled Calamari

Grilled in lemon butter and served with chips, rice or vegetables

or

Chicken Peri-Peri

½ baby chicken marinated in true Mozambican fashion, grilled to your liking (mild or hot) served with chips, rice or vegetables

or

Trinchado

Cubes of rump pan fried in garlic and white wine sauce. Served with chips, rice or vegetables

or

Vegetarian Pasta

Pasta cooked with seasonal vegetables

DESSERTS/SOBREMESAS

Ice-Cream and Chocolate Sauce

Vanilla ice-cream served with chocolate sauce

or

Crème Caramel

Portuguese pudding topped with caramel syrup

or

Fruit Salad

Fresh seasonal fruit served with cream or ice cream

R130.00 p/p

Set Menu 2

STARTERS/ENTRADAS

Portuguese Platter (for 4)

Chouriço, giblets, chicken livers, grilled calamari and mussels

MAINS/PRATOS PRINCIPAIS

Grilled Calamari

Grilled in lemon butter and served with chips, rice or vegetables

or

Prawn Curry

Shelled prawns cooked in our chef's secret spices

or

½ Chicken Peri-Peri

½ baby chicken marinated in true Mozambican fashion, grilled to your liking (mild or hot). Served with chips, rice or vegetables

or

Carne Estufada

Pot roast beef cooked in red wine with vegetables. Served with rice

or

Vegetarian Platter

A variety of seasonal vegetables and halloumi cheese, topped with a light cheese sauce

DESSERTS/SOBREMESAS

Rice Pudding

A mixture of rice, Portuguese custard and cinnamon

or

Chocolate Mousse

A household speciality

or

Crème Caramel

A traditional Portuguese pudding topped with caramel syrup

or

Fruit Salad

Fresh seasonal fruit served with cream or ice cream

R150.00 p/p

Set Menu 3

STARTERS/ENTRADAS

Chicken Giblets

Grilled the Portuguese way, with onions and a hint of chilli & cream

or

Prawn Rissois & Bolinhos de Bacalhau

MAINS/PRATOS PRINCIPAIS

Crab Curry

Crab cooked in our chef's secret spices

or

Queen Prawns (1/2Kg)

Grilled to perfection in a special Portuguese sauce. Served with chips,
rice or vegetables

or

Bacalhau A Gomes Sa

Deboned Bacalhau served with boiled potatoes

or

Carne De Porco a Alentejana

Pork cubes & Clams served with roast potatoes

or

Ox tail / Rabo de Boi

Oxtail cooked the traditional Portuguese way served with rice

DESSERTS/SOBREMESAS

Rice Pudding

A mixture of rice, Portuguese custard and cinnamon

or

Chocolate Mousse

A household speciality

or

Crème Caramel

Portuguese pudding topped with caramel syrup

or

Fruit Salad

Fresh seasonal fruit served with cream or ice cream

R160.00 p/p

The Hall at ACPP