#### WHAT ARE FAIR TRADE IN TOURISM PRINCIPLES?

Membership of Fair Trade Tourism (FTT) is only awarded to establishments adhering to specific criteria which includes fair wages and working conditions, fair distribution of benefits, ethical business practice, and respect for human rights, culture, community and the environment. Bahia Mar has been a proud member of FTT since our first year of operation and accordingly support our local community and traders as much as possible.

Purchasing seasonal fruits and vegetables ensures the products we serve are fresh and the local growers have a viable operation. For some, this is their only way to generate or supplement their income.

Fresh fish and seafood are always popular, however Mozambican law restricts net fishing during breeding season (December to March) which Bahia Mar is pleased to support.

Due to this our menu selection will change with the seasons and around product availability, which we hope you will understand, as we support our environment and everything that encompasses.

## GRATUITY

Tips for good service are much appreciated but not mandatory! All tips, even those added to a card payment, are converted to cash and placed in the tip box on reception. The box is under the sole control of staff and the contents are shared with everyone, since all contribute to your experience. In this way, gardeners, maintenance workers, scullery cleaners etc, can all benefit.

Thank you for your generosity it is very much appreciated.



Vegetable springrolls (4 PCS) Vegetable springrolls (4 PCS)

Prawn Rissois (3 PCS)

Stuffed blue crab (2 PCS)

Prawn Tempura (5 PCS)

Greek salad 350 Mzm

Chicken Caesar salad

Calamari Nicoise salad **750 Mzm** 

Blue Crab Salad **750 Mzm** 

Ceviche **750 Mzm** 



### LIGHT DISHES

Raw vegetables in a homemade wrap . **650 Mzm** 



Chicken Shwarma Wrap

Beef Salad 800 Mzm

Toastie - Ham, cheese and tomato

Homemade beef burger

Soup of the Day 350 Mzm



Chickpea, spinach, cashew nuts and coconut milk curry **800 Mzm** 

Pasta of the Day A choice of chicken, crab, crayfish, prawns or vegetables **750 Mzm** 

Our very FAMOUS homemade crab ravioli served in a fresh tomato sauce

750 Mzm

Fresh grilled fish of the day 900 Mzm

Bahia Mar prawn curry 1000 Mzm

Grilled calamari

1200 Mzm

Grilled prawns

1,400Mzm

Seafood platter for 2 3,550 Mzm

Seafood platter for 2 with crayfish (order in advance) **6,850 Mzm** 

hicker Grilled Chicken

(1/2 chicken – 40 minutes preparation) **800 Mzm** 

Sirloin steak or Beef Fillet with our Chef's pepper sauce

OUR DISHES ARE SERVED WITH A CHOICE OF VEGETABLES, RICE, CHIPS OR SALAD.

OUR FISH AND SEAFOOD IS DONE WITH LEMON & GARLIC SAUCE

\*MAY CONTAIN GLUTEN IN THE SPICES



Vanilla ice cream Homemade ice cream with our special chocolate sauce **300 Mzm** 

Butterscotch banana Sun-ripened banana, shallow fried and drizzled with a butterscotch sauce served with homemade ice-cream **400 Mzm** 

> House dessert A delicious and refreshing three layer dessert with vanilla ice cream, caramel and fruit **400 Mzm**

Tipsy Affogato Chocolate ice-cream drenched with a shot of dark rum and expresso, sprinkled with cashew nuts. **450 Mzm** 

> Mozambican ice cream pie A rich peanut ice cream encased in a peanut and coconut toasted crust

#### 450 Mzm

Chocolate Volcano Warm chocolate cake with a fondant center served with vanilla ice cream



500 Mzm

Seasonal Fruit Platter 300 Mzm



MARGARITA PIZZA 400 Mzm

# CHICKEN NUGGETS WITH CHIPS AND VEGETABLES 450 Mzm

FISH GOUJONS WITH CHIPS AND TARTAR SAUCE
450 Mzm

SPAGHETTI BOLOGNESE 450 Mzm

KID'S SPECIAL DESSERT Vanilla crepe with chocolate sauce **400 Mzm** 

V -VEGETARIAN V - VEGAN