

# SONHOS

POOL BAR & SEA SIDE RESTAURANT

## ALL DAY BREAKFAST

**3 EGG OMELETE (P)(D)**  
Egg, Onion, Tomato, Cheese, Ham, Bacon, Hash Brown

**AVOCADO TOAST**  
Toasted House Bread, Avocado, Tomato, Poached Egg

**FRENCH TOAST**  
Brioche, Egg, Cinnamon, Caramelized banana, Strawberry Basil Compote

## SALADS

**CLASSIC CHEF'S SALAD (V)**  
Mesclun, Tomato, Carrot, Bacon, Egg, Croutons  
\*Optional Chicken

**GREEK SALAD - THE ORIGINAL (V)(D)**  
Tomato, Onion, Cucumber, Olives, Feta Cheese

## BOWLS

**QUINOA BOWL (V)(G)**  
Quinoa, Broccoli, Mango, Semi-dried Tomatoes, Carrots, Mesclun

**TUNA BOWL (SF) (\*) (N)**  
Tuna, Rice Noodles, Grapefruit, Nori, Soy, Sesame Dressing

## SHARING STARTERS

**CALAMARI (SF)(G)**  
Salt and pepper grilled or fried calamari, peppadew and pineapple salsa

**COCONUT PRAWNS (SF)**  
Coconut sauce, prawns, Rice, Papadum

**FALAFEL PLATER (V)**  
Chickpeas, Olives, Cucumber, Pita Bread

**CHEESE AND CRABS SAMOSAS (SF)(D)**  
Crab Meat, Cheddar, Mozzarella

## SUSHI

**SPICY TUNA CALIFORNIA MAKI (5 pcs) (SF)(SP) (\*)**  
Rice, Tuna, Carrot, Cucumber, Nori

**AVOCADO- MANGO MAKI ROLL (5 pcs) (\*) (VG)**  
Avocado, Carrot, Cucumber, Nori

**PRAWN TEMPURA MAKI ROLL (5 pcs) (SF)**  
Tempura Prawn, Carrot, Cucumber, Nori

**SUSHI PLATTER \$23 (SF)(SP) (\*)**  
8 Prawns, 8 Avocados, 8 Spicy Tuna, 8 pieces Sashimi

## MAINS

**ARANCINI (D)**  
Arborio Rice, Three Cheeses, Tomato concasse

**PASTA**  
Creamy Mushroom or Bolognaise  
Spaghetti, Penne, Linguini

**PEIXE PANADO (SF)(D)**  
Crispy Local Fish, Tartar Sauce, Caper Popcorn, Salad, or Chips

**VEGETABLE CURRY (V)(G)**  
Coconut sauce, Garden vegetables, Rice

**BROCCOLI RISOTTO GRILLED LEMON (G)**  
Broccoli, Spinach, Parmesan Cheese, Cream

**VEGETABLE TORTILLA (N)**  
Grilled Vegetables, Rocket, Pesto, Cajun

**SATAY MIX (SP)**  
Chicken and Beef skewers, Asian Cucumber Salad, Red Chili, Sesame

**WAGYU BEEF STEAK \$16**  
Denver wagyu steak, Potato fondant, Jus, Asparagus

**MOZAMBIKAN PRAWNS (SF)**  
Grilled Prawns, Lemon Butter Sauce  
Fries or Side Salad

**SEAFOOD PLATTER \$42 (SF)**  
Lobster, prawns, Creamy Mussels, Fish, Calamari, Fries,  
Vegetables, Lemon Butter sauce

**BURGER**  
Beef Patty, Cos Lettuce, Tomato, Gherkin, Onion Marmalade,  
Chips

## SWEET

**CHOCOLATE BROWNIE (D)(N)**  
Chocolate Brownie, Vanilla Ice Cream

**AFFOGATO (D)(A)(N)**  
Vanilla Ice Cream, Frangelico Liqueur, Espresso

**FRUIT SKEWERS (V)(G)**  
Honey Dew, Spanspek, Pineapple, Kiwi, Passionfruit Dip

### Food allergy notice

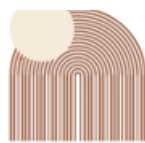
V-vegetarian | VG-vegan | D-dairy | SF-seafood | SP-spicy | P-pork | N-nuts | A-alcohol | \*-raw, undercooked, or cured | G-gluten free

Please note that food prepared in our kitchens may contain the following ingredients; milk eggs wheat peanuts and tree-nuts. If you have a food allergy, please notify your server. Thank you.

About **Sonhos**\*: Inspired from the magic sunsets in Bazaruto and the dreamy scenery of the island, Sonhos, is the new entry at Anantara Bazaruto Inland Resort. Our multi layered menu brings you flavors and tastes from Mozambique and all over the globe, rolled into our very own piece of paradise, with vibrant colors, the earthy rustic music and look, and feel of Sonhos, that creates a relaxing and inviting atmosphere.

Refreshing Mozambiquan inspired cocktails, lovely South African and Portuguese wines, will make your day and night feels like a dream. Set back and enjoy in a picturesque location on the untouched sandy shores of this archipelago, and where Sonhos calls home.

\***Sonhos** means "dreams" in Portuguese



# SONHOS

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## SONHOS COCKTAILS

### MIMOSA PARADISE

Sparkling wine, Coconut Rum, Peach Juice

### CAIPIRINHA

Cachaça, brown sugar, lime

### SONHOS BLUE

Peach Schnapps, Sprite, Blue Curacao, Crushed Ice

### CUCUMBER WASABI MARTINI \$7

Gin, Lemon juice, Cucumber, Wasabi, Simple Syrup

### KIR ROYAL

Sparkling wine, crème de Cassis, Chambord

### ESPRESSO MARTINI

Espresso, Coffee Liqueur, Vodka

### EVERGREEN SPRITZ \$8

Sparkling wine, Vermouth, Fresh Citrus, Bitters, crushed Ice

## MOZAMBICAN INSPIRED

### R&R

Local Rum and Raspberry

### BAZARUTO MOON

White rum, lime, pineapple

### MR PERI

White rum, passion fruit, chili, and orange juice

### ILHA

Vodka, Gin, basil, ginger, soda

### SWEET MOZAMBIQUE \$8

Inverroche gin, lemon juice, honey

### ORANGE CAPOLANA

Tequila, Orange, Simple Syrup, Cranberry Juice

### BAZARUTO BEACH

Vodka, Gin, White Rum with coke

### FINERY \$8

Finery Gin, tonic, cucumber, and mint

## CRAFTED GIN & TONIC

### INVERROCHE AMBER \$7

### MUSGRAVE & PINK TONIC \$7

### SIX DOGS BLUE GIN & TONIC \$8

### CRUXLAND GIN & TONIC \$7

### MIRARI SPICED GIN & TONIC \$7

## CLASSIC COCKTAILS

### PINA COLADA

White rum, coconut milk, cream, and pineapple juice

### MOJITO

Rum, Mint Leave lime and soda

### DOM PEDRO

Vanilla ice Cream, Double cream, Amarula Liqueur

### CAIPIROSKA

Vodka, lime, crushed ice

### FROZEN STRAWBERRY

**MARGARITA \$7**  
Tequila, Cointreau, and Fresh Strawberry

### APEROL SPRITZ \$8

Sparkling wine and soda

### MOSCOW MULE \$12

Grey Goose Vodka, Lime, Ginger Beer

### NEGRONI \$11

Hendricks Gin, sweet vermouth, orange peel, Campari

## MOCKTAILS

### MOJITO

Mint leaf, lime, soda & sugar syrup

### GRAPEFRUIT FIZZ

Grapefruit juice, Ginger ale, and mint leaf

### CUCUMBER NOJITO

Cucumber, mint, lime, soda water

### THE GREEN OCEAN

Cucumber, banana, and a drop of honey

### BEM VINDO

Lemon, pineapple, salt, and sugar syrup

## VINHO BRANCO

### ALANDRA WHITE, Chardonnay,

Chenin Blanc, 2021

Portugal, Light-Bodie

### REMHOOGTE FIRST LIGHT, Chenin

Blanc, 2022

Stellenbosch, South Africa

### VILLIERA RESERVE Sauvignon

Blanc 2022

A zesty, dry white with gooseberry and passion, tropical fruit characters

### CEDERBERG GHOST CORNER \$43

Semillon, 2019

Elim, South Africa

### RUST en VREDE BLANC \$34

Fresh and light with well-balanced fruit and oak components, and lingering citrus finish, Ripe fruity and smooth

## VINHO ROSÈ

### MATEUS ROSÈ, 2021 \$28

Portugal, Light-Bodied

### ROBERTSON ROSÈ

Delicious, sweet berry flavors, fruity and fresh

### ANTHONIJ RUPERT JEAN ROI, ROSÈ, 2022 \$46

Franschhoek, South Africa

Lovely freshness and succulence from lively acidity.

## VINHO TINTO

### ALANDRA RED, 2021

Alentejo, Portugal

### SPIER Merlot, 2021

Western Cape, South Africa

### PAINTED WOLF Syrah 2018 \$45

Walker Bay, South Africa

A remarkable wine with pure fruit flavors supported by black pepper and savory richness.

## ESPUMANTE

### WELTEVREDE MCC BRUT

Robertson, South Africa

### BARON ALBERT ENCHANTERESSE BRUT \$105

Champagne, France

A cuvee that will delight gourmets with its aroma, both bright and airy

### VEUVE CLIQUOT \$161

Champagne, France

Lingering fruity flavors of apple and pear on the palate

### MOET & CHANDON \$157

Champagne, France

Flavors of butter and brioche and a high concentrate of candid fruit, gingerbread and vanilla

### DOM PERIGNAN CHAMPAGNE

VINTAGE, 2006, \$623

Champagne, France

With every sip of Dom Perignon, you always have that purity of fruit character, depending on the vintage.

## BEERS

### 2M

MANICA

TXILAR

CASTLE LIGHT \$4

HEINEKEN \$6

GINGER BEER \$6

TXILAR BLACK \$4

CORONA \$5

