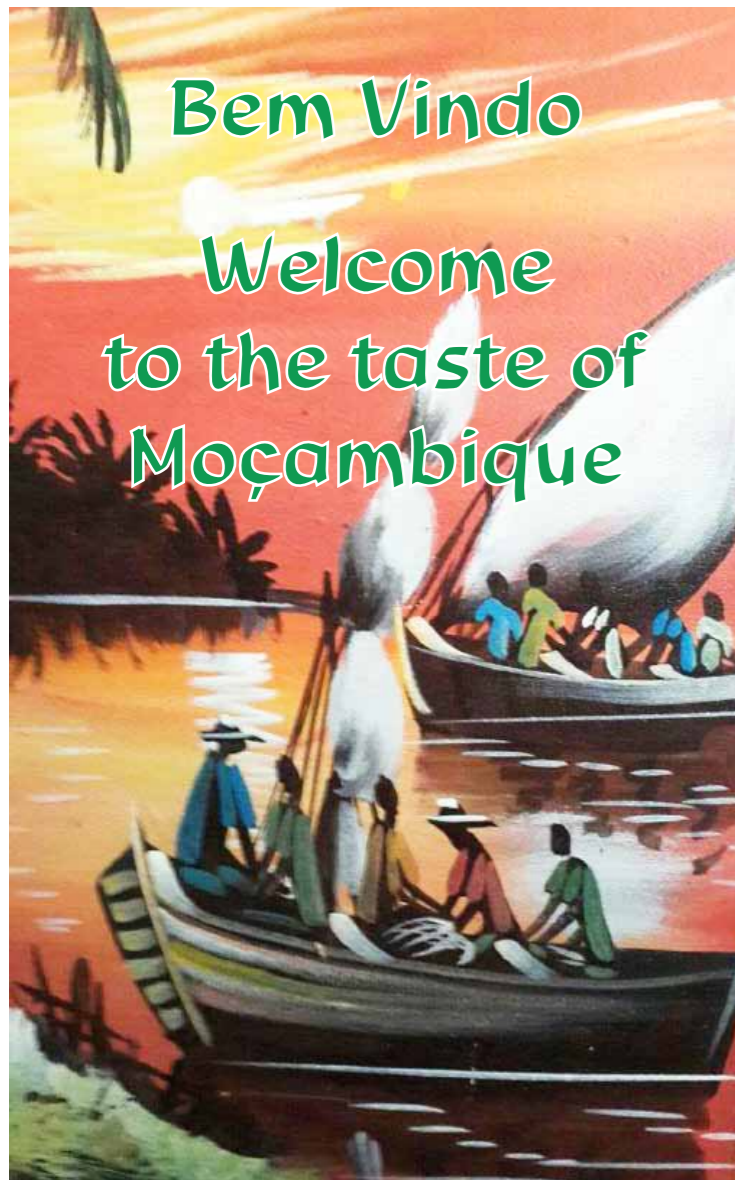


Tel: 060 335 3110



Cash and Credit Cards accepted, regret no cheques.

**Opening hours:**  
Monday to Sunday 12 noon to 9 pm

All items are subject to stock availability.  
Prices are subject to change without prior notice.  
Please phone the restaurant to confirm prices.

**Warning:** Please note that not all the fish we serve is completely de-boned. Some of our menu items contain Nuts and Shell fish.

## Starters

<b>Maputo Starter</b> 6 Shelled prawns in a creamy garlic sauce, topped with grated cheese.	<b>R 90</b>
<b>Mussels</b> Fresh mussels in a creamy garlic sauce.	<b>R 69</b>
<b>Halloumi Cheese</b> Goats cheese, fried or grilled	<b>R 59</b>
<b>Chicken Livers</b> Grilled chicken livers in a garlic wine sauce and sauté onions. Served plain or peri-peri with a roll.	<b>R 53</b>
<b>Calamari Starter Heads</b> Grilled or Fried.	<b>R 50</b>
<b>Calamari Starter Tubes or Rings</b> Grilled or Fried.	<b>R 64</b>
<i>Calamari can be served with Garlic peri-peri sauce for an extra R 10</i>	
<b>Prawn Rissoles (Rissois de Camarao)</b> 2 Crumbed half moon pastries, filled with a creamy prawn sauce. A bite of peri-peri.	<b>R 46</b>
<b>Scampi Starter</b> 6 shelled prawns fried in batter and served with sweet chilli sauce.	<b>R 85</b>
<b>Cod Fish Cakes (Pasteis de Bacalhau)</b> 3 in a portion normally served at room temperature.	<b>R 50</b>
<b>Mixed Starter Platter</b> Combination of calamari, chicken trinchado, chicken livers, olives and crumbed mushrooms.	<b>R 250</b>
<b>Chicken Trinchado</b> Cubes of chicken breasts pan fried in a creamy garlic sauce. Served plain or peri-peri, with a roll.	<b>R 56</b>
<b>Beef Trinchados</b> Cubes of steak pan fried in a garlic, peri-peri, wine and bay leaf. Served with a Portuguese roll.	
<b>Fillet steak R 79      Rump Steak R 69</b> Additional cream R 12	
<b>Crumbed Button Mushrooms</b> Served with tartar sauce.	<b>R 65</b>
<b>Moçambique Garlic Peri-peri Roll</b>	<b>R 39</b>
<b>Portuguese Cheese Garlic Roll</b>	<b>R 32</b>

**We do not have a liquor licence so  
Little Magia Moçambique guests may bring their  
own wine, beer or spirits – but we trust you won't  
get too rowdy for our other guests!**

## Mains – Meat

All Mains are served with a choice of starch.

Choose your cut and weight of meat  
and then decide on a topping.

<b>Fillet</b>	<b>200g R 125</b>	<b>300g R 169</b>
<b>Rump</b>	<b>200g R 99</b>	<b>300g R 129</b>

### Toppings

<b>Surf and Turf</b> Shelled prawns in a creamy wine and mushroom sauce.	<b>R 39</b>
<b>Portuguese</b> Pan fried, topped with Parma ham, fried egg and a creamy wine sauce.	<b>R 25</b>
<b>Bitoque</b> Pan fried, and served with a fried egg, crispy streaky bacon & topped with a creamy wine sauce.	<b>R 25</b>
<b>Mother's Favourite</b> Grilled and smothered in peri-peri garlic and wine sauce, topped with a fried egg.	<b>R 21</b>

<b>Beef Espetada</b> Tender cubes of rump, sprinkled with coarse salt and bay leaves, served on a skewer.	<b>R 159</b>
<b>Chicken Espetada</b> Cubes of chicken served on a skewer.	<b>R 95</b>
<b>House Espetada</b> Tender chicken breast cubes, 3 queen prawns and chourico on a skewer.	<b>R 169</b>
<b>LM Espetada</b> Cubes of rump, chicken and chourico all on one skewer.	<b>R 145</b>

## From the Sea

Please Note: Not all of our fish is deboned.

<b>Hake</b> 220g Hake grilled or fried, served with tartar sauce.	<b>R 90</b>
<b>Calamari Main Tubes or Rings</b> Tender fried or grilled, from the Falkland Islands, off the south coast of Argentina.	<b>R 139</b>
<b>Bacalhau à Brás</b> Slivers of cod fish pan fried with straw chips, garlic, onions, scrambled eggs, parsley and olive oil.	<b>R 149</b>
<b>Sole Medium</b> Grilled medium sole basted in lemon butter.	<b>S Q</b>
<b>Fresh Kingklip</b> Kingklip filleted, grilled to perfection. Add thermidor sauce for R 25	<b>S Q</b>
<b>Fresh Line Fish</b> Ask your waiter for availability.	<b>S Q</b>

## Prawns a Casa "House Prawns"

All Mains are served with a choice of starch.

Choose your size and quantity of prawns  
and then decide on a topping.

<b>6 Queen Size 21/25</b>	<b>R 159</b>
<b>6 King Size 16/20</b>	<b>R 199</b>

### Toppings

<b>Nacional</b> Cream beer sauce, with or without chillies.	<b>R 28</b>
<b>Lemon butter</b> Creamy lemon butter sauce.	<b>R 22</b>
<b>Garlic peri-peri</b> Creamy garlic, peri-peri sauce.	<b>R 25</b>
<b>Peri-peri</b>	<b>R 10</b>
<b>Garlic</b>	<b>R 10</b>

<b>Prawn Special</b> 12 Medium prawns grilled, in our delicious lemon butter basting.	<b>R 149</b>
<b>Scampi Main Meal</b> 10 shelled prawns fried in batter, served with chilli sauce.	<b>R 159</b>
<b>Beach Platter</b> 200g hake plus 6 medium prawns and half calamari.	<b>R 189</b>
<b>Little Moçambique Platter for one</b> A combination of fish hake (200g), 6 medium prawns, calamari tubes, & 3 mussels in a cream garlic sauce.	<b>R 220</b>
<b>L.M. Platter</b> A combination of: 6 medium prawns, calamari tubes, heads, a prawn rissole & 3 mussels in a cream garlic sauce.	<b>R 220</b>
<b>Little Moçambique Platter for two</b> A combination of fish medallions (400g), 12 medium prawns, calamari tubes, & 6 mussels in a cream garlic sauce.	<b>R 399</b>
<b>Polana Platter</b> Consists of: A cafreal spatchcock chicken, 12 queen prawns & full calamari portion.	<b>R 499</b>

## Top Ups – Add to any dish

<b>King Prawns 5</b>	<b>R 160</b>
<b>Queen Prawns 5</b>	<b>R 127</b>
<b>Medium Prawns 5</b>	<b>R 60</b>
<b>Calamari starter portion</b>	<b>R 59</b>
<b>Mussels 6</b>	<b>R 46</b>

## Aves – Poultry

### Chicken Cafreal “Grilled” R 149

A spatchcock chicken grilled the Mozambican way, to bring you the flavours of my place of birth. A choice of lemon & herbs, mild, hot or extra hot.

Ask your waiter for Chicken Zambeziana for an extra R 20

### Half Chicken Cafreal “Grilled” R 89

Just half the bird!

### House Chicken R 125

Chicken fillets pan fried and smothered in a delicious cream mushroom and beer sauce.

Please note that our chicken is grilled from fresh to perfection and may take up to 45 minutes, when we are busy.

## Combos

### Half Chicken & Calamari R 159

Half a chicken with 110g calamari, grilled or fried.

### Half Chicken & Prawns R 169

Half a chicken with 6 medium prawns grilled or fried.

### Calamari & Prawns R 189

A full portion of calamari (220g) and 6 medium prawns.

### Hake & Prawns or Calamari R 139

±200g Hake and 6 medium prawns or 110g calamari, grilled or fried.

### Lover’s Combo R 158

¼ Chicken, 5 medium prawns and 110g calamari.

### Chicken Skewer R 133

Chicken fillet grilled on a skewer with 6 prawns or calamari.

### 3 Way Prawns R 169

12 Prawns cooked in different ways – grilled, scampi and cajun.

### 3 Way Calamari R 169

Three half portions of calamari cooked in different ways – grilled, fried and curried.

## Curry

### Prawn R 179

8 Prawns cooked in a mild coconut milk curry.

### Chicken R 89

Chicken fillet cubes cooked in a mild coconut milk curry.

### Chicken & Prawn R 149

Chicken fillet cubes with 5 prawns cooked in a mild coconut milk curry.

### Calamari R 89

Tender calamari cooked in a mild coconut milk curry.

Curries are served with Basmati Rice or Penne Pasta.

## Pastas

Your choice of fettuccine or penne.

### Prawn Pasta R 179

8 Plump prawns sautéed in garlic, cream and white wine, served with pasta of your choice.

### Vegetarian Pasta R 98

Combination of herbs, sliced mushrooms, spinach, green and red peppers, in a garlic tomato based sauce and sprinkled with fresh parsley and basil.

### Pasta com Galinha R 89

Chicken strips sautéed in garlic in a cream mushroom sauce and roasted almonds.

### Vegetarian Platter R 98

Includes halloumi, milho frito, one of the vegetarian starters, veggies, chips or rice.

## Sauces

### Mushroom, Pepper, Cheese or Creamy Garlic each R 29

### Red Hot Peri-peri R 15

### Green Chilli R 10

## Salads

### Portuguese Salad R 69

Mixed greens, tomato, cucumber, onions and olives.

### Greek Salad R 79

Mixed greens, tomato, cucumber, onion, olives and topped with feta cheese.

### Bowl of Olives R 35

Black and green olives seasoned with garlic, olive oil and oregano.

### Bowl of Feta R 35

Cubes of feta cheese seasoned with olive oil and oregano.

## Desserts

### Lemon Curd Cheese Cake R 49

### Strawberry Cheese Cake R 49

### Crème Brûlée R 49

### White Chocolate Hazelnut R 49

### Death by Chocolate R 49

### Amarula, Kahlúa or Frangelico R 65

### Ice Cream R 40

### Ice Cream & Chocolate Sauce R 40

Most of our desserts are homemade from family recipes.

## Hot Beverages & Speciality Coffees

### Café Latte R 23

### Cappuccino Pequeno “Small” R 24

### Cappuccino Medio “Medium” R 28

### Chococcino R 25

### Tea – 5 Roses or Rooibos R 18

### Espresso R 19

### Double Espresso R 22

### Portuguese Espresso R 64

with a tot of Aguardente Bagaceira

### Filter Coffee R 19

### LM House Coffee R 35

made with condensed milk

### Hot Chocolate R 26

### Milo R 26

## Cold Beverages

### Minerals (330ml) R 18

### Tomato Cocktail (200ml) R 25

### Appletiser R 27

### Grapetiser Red R 27

### Lipton Ice Tea R 20

### Rock Shandy R 35

### Fruit Juices R 29

### Mineral Waters (500ml Still or Sparkling) R 17

### Minerals (200ml) R 17

### Milkshakes R 35

### Kids Milkshake R 25

### Cordials R 7

Prices are subject to change without prior notice. Take Outs have an extra charge of R 6 for packaging. Please phone the restaurant to confirm prices.

## Sunday & Monday Special

NEW

### Three Course Meal R 159

You may choose a starter – from a choice of 3, a main meal – we have 3 different main meals, then follow with a dessert – there are 2 different ones to pick from.

This special menu will change every 15 days, so please check with your waiter for today’s menu.

Booking for the Special Three Course Meal is essential.

We regret we cannot offer this Special as a takeaway nor may it be shared.

## Children’s Menu

Strictly for 12 years and under.

### Crumbed Chicken Fingers deep fried, with Chips R 69

### Steak and Chips R 75

### Crispy Scampi with Chips R 79

### Crispy Calamari with Chips R 69

Children must please remain seated. Parents, please accompany your children to the Rest Room. To insure a comfortable experience for all our guests, we ask that decibels are kept to acceptable levels.

## House Rules

- The first round of bread is offered with our compliments. Extras will be charged for.
- Steaks cooked medium well – to well done are not recommended, but we will try our best.
- Variations to the menu will result in a delay in preparation time and compromise the original dish.
- Service charge is not included, but for parties of 10 or more a 10% service charge will be included in the bill.
- Please ensure children remain seated and are accompanied to the rest room.
- We will not tolerate abusive patrons and reserve the right to service.
- Separate bills: an itemised bill is made up for the entire table and it is not possible to do per person bills.
- In a hurry? We don’t do fast food. Our kitchen staff need time to prepare your meal properly.