

PETISCOS - STARTERS

Stone Soup - Sopa de Pedra

Stone soup is our soup of the day. Ask your waitron about the legend of the stone soup.

R 50.00

Portuguese Sausage - Chouriço

Chouriço is about as traditional as they come. This one is slightly spicy but not hot. Served grilled, as a snack, with mild cheese. Enjoy with wine.

R 55.00

Chicken Livers - Figados de Galinha

Break out the paõ and enjoy our saucy starter. Marinated and done in garlic, white wine & peri-peri.

R 53.00

Chicken Wings - Azas de Galinha

Sticky and slightly spicy.

R 53.00

Grilled Calamari - Lulas Grilhadas

Spicy tender strips soaked in lemon and grilled in garlic butter. Delicioso!!!

R 52.00

Chicken Trinchado - Trinchado de Galinha

Cubes of chicken, marinated in white wine, garlic, peri-peri & olive oil. HHHHMMMMMMMMMM. Dip that Paõ

R 57.00

Steak Trinchado - Bife Trinchado

Cubes of meat, marinated in white wine, garlic, peri-peri & olive oil. Remember the good times eating trinchado, dipping the paõ and drinking catembas.

R 59.00

SALADA E VEGETAIS - SALAD & VEG

Portuguese Salad - Salada Portuguesa

Simply crispy lettuce, onion & tomato, with a typical Portuguese dressing.

R 38.00

Add Meaty items for **R20** or Non Meaty for **R12**

Vegetarian Meal - Vegetais do Dia

Typically, we do an Oven-Baked Veggie Bake **or** Stir-fry, with rice, chips and salad **or** with Chinese Noodles. Ask your waitron what the chefs can prepare with today's freshly picked veggies.

R 95.00

Seafood Salad - Salada de Marisco

Calamari, mussels, prawns, and line fish over a Portuguese salad, dressed with our very own dressing.

R 79.00

CARNE - MEAT

Spare Ribs - Costoletas de Porco **R 130.00**

A rack of sticky, spicy ribs that can only be enjoyed with your fingers.
Must be accompanied with lots of wine.

Beef Espetada (Med Recommended) **R 143.00**

Traditionally bay leaf sticks are used over open coals.
Ours comes pretty close. Dripping with garlic and butter.
You can't beat the flavours that come out of this one.

Portuguese Steak - Bife a Portuguesa **R 145.00**

Steak, egg and chips. Comes with lots of garlic, peri-peri & white wine sauce for dipping.

Steak Trinchado - Bife Trinchado **R 135.00**

Cubes of beef marinated in white wine, garlic, peri-peri & olive oil.
Topped with Portuguese chips & served with paõ.

Prawn & Steak - Bife e Camarão **R 175.00**

Popular both in Mozambique & right here in ZA. Our prawns are grilled with lemon or peri-peri & our steak in a Mozambican garlic sauce.

GALINHA - CHICKEN

Chicken Wings - Azas de Galinha **R 95.00**

Sticky and slightly spicy, always a firm favourite.

Chicken Trinchado - Trinchado de Galinha **R 105.00**

Cubes of chicken marinated and drenched in white wine, garlic, peri-peri & olive oil.
HHHHMMMMMMMM. Dip that Paõ

Chicken Espetada - Espetada de Galinha **R 137.00**

Boneless thighs char grilled over open coals. Dripping with peri-peri.
Advise your waitron if you would prefer it served lemon & herb style.

Porra-Peri Baby Chicken - Frango Assado (450 TO 500G) **R 145.00**

HHHHhhmmmm! We all know and LOVE Porra-Peri Baby flatties.
Peri-peri or lemon & herb.

Chicken & Prawn Curry - Caril de Camarão e Galinha **R 165.00**

Although this is most popular in winter, in LM we would eat this curry in summer, winter, night or day. It goes great with catembe & paõ.

MARISCO - SEAFOOD

Prawns - Camarão

LM Prawns, as we remember them, remain the true fun loving, finger licking, sauce dipping, catembe drinking, friendly, joking, chatting and enjoying meal. I don't think there is a more sociable meal than this. Need I say more?

	Lrg	Med
For 6	R 170.00	R 119.00
For 8	R 223.00	R 156.00
For 10	R 272.00	R 193.00
For 12	R 319.00	R 228.00
For Kg	R 489.00	R 407.00

LM Prawns when available

R SQ (+/-R46 each)

The nicest, tastiest Prawns of all species.
BUT very rare at present.

Grilled Hake - Hake Grilhado

R 110.00

Hake fillet, grilled and served with lotsa lemons.

Grilled Calamari - Lulas Grilhadas

R 110.00

Slightly spicy calamari strips soaked in lemon, grilled in butter.
Served the Portuguese way.

Today's Line Fish - Peixe do Dia

R 121.00

Only fresh line fish is served. Please ask your waitron what Luiz caught today.

Hake & Calamari Combo

R 145.00

Grilled Hake & Calamari with rice/chips & salad

Seafood Platter for 1

R 286.00

A combination consisting of:
Grilled Hake, 6 x Med Tiger Prawns, Calamari, Mussels
with rice/chips & salad
(Platter for 2 available on request – R396.00)

Grilled Sole - Linguado Grilhado

R 54-00 per 100g raw weight.

Dressed sole, grilled and served with a dollop of garlic & herb butter.
Please ask for available size soles.

Additional Extras

Extra Portuguese rolls	R5.00 (for 2 rolls)
Extra sauce	R15.00
Extra portion of seasonal veggies	R9.00 p/veg
Portion of veggies to substitute a starch	R6.00 p/veg
Extra chips	R18.00
Extra rice	R10.00
Extra garnish salad	R10.00

SOBREMESA -- DESSERT

At LM in Plett we strive to serve authentic Portuguese desserts,
created by our very own pastry chef.

Please ask your waitron what has been prepared for you today.

Also Available

LIQUEUR COFFEES and DOM PEDROS

LUNCH MENU Served until 4pm only

Porra Salad R 38.00

Simply - Crispy lettuce, onion, tomato, covered in LM salad dressing.

Chicken Salad R 58.00

Portuguese salad topped spicy chicken strips.

Prego Salad R 60.00

Portuguese salad topped spicy steak strips.

Beef Burger R 68.00

Here at LM we make our own burger patties. Try it once and you'll be hooked. THIS is a real burger.

Chicken Prego R 65.00

Just for fun, because I can.

Prego R 70.00

You haven't lived if you haven't had an LM prego. Served on a saucy roll with chips.

Chicken Wings R 70.00

Peri-Peri or Lemon & Herb. Flame grilled & served with chips.

Chicken Livers R 68.00

Yep! It's as good as you remember. Break out the paõ.

Egg & Cheese Burger R 78.00

OK! Now THIS is really a real burger. Right up there with the best of the best.

Fish & Chips R 74.00

Hake fillet, lightly dusted with flour and grilled.

Beef Trinchado R 77.00

Remember the good times at LM, eating trinchado and drinking catembas. Cubes of meat marinated in white wine, garlic, peri-peri & olive oil.

Chicken Trinchado R 74.00

Cubes of chicken, marinated in white wine, garlic, peri-peri & olive oil. HHHMMMMMMMMMMMM. Dip that Paõ

Calamari R 75.00

Grilled spiced calamari strips, basted in lemon & grilled in butter. The Best!

Bitoque R 95.00

A ladies portion of steak, topped with an egg.