



Menu & Wine List

Starters

Snails Al Forno

6 Snails, oven baked in Garlic, Parsley & Cheese **70**

Or the original Garlic butter **65**

L.M. Mussels

New Zealand Mussels smothered in a Creamy Garlic Cheese Sauce **75**

Grilled Calamari

Deep fried or grilled Calamari Tubes in Lemon Butter or Peri-Peri **80**

Smoked Salmon

Norwegian Smoked Salmon served with Avocado Salad, Onions & Capers **95**

Oysters - Unbeatable!

6, Fresh from the Ocean, served with Lemon & Tabasco **S.Q.**

Halloumi

Deep fried & served with a sweet chilli sauce **75**

Trinchado

Cubes of fillet in a traditional red wine and olive sauce -served with 2 mini Portuguese rolls. **95**

Home Made Soups

Caldo Verde

Traditional cabbage and chourico **65**

Seafood

with Calamari, Mussels, Line fish etc **75**

Vegetable Soup

with barley **60**

Salads

Greek Salad

SINGLE 52 TABLE 75

An old traditional favourite , lettuce tomato, red onion, cucumber, pepper, olives and feta

Chicken Salad

Peri peri or lemon herb , pan fried chicken strips served in salad **80**

ADD AVO 18

Beef Balsamic Salad

Grilled fillet /strips finished off on the pan in a balsamic reduction and served on a bed of lettuce, tomato, red onion, cucumber and olives salad **95**

Grilled Calamari Salad

Our famous starter calamari served on a bed of lettuce, tomato, red onion, cucumber and olives salad **90**

Pasta

- Vegetarian Pasta** 75
Fettucini, Mushrooms, Tomato, Green Peppers & Chilli
- Fettuccine Alfredo** 95
Pasta with a creamy ham & mushroom sauce
- Spaghetti Bolognese** 95
The original recipe!
- Fettuccine Beef Balsamic** 105
Grilled fillet /strips finished off on the pan in a balsamic reduction and served with a creamy napolitana fettuccine
- Seafood Pasta** 175
Fettucini, prawns, mussels & calamari in a creamy seafood sauce

Specialities

- Baby Chicken** 120
Unbeatable! – marinated in an authentic Mozambique marianade for up to 24 hour and Flame grilled to perfection in a Lemon Butter or Peri-Peri sauce
- Prego – The Original** 120
300grams of thinly sliced rump pan fried in an olive oil, white wine , garlic , fresh chilli and bay leave mix and served in a Portuguese roll with chips
- Bifana** 100
300grams of thinly sliced pork fillet pan fried in an olive oil, white wine , garlic , fresh chilli and bay leave mix and served in a Portuguese roll with chips
- Filletto Al Tegamino – Try This One!** 189
Prime fillet, sizzling in a garlic, wine & herb sauce.
- Alentejano** 125
Only served with yellow rice.
An authentic Portuguese pork – clam – and chourico stew
- Whiskey Prawns** 170
Our unique tangy whiskey – white wine – parmesan and basil sauce
- Prawn Curry** 175
Prawns out of the shell cooked in a traditional Mozambique coconut cream curry sauce

LM Prawns

served with either chips- salad - baked potato -
rice – mash - pan fried potato - porra potato

	6x MEDIUM	6x QUEEN
Plain Grilled	140	170

Lemon butter – creamy peri – peri and garlic butter
sauces on the side

Best Of The Best	160	190
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Our famous peri-peri – garlic – and white wine sauce

Prawns National	160	190
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Only served with our yellow rice
Original Mozambique recipe , grilled prawns finished off
in a pan with a beer and spice sauce

Add Extra Prawns To Your Favourite Dish Above:

Medium Prawn	20 Each
Queen Prawn	26 Each



Seafood

served with either chips- salad - baked potato -
rice – mash - pan fried potato - porra potato

Kingklip

Grilled in a Lemon Butter Sauce	175
Grilled in a creamy Mushrooms & LM Prawns sauce	205
Grilled in a creamy pepper & brandy sauce	190

West Coast Sole

Grilled with lemon butter on the side	175
Bonne femme	205

A creamy cheese, ham, mushrooms and prawn sauce

Calamari

Grilled & finished of in the pan in an amazing lemon butter	145
Fried in our own secret batter mix	145
served with a tarter sauce	
"ZORBA"	145
Greek style, Portuguese perfected, in lemon butter, olives and herbs	
Norwegian Salmon	175
Pan fried in a traditional Mozambique "Cabo Delgado " sauce	
<i>Mango – coconut milk – banana sauce</i>	
Hake Grilled or Batter fried	125
Grilled or fried to perfection & served with home - made tartar sauce	

Combos

Served With Either Chips- Salad - Baked
Potato - Rice – Mash - Pan Fried Potato - Porra
Potato

Hake And Calamari 165

280gr Hake (grilled or fried) with calamari

Add Medium Prawns 20 Each

Add Queen Prawns 26 Each

Marina Rump 195

300gr rump with 4 medium prawns

Add Medium Prawns 20 Each

Add Queen Prawns 26 Each

Baby Chicken & Prawns 190

Flame grilled baby chicken (peri-peri or lemon herb) with
4 medium prawns

Add Medium Prawns 20 Each

Add Queen Prawns 26 Each

Half Baby Chicken & Prawns 120

Flame grilled baby chicken (peri-peri or lemon herb) with
4 medium prawns

Add Medium Prawns 20 Each

Add Queen Prawns 26 Each

Kingklip & Calamari 195

250gr Grilled kingklip and calamari (grilled or fried)

Add Medium Prawns 20 Each

Add Queen Prawns 26 Each

Meat Dishes

Served with either chips - salad - baked potato - rice - mash - pan fried potato - porra potato

Fillet Steak	180
The original flame grilled favourite	
Rump Steak 300g	170
Lazy aged, melts in the mouth, delicious	
T-bone Steak 400g	175
Big and juicy, grilled to perfection	
Trinchardo	170
Cubes of Fillet in our Special Herb & Red Wine Sauce	
L.M. Steak	195
Pan-fried Fillet with Mushrooms, Herbs, Garlic & topped with an Egg	
Lamb Curry	185
Prepared in a traditional Mozambique coconut cream curry sauce	
Lamb Chops	190
Tender Chops Grilled to taste. (3 X 100grams)	
Pork Chop	169
2 Char-grilled crispy, served with your choice of starch	

Our Selection Of Sauce

Pepper Sauce	25
Mushroom Sauce	30
Creamy Cheese	30

Pizza

Margherita 70

Tomato, Mozzarella Cheese, Oregano, Salt & Pepper

Regina 95

Tomato, Cheese, Ham and Mushrooms

Hawaiian 85

Tomato, Cheese, Ham, Pineapple

Quattro Stagioni 99

Tomato, Cheese, Ham, salami, Mushrooms, Olives & green pepper

Toscana 98

Tomato, Cheese, Ham, Salami

Add chilli 8

Add avo 18

Portuguese 95

Tomato, Cheese, Spicy Chouriço, olives

Add chilli 8

Add avo 18

Add salami 25

Mexicana 105

Mince, Green Pepper, green pepper & Chilli

Vegetarian 85

Tomato, Cheese, Green Pepper, Onions, Mushrooms & Peppadews

Add avo 18

LM. Chicken 105

Tomato, Cheese, Chicken, Feta Cheese & Green Pepper

Add avo 18

Tricolore 105

Tomato, Cheese, Bacon, Feta, Avo & Peppadews

Add ham 19

Add Extra bacon 19

Seafood 115

Tomato, Cheese, Prawns, Calamari, Mussels & Garlic

Add extra Mozzarella Cheese 18

Lm Special 109

Tomato Base, Mozzarella, Onions, Mushrooms, Peppadews, Bacon & Chilli, topped with fresh tomato

Bar Bites

Half Baby Chicken And Chips 65

LM's Delicious special marinate Mozambican half Chicken served in either peri -peri or lemon and herb

Lm Steak Roll And Chips 70

150gr steak grilled and served on an open Portuguese roll covered in a creamy prego sauce

Steak Egg And Chips 75

150gr steak grilled and finished of in a pan with a red wine and garlic sauce

Lm Chicken Wings 70

6 chicken wing pan fried in one of the following In sauce
- Peri peri
- Lemon herb
- Creamy prego

Pan Fried Chourico and Olives

Traditional Portuguese chourico pan fried in 1920 brandy with pitted olives and served with a mini Portuguese roll

Full Chourico 70

Half Chourico 40

Burger And Chips 65

Add Another Patty 30

Add Cheddar Cheese 18

Add Avo 18

Add Egg 7

Lm Meat Kebab 65

150gr cubed rump kebabs prepared in white wine – coarse salt and bay leaves and grilled rare to medium rare and served with 2 mini prtuguese rolls

Kiddies Corner

Chicken Strips Served With Chips 55

150 gr chicken breasts crumbed and deep fried and served with a sweet mayo sauce

2 Slider Beef Burger Served With Chips 69

2 mini burgers each consisting of 80gr beef burger patties served on mini buns with lettuce, tomato, and bbq sauce

ADD CHEDDAR CHEESE 8

2 Chicken Slider Served With Chips 59

2 mini burgers each consisting of 80gr beef burger patties served on mini buns with lettuce, tomato, and bbq sauce

ADD CHEDDAR CHEESE 8

Fettucine Alfredo - Half Portion 55

Pasta with a creamy ham & mushroom sauce

Spaghetti Bolognese - Half Portion 55

The original recipe!

Quarter LM Chicken 45

Lemon And Herb - With Chips

(Or Peri - Peri If You Choose) *Peri - Peri Contains Wine*

Desserts

Ice Cream & Chocolate Sauce 30

Italian Kisses 40

Chocolate Mousse 40

Freshly Home made with melted marshmallow - Delicious!!

Sohnos De Banana 40

Traditional Portuguese recipe of a deep fried crushed banana batter, dusted in cinnamon and sugar and served with ice cream

Black Forest Gateau Slice - Contains Alcohol 42

Black forest flavoured ice cream on a chocolate sponge sprinkled with kirshwasser liquer

Hazelnut Gateau Slice 42

Hazelnut flavoured ice cream on a chocolate sponge

Vanilla And Chocolate Cake Slice 42

Vanilla and chocolate flavoured ice cream on a vanilla sponge



Wine List

Bubbles

Pongracz Brut NV

280

Delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mouse and persistent bead that make it particularly attractive. It imparts a wonderful foamy mouthful of black fruit flavours with a long lingering aftertaste.

Pongracz Noble Nectar

290

An abundance of indulgence and luxury velvety creamy butter and citrus notes and light yeasty aromas of juicy pears and litchi.

Durbanville Hills Sauvignon Blanc Sparkling

195

The burst of tiny bubbles on the tongue awakens the palate, allowing it to fully appreciate the fresh fruit flavours of the wine. Invigorating and refreshing.

JC Le Roux Le Domaine

160

A delightful sparkling wine that comes alive on the palate. This appealing sparkling wine has all the finesse and freshness of a Sauvignon blanc intertwined with the gentle sweetness of the Muscadet while keeping its crisp youthfulness intact.

JC Le Roux La Chanson

160

A lively, ruby-red sparkling wine. It reveals delightful melange of sweet, fruity flavours suggesting hints of strawberry and plum.

In victory, you deserve Champagne;

in defeat, you need it!

- Napoleon

White Wine

Sauvignon Blanc



Du Toitskloof

160

The wine holds a complex range of flavours with gooseberry, pear and litchi aromas on the nose with a hint of asparagus. Beautifully balanced, the palate is smooth with a lingering, crisp finish.

Durbanville Hills

55

160

With full-mouth feel, the wine is a combination of paw paw & green apple on the palate with a zesty crispness and a lingering aftertaste.

Nederburg Winemasters

170

Distinctive tropical fruit, gooseberry and herbaceous flavours support a balanced palate with a pleasant lingering finish. Melon and herbaceous nuances with fresh gooseberries and a hint of green figs.

Brampton

180

A burst of detailed tropical pineapple, litchi and passion fruit vitality perfectly balanced by an animated natural acidity and a riveting finish.

Two Oceans

40

120

An elegant, crisp wine displaying ripe gooseberry flavours on the fore palate backed by tropical fruit and a hint of grassiness that lingers long on the aftertaste.

Chardonnay

Durbanville Hills

55

160

A creamy richness on the palate with subtle wood flavours. Aromas on the nose carry through to the palate, ending with a crisp finish.

Graham Beck Waterside Unoaked

155

Vibrant freshness and an explosion of tropical fruit on the nose with underlying yellow stones fruit tones. Juicy fruity entry which finishes with a zesty lime twist.

White Wine

Chenin Blanc



Fleur du Cap Natural Light

130

This refreshing, light-bodied wine has a brilliant colour with a light green tinge. On the palate this easy drinking wine is lively, crisp and refreshing with enjoyable, exotic Muscat flavours.

Durbanville Hills

55

160

An abundance of fruity aromas, including guava, paw-paw, melon and kiwi fruit that carry through on the palate.

Riesling

Nederburg The Winemasters

57

170

Off-dry, crisp and fresh with hints of pineapple and lime flavours and a lively finish.

Blended White Wines

Zonnebloem Blanc de Blanc

130

(SAUVIGNON BLANC/CHENIN)

Plenty of tropical fruit flavours such as guava and sweet melon linger long on the aftertaste.

Haute Cabriere

230

CHARDONNAY / PINOT NOIR

This enticing blend of Chardonnay and Pinot Noir shows an abundance of zesty fruit-most notably white peach, lychee and red fruit-with a delectable full mouth feel and balance.

Graca

32

95

Winemaker Deon Boschoff describes it as lively-coloured with flashes of green, a touch of asparagus on the nose and crisp, lemony, off dry flavours. Its petillance gives it a palate-tingling lift.

Saronsberg Earth in Motion

160

It is a clean, fresh wine with ample body, a succulent fruit core and generous aftertaste.

White Wine

Semi Sweet

Saint Anna

120

A rich natural sweet blend packed with plush passion fruit, honey melon, papaya, pineapple and litchi flavours and aromas balanced by a fresh fruity finish.

Boschendal

135

LE BOUQUET

An aromatic, softly sweet white blend that reflects the richness and natural diversity of Boschendal with classic elegance and signature style.

Blush Wine

Nederburg Rose

45 130

Clean, fruity and refreshing flavours with a good acid structure.

Graca Rose

32 95

Lively-coloured with flashes of salmon pink, a touch of raspberry on the nose and nectarine flavours. Its petillance gives it a palate-tingling lift.

Boschendal

55 160

BLANC DE NOIR

South-Africa's original Blanc de Noir (white from red) made since 1980 exclusively from red varietals. Seductively pink with alluring ripe raspberry and spice and a succulent fruity fresh berry finish.

Red Wines

Cabernet Sauvignon



Nederburg

A rich and full-bodied wine with ripe fruit, cherry and delicate oak spice flavours, firm tannins and a lingering aftertaste.

210

Durbanville Hills

An elegant, rich and soft style Cabernet Sauvignon with dark berry fruit and prunes balanced by silky tannins and well integrated wood.

62

185

Zonnebloem

This wine is big and has great aging potential. This is a classic Cabernet Sauvignon that boasts fruity flavours with a lingering after taste of oak spice.

210

Fleur du Cap

Well-balanced wine is velvety soft yet mouth filling with clean soft fruit and an oaky backup with gentle tannins.

230

Merlot

Durbanville Hills

Medium-bodied and fruity with a soft and elegant palate laced with ripe fruit and creamy toffee.

62

190

Tall Horse

Good ruby colour intensity with generous ripe plum and spice on the nose. A silky smooth lush entry with pleasing soft ripe fruit flavours and well incorporated oak notes.

47

140

Fleur du Cap

Well-balanced wine is velvety soft yet mouth filling with clean soft fruit and a touch of sweet oak. These complex flavours linger on the finish.

235

Zonnebloem

An elegant medium- to full-bodied wine with delicate red fruit and well-integrated wood flavours. Perfectly-balanced with accessible tannins and a satisfying finish.

215

Nederburg Winemasters

A well-rounded wine with attractive up-front plum and red fruit flavours and elegant tannins.

210

Red Wines

Shiraz



Brampton

Shades of black and blueberry succulence against a spicy oak background that is mouth-filling and textured yet smoothly contoured.

62 190

Durbanville Hills

An elegant, rich and soft style Cabernet Sauvignon with dark berry fruit and prunes balanced by silky tannins and well integrated wood.

62 185

Two Oceans

Juicy and soft on the palate with red berry fruit flavours and spicy, peppery nuances

45 130

Zonnebloem

Full-bodied, layered and dense with juicy dark fruit flavours, careful oaking, a hint of cloves, and approachable tannins.

210

Pinotage

Beyerskloof

Bundles of dark cherries and sweet fruit upon entry with well integrated subtle spicy / sweet flavours from the oak. A wine with good structure, excellent balance and a long juicy finish.

210

Kanonkop

KADETTE PINOTOGE

A deep red, full-bodied Pinotage with complex black and red berry flavours followed by a hint of banana. Balanced oak and tannin flavours that will integrate over the next few years.

270

Durbanville Hills

This medium bodied wine evokes a sweet sensation on the palate with hints of dark cherries and plums. It is well balanced with silky tannins and lingering flavors of sweet wood spice.

62 195

Zonnebloem

A full-bodied wine, bursting with cherry flavours and spice. Seamless integration of spice, cloves and plum flavours, creating a long lingering finish on the palate.

205

Red Wine

Blended Red Wines



Saint Raphael

37

120

A light bodied, smooth & easy drinking gently wooded Pinotage / Cinsaut blend with soft berry flavours and a sleek juicy finish.

Chateau Libertas

47

140

This medium-bodied wine is a deep ruby colour and winemaker Michael Bucholz describes it an easy drinking wine filled with fruitness and spice.

Nederburg Baronne

165

Smooth, suave and self-assured. Baronne is full-bodied with ripe succulent flavours, soft tannins and gentle oaking.

Allesverloren "1704 Red"

175

A soft and elegantly-structured wine with fresh flavours of red berries and cherries, backed by spicy cedar oak. The flavours combine to produce a wine with complex flavours yet has remarkable drinkability.

Alto Rouge

240

Full-bodied with appealing blackberry flavours followed by tobacco, chocolate, toast and vanilla and a good tannic structure.

Rupert & Rothschild

320

CLASSIQUE

Young and vibrant with raspberry aromas, blueberry flavours, roasted pine nuts and a dark chocolate aftertaste.

Two Oceans Cabernet Sauvignon Merlot

44

130

An easy-drinking wine with intense berry flavours and soft, elegant tannins. An abundance of berry and oak spice aromas.

Specialty

Portuguese Wines

Mateus

210

ROSE

A fresh and seductive wine with fine and intense bouquet and all the joviality of young wines.

Casal Gracia

210

A very fruity wine, enhanced by notes of raspberries and strawberries. On the palate the red berry aroma is also relevant.

Did you know?

The world champion of recognizing wine by smell was crowned in 2003. Richard Juhlin, a sported from Sweden, was able to recognize 43 wines out of 50. For comparison – second place was only able to recognize 4 of them.

Chinese people who want to display their wealth drink expensive red wines mixed with Coca-Cola and Sprite to make it taste more palatable.

In Japan there is a spa where you can swim in tea, coffee, and wine.

A 1997 experiment found that when French music was played in a store, more customers bought French wine. When the music switched to German, there were more German wine sales.

Wine was discovered about 6,000 years ago in the Middle East. The earliest remnants of wine were discovered in Iran, dating back to the Neolithic period (8500-4000 B.C.). The oldest evidence of cultivated vines were found in Georgia, dating from 7000-5000 B.C. It is supposed that the drink originally fermented by mistake. Native yeasts accidentally came in contact with grapes stored in containers, turning the sugars in the grapes into alcohol. The art of winemaking was later reneved by the Egyptians and spread throughout the Mediterranean by the Greek. The Romans made it popular all over Europe and the Spanish as well as other Europeans took their brew to the New World, Oceania and South Africa.

