

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 (P)

Mesclun, Tomato, Carrot, Bacon, Egg, Croutons
*Optional Chicken

GREEK SALAD - THE ORIGINAL (V)(D)

Tomato, Onion, Cucumber, Olives, Feta Cheese

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 CRAB SAMOSAS (SF)(D)

Crab Meat, Cheddar, Mozzarella

SUSHI

SPICY TUNA CALIFORNIA MAKI (4 pcs) (SF)(SP) (*)

Rice, Tuna, Carrot, Cucumber, Nori

AVOCADO MAKI ROLL (4 pcs) (*) (VG)

Avocado, Carrot, Cucumber, Nori

PRAWN TEMPURA MAKI ROLL (4 pcs) (SF)

Tempura Prawn, Carrot, Cucumber, Nori

MAINS

ARANCINI (D)

Arborio Rice, Three Cheeses, Tomato Concasse

PASTA

Creamy Mushroom or Bolognese Spaghetti, Penne, Linguini

PEIXE PANADO (SF)(D)

Crispy Local Fish, Tartar Sauce, Salad or Chips

VEGETABLE CURRY (V)(G)

Coconut Sauce, Garden Vegetables, Rice

BROCCOLI RISOTTO GRILLED LEMON (G)

Broccoli, Spinach, Parmesan Cheese, Cream

QUINOA BOWL (V)(G)

Quinoa, Broccoli, Orange, Cherry Tomatoes, Carrots, Mesclun

TUNA BOWL (SF) (*) (N)

Tuna, Rice Noodles, Citrus, Edamame, Avocado, Nori, Soy, Sesame Dressing

SATAY MIX (SP)

Chicken and Beef Skewers, Asian Cucumber Salad, Sesame

WAGYU BEEF STEAK \$16

Denver Wagyu Steak, Potato Fondant, Jus

MOZAMBICAN PRAWNS (SF)

Grilled Prawns, Lemon Butter Sauce Fries or Side Salad

SURF & TURF (SF) \$42

Lobster, prawns, Beef Tenderloin, Fries, Vegetables, Lemon Butter Sauce, Herb Jus, Homemade BBQ 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, Passionfruit Dip

Food allergy notice

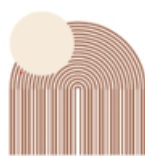
V - vegetarian | VG - vegan | D - dairy | SF - seafood | SP - spicy | P - pork | N - nuts | A - alcohol | * - raw, undercooked, or cured | G - gluten free

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.

Inspired by the magical sunsets in Bazaruto and the dreamy scenery of the island, Sonhos* is the new entry at Anantara Bazaruto Island 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 the look and feel of Sonhos that create a relaxing and inviting atmosphere.

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

*Sonhos means "dreams" in Portuguese



SONHOS

POOL BAR & SEA SIDE RESTAURANT

SONHOS SIGNATURE COCKTAILS

MIMOSA PARADISE

Sparkling Wine, Coconut Rum, Orange Juice

CAIPIRINHA

Cachaça, Brown Sugar, Lime

SONHOS BLUE

Peach Schnapps, Sprite, Blue Curaçao, Crushed Ice

BLOODY MARY

Smirnoff Vodka, Tomato Cocktail, Tabasco, Crushed Ice

KIR ROYAL

Sparkling Wine, Crème de Cassis, Chambord

ESPRESSO MARTINI

Espresso, Coffee Liqueur, Vodka

EVERGREEN SPRITZ \$6

Sparkling wine, Martini Bianco, Fresh Citrus, 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 CAPULANA

Tequila, Orange Juice, Simple Syrup

BAZARUTO BEACH \$6

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 Leaves Lime and Soda

DOM PEDRO

Vanilla Ice Cream, Double Cream, Amarula Liqueur

CAIPIROSKA

Vodka, Lime, Crushed Ice

FROZEN STRAWBERRY

MARGARITA \$10

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

NOJITO

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

NEIL ELLIS, SAUVIGNON BLANC

South Africa, 2020
Passion fruit with almonds lingering in the background, light on the palate.

PROTEA, PINO GRIGIO

South Africa, 2022
Nectarine with a light hint of lemon on the nose tangy in mouth with slight melon flavours.

CHAMELEON JORDAN, WHITE

BLEND
South Africa, 2023
Green figs with a hint of melon, and slight grassy finish.

SPRINGFIELD MISS LUCY \$41

South Africa, 2021
Bustling with citrus and pamplemousse a brilliant Sauvignon Pinot Gris with undertones of mulberries.

VINHO ROSÉ

KEN FORRESTER ROSÉ

Western Cape, South Africa, 2023
A fresh seductive rose with an intense bouquet well balanced.

CEDERBURG SUSTAINABLE ROSÉ \$23

Western Cape, South Africa, 2022
Delicate with flavour notes of strawberry. Raspberry a vibrant yet seductive floral undertones.

ANTHONIJ RUPERT JEAN ROI ROSÉ \$46

Franschhoek, South Africa, 2022
Lovely freshness and succulence from lively acidity.

VINHO TINTO

ALANDRA RED

Alentejo, Portugal, 2021

BRUCE JACK, DAILY BREW

PINOTAGE
Western Cape, South Africa, 2022
Distinct red cherry aroma, hints of mocha and ripe plum.

HARTENBERG THE STORK \$196

Walker Bay, South Africa, 2019
Complex bouquet of cherries, violets, black pepper with a smoky undertone

ESPUMANTE

L'ORMARINS BRUT, ROSÉ

Franschhoek, South Africa

BARON ALBERT ENCHANTEUR BRUT \$80

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

VEUVE CLIQUOT \$210

Champagne, France
Lingering fruity flavours of apple and pear on the palate

MOET & CHANDON \$195

Champagne, France
Flavors of butter and brioche and a high concentrate of candied fruit, gingerbread, and vanilla

DOM PERIGNON CHAMPAGNE VINTAGE \$880

Champagne, France, 2006
With every sip of Dom Perignon, you always have that purity of fruit.

BEERS

2M

MANICA

TXILAR

BAZARUTO \$6

GINGER BEER \$6

SAVANNAH DRY (CIDER) \$6

