

WHAT ARE FAIR TRADE IN TOURISM PRINCIPLES?

Membership of Fair Trade Tourism (FTT) is only awarded to establishments adhering to specific criteria which includes fair wages and working conditions, fair distribution of benefits, ethical business practice, and respect for human rights, culture, community and the environment.

Bahia Mar has been a proud member of FTT since our first year of operation and accordingly support our local community and traders as much as possible.

Purchasing seasonal fruits and vegetables ensures the products we serve are fresh and the local growers have a viable operation. For some, this is their only way to generate or supplement their income.

Fresh fish and seafood are always popular, however Mozambican law restricts net fishing during breeding season (December to March) which Bahia Mar is pleased to support.

Due to this our menu selection will change with the seasons and around product availability, which we hope you will understand, as we support our environment and everything that encompasses.

GRATUITY

Tips for good service are much appreciated but not mandatory!

All tips, even those added to a card payment, are converted to cash and placed in the tip box on reception. The box is under the sole control of staff and the contents are shared with everyone, since all contribute to your experience.

In this way, gardeners, maintenance workers, scullery cleaners etc, can all benefit.

Thank you for your generosity it is very much appreciated.



Vegetable springrolls (4 PCS)
400 Mzm



Prawn Rissois (3 PCS)

400 Mzm



Stuffed blue crab (2 PCS)

500 Mzm



Prawn Tempura (5 PCS)

600 Mzm





Greek salad





Season Salad

500 Mzm



Chicken Caesar salad

750 Mzm



Blue Crab Salad

750 Mzm

Ceviche

750 Mzm

Soup of the Day
400 Mzm



Chickpea, spinach, cashew nuts and coconut milk curry

800 Mzm

Bahia Mar Prawn Curry

1000 Mzm

Pasta of the Day A choice of chicken, crab or vegetables

750 Mzm

A choice of Crayfish or Prawns

1000 Mzm

Our very FAMOUS homemade crab ravioli served in a fresh tomato sauce



750 Mzm

*May contain gluten in the spices



Grilled calamari

1200 Mzm

Grilled prawns

1,400Mzm

Seafood platter for 2

3.550 Mzm

Seafood platter for 2 with crayfish (order in advance)

6,850 Mzm



(1/2 chicken - 40 minutes preparation)

800 Mzm

Sirloin steak or Beef Fillet with our Chef's pepper sauce



1200 Mzm

Home made Beef or Chicken Burger



800 Mzm

OUR DISHES ARE SERVED WITH A CHOICE OF VEGETABLES, RICE, CHIPS OR SALAD.

OUR FISH AND SEAFOOD IS DONE WITH LEMON & GARLIC SAUCE



Vanilla ice cream

Homemade ice cream with our special chocolate sauce

300 Mzm

Butterscotch banana

Sun-ripened banana, shallow fried and drizzled

with a butterscotch sauce served with homemade ice-cream

House dessert

A delicious and refreshing three layer dessert
with vanilla ice cream, caramel and fruit

400 Mzm

Tipsy Affogato
Chocolate ice-cream drenched with a shot of dark rum
and expresso, sprinkled with cashew nuts.

450 Mzm

Mozambican ice cream pie

A rich peanut ice cream encased in a peanut
and coconut toasted crust

450 Mzm

Chocolate Volcano
Warm chocolate cake with a fondant center served with vanilla ice cream



500 Mzm

Seasonal Fruit Platter
300 Mzm





MARGARITA PIZZA (V

400 Mzm





CHICKEN NUGGETS WITH CHIPS

450 Mzm



FISH GOUJONS WITH CHIPS

450 Mzm



SPAGHETTI BOLOGNESE

450 Mzm



