

PERI
PERI

TERRACE GRILL & BAR



BEM-VINDO À NOSSA MESA

Welcome to our table

Inspiramo-nos com os sabores de todo o mundo
e confeccionamos cada prato com ingredientes
frescos, para que desfrute do melhor que
Angola tem para oferecer

We are inspired by flavors from around the world and prepare
each dish with fresh ingredients, so that you always
enjoy the best that Angola has to offer

O nosso menu reflete uma gastronomia cosmopolita,
fornecendo várias opções, incluindo vegetariana e vegana

Our menu reflects a cosmopolitan gastronomy, providing several options,
including vegetarian and vegan options

Venha experimentar alguns dos nossos pratos
cheios de sabor

Come and try some of our dishes full of flavor

Os ícones abaixo vão ajudar-lhe a encontrar a refeição
que melhor se adapta as suas preferências
e necessidades alimentares

The icons below will help you find a meal that suits your
dietary preferences and needs

Legenda / Key



Vegetariano
Vegetarian



Glúten
Gluten



Crustáceos
Crustaceans



Ovos
Eggs



Moluscos
Mussels



Lacticínios
Lactose



Nozes
Nuts



Peixe
Fish



Amendoins
Peanuts



Sementes de Sésamo
Sesame Seeds



Porco
Pork



Tempo aproximado de preparação - 20 minutos
Approximate preparation time - 20 minutes



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PEQUENO-ALMOÇO CLÁSSICO

Classic breakfast

PEQUENO-ALMOÇO CONTINENTAL

19.000 AOA

Continental breakfast

selecção de sumos naturais:

laranja, melancia, ananás ou sumo do dia

selection of freshly squeezed juices:

orange, watermelon, pineapple or juice of the day

frutas laminadas da estação

seasonal fresh fruit platter

selecção de croissants, pastelaria dinamarquesa,
baguete ou torrada acompanhada com compota,
mel e manteiga

selection of croissant, danish pastry, baguette

or toasted bread accompanied by jam, honey and butter

carnes frias e queijo laminado

cold cuts and sliced cheese

café, chá de assinatura ou chocolate quente

coffee, signature tea or hot chocolate



PEQUENO-ALMOÇO OCIDENTAL COMPLETO

23.000 AOA

Full western breakfast

selecção de sumos naturais:

laranja, melancia, ananás ou sumo do dia

selection of freshly squeezed juices:

orange, watermelon, pineapple or juice of the day

selecção de duas variedades de ovos da fazenda:

cozidos, escalfados, mexidos, estrelados, no ponto,

omote ou bem passado

selection of two farm fresh eggs: Boiled, poached,

scrambled, sunny side up, over easy or medium

acompanhado de bacon, batatas fritas com sal,

tomilho, tomate assado, salsicha e feijão cozido

accompanied by bacon, thyme, salted fries, roasted

tomato, sausage and baked beans

café, chá de assinatura ou chocolate quente

Coffee, signature tea or hot chocolate





PEQUENO-ALMOÇO E BRUNCH O DIA INTEIRO

All day breakfast & brunch

OVOS BENEDICT CLÁSSICO Classic eggs Benedict

14.500 AOA

dois ovos escalfados com fiambre laminado
em pão rústico coberto com molho Holandês
servido com batata frita

two poached eggs with sliced ham on rustic bread
topped with Hollandaise sauce served with french fries



SANDES DE CROISSANTS Croissant Sandwich

8.500 AOA

com ovo mexido, queijo e fiambre
with scrambled egg, cheese and ham



OMELETE CLÁSSICA Classic omelette

12.000 AOA

omelete de três ovos ou clara de ovo, servida
com torrada branca ou integral e manteiga

three eggs or egg white omelette served with white
or brown toast and butter





PEQUENO-ALMOÇO E BRUNCH O DIA INTEIRO

All day breakfast & brunch

**CRIE A SUA PRÓPRIA OMELETE,
ESCOLHA TRÊS RECHEIOS**
Create your own omelette,
choose any three fillings

22.500 AOA



Acompanhamentos adicionais

Abacate (sazonal)
Tiras de bacon
Tomate e cebola
Cogumelos
Queijo cheddar
Queijo feta
Tiras de frango
3 tiras de bacon

Additional accompaniments

Avocado (seasonal)
Bacon strips
Tomato and onion
Mushrooms
Cheddar cheese
Feta cheese
Chicken strips
3 strips of bacon

Seleção de sumos naturais:

Laranja
Melancia
Ananás ou sumo do dia

Selection of fresh juices:

Orange
Watermelon
Pineapple or our juice of the day

Frutas laminadas da estação

Seasonal fresh fruit platter

**Croissants
Muffins
Pãezinhos
Compota
Mel e manteiga**

**Croissants
Muffins
Breakfast rolls
Jam
Honey and butter**

Bebidas

Chá
Café descafeinado
Chocolate quente

Drinks

Tea
Coffee Decaffeinated,
Hot chocolate



SALADAS FRESCAS

Fresh salads

SALADA VERDE TROPICAL

Tropical green salad

8.500 AOA

mistura de ervas, tomate cereja, manga,
cenoura, cebola roxa, abacate, croûtons
e chimichurri de manga
mixed leaves, cherry tomato, mango, carrot,
red onion, avocado, croutons and mango chimichurri



SALADA COBB

Cobb salad

8.000 AOA

alface, tomate, bacon, ovos cozidos,
cebola roxa e abacate
lettuce, tomato, bacon, boiled eggs,
red onion and avocado



SALADA MEDITERRÂNEA DE QUINOA

Mediterranean Quinoa Salad

11.500 AOA

quinoa vermelha, pimentão misto, pepino, queijo
feta, cebola roxa, azeitonas e molho de limão
red quinoa, mixed capsicum, cucumber, feta cheese,
red onion, olives and lemon dressing



SALADA CAESAR

Caesar salad

9.500 AOA

alface temperada com molho caesar,
croûtons e queijo parmesão
fresh lettuce tossed in caesar dressing
with croutons and parmesan cheese



Extras

Salada Caesar com frango
Caesar salad with chicken
Salada Caesar com gambas
Caesar salad with prawns

15.000 AOA

19.500 AOA



SOPA DE PEIXE

Angolan fish soup

8.500 AOA

peixe local, vegetais, óleo de palma, sabor rico
e especiarias.
local fish, vegetables, palma oil, rich flavour
and spices





MISTURE, COMBINE E COMPARTILHE

Mix, Match & Share

CHOCO FRITO

Fried cuttlefish

10.500 AOA

choco Frito, molho tártaro e maionese
de gindungo

fried cuttlefish, tartar sauce and chili mayo



PICA-PAU

12.500 AOA

lombo de vaca feito com molho português
acompanhado de pickles

beef tenderloin cooked in portuguese sauce
and vegetable pickles



TAÇA DE GUACAMOLE

Guacamole bowl

14.500 AOA

servido com batatas fritas, banana
e molho de gindungo

served with french fries, banana and spicy
chili sauce



SELECÇÃO DE PETISCOS TRADICIONAIS

Selection of traditional snacks

15.500 AOA

coxinha de galinha, risssóis de carne, risssóis de
camarão, croquete de carne e chamuça
de legumes

chicken drumstick, meat rissoles, shrimp rissoles,
meat croquette and vegetable samosas



PALITOS DE MOZZARELA

Mozzarella sticks

10.500 AOA

queijo mozzarella frito crocante, molho
de tomate e pesto de manjeriçao

crispy fried mozzarella cheese, tomato chili dip
and basil pesto





MISTURE, COMBINE E COMPARTILHE

Mix, Match & Share

TOSTA MISTA

8.500 AOA

Mixed Toast

sandes de fiambre e queijo português

Portuguese ham and cheese sandwich



ASAS DE FRANGO DE BÚFALO

8.000 AOA

Buffalo chicken wings

asas de frango crocantes, servidas
com molho búfalo

Crispy chicken wings, served with buffalo sauce



BATATAS FRITAS COM MOLHO

10.500 AOA

Loaded french fries

Jalapeños, cebola frita, bacon
estaladiço, natas azedas e molho de queijo
Jalapeños, fried onion, crispy bacon, sour
cream and cheese sauce



CACHORRO-QUENTE CLÁSSICO

9.500 AOA

Classical Hot dog

salsicha em pão macio caseiro, pepino
em conserva, mostarda e ketchup
wiener in homemade soft roll,
pickled cucumber, mustard and ketchup



BATATAS CROCANTES COM TRUFA

9.500 AOA

Crispy truffle potato wedges

azeite de trufas, natas azedas, queijo
parmesão e orégãos
truffle oil, sour cream, Parmesan cheese and oregano



CAMARÃO PANKO

16.500 AOA

Panko prawns

camarões Japoneses panados, molho de alho e chili
Japanese breaded shrimps, garlic and chili dip





CORAJOSO E GENEROSO

Hearty & Filling

WRAP DE FRANGO PICANTE

14.000 AOA

Chili chicken wrap

frango marinado grelhado, alface iceberg, tomate, pickles, maionese de alho, folhas de coentros e batatas fritas

marinated grilled chicken, iceberg lettuce, tomato, pickles, garlic mayonnaise, coriander leaves and french fries



PREGO NO PÃO

18.000 AOA

Steak Sandwich

lombo de vaca, servido com ovo estrelado e batatas fritas

beef tenderloin in bread roll, served with fried egg and french fries



HAMBÚRGUER DE CARNE DE VACA

19.750 AOA

Premium beef burger

220gr de hambúrguer de carne, bacon, queijo flamengo, tomate, alface, e molho tártaro

220gr beef burger, bacon, flamengo cheese, tomato, lettuce, sesame bun and tartar sauce



PEIXE E BATATAS FRITAS

17.500 AOA

Fish & chips

filete de garoupa frita em massa estaladiça, acompanhado com batatas fritas e puré de ervilhas
fried grouper fillet in crispy batter, accompanied by chips and mashed peas



SCHNITZEL DE FRANGO

18.500 AOA

Chicken schnitzel

frango panado frito, molho de cogumelos, escolha de puré de batatas ou batatas fritas

pan fried breaded chicken, mushroom sauce, choice of mashed potatoes or french fries





CORAJOSO E GENEROSO

Hearty & Filling

PREGO NO PRATO

22.500 AOA

Portuguese beef steak

lombo de vaca, ovo estrelado, legumes frescos
do jardim e batatas fritas

beef tenderloin, fried egg, fresh garden vegetables
and french fries



CLUB SANDWICH IC

17.500 AOA

Club Sandwich IC

torrada tripla com pão caseiro
peito de frango grelhado, maionese, alface,
tomate e ovo, salada de repolho e batatas fritas

toasted triple decker on white homemade toast,
grilled chicken breast, mayo, lettuce, tomato and
egg, coleslaw and french fries and mashed peas



PIZZA LUANDA

15.000 AOA

molho de tomate, mozzarella, chouriço picante,
cebola roxa, azeitonas e molho picante

tomato sauce, mozzarella, spicy chorizo,
red onion, olives and hot sauce



PIZZA MARGHERITA

11.000 AOA

molho de tomate, queijo mozzarella,
tomate fresco e manjeriço

tomato sauce, mozzarella cheese, fresh tomatoes and basil





CORAJOSO E GENEROSO

Hearty & Filling

ARROZ DE MARISCO

21.500 AOA

Seafood rice

arroz de marisco feito com camarão, polvo, mexilhões, amêijoas e couve estaladiça
seafood rice with prawns, octopus, mussels, clams and crispy kale



GAROUPA GRELHADA

18.500 AOA

Grilled grouper

garoupa grelhada, puré de batata, tomate, azeitonas pretas e alho-poró
grilled grouper fish, mashed potatoes, tomato, black olives, garlic and leek



CHURRASCO DE PORCO

29.000 AOA

Pork kebabs

1 kg de entrecosto de porco assado picante marinado e milho grelhado
1 kg of spicy marinated roasted pork ribs with grilled corn



MAC E QUEIJO

14.000 AOA

Mac and cheese

macarrão cozido com molho de queijo cremoso, pão ralado crocante de Jalapeños
macaroni baked with creamy cheese sauce, crispy Jalapeños and bread crumb sand





SOBREMESAS

Desserts

BOLO DE CENOURA

Carrot cake

8.000 AOA



PRATO DE FRUTAS DA ESTAÇÃO

Seasonal fruit platter

8.000 AOA



GELADOS CASEIROS

Homemade ice-cream

7.500 AOA



PARFAITO

Yogurt parfait, granola and fruits

7.500 AOA



CHEESECAKE DE FRUTOS VERMELHOS

Red berries cheesecake

9.000 AOA



SINFONIA DE CHOCOLATE E CAFÉ

Chocolate & coffee symphony

8.500 AOA





CHÁ E CAFÉ

Tea & Coffee

CAFÉ Espresso	3.000 AOA
AMERICANO Coffee	3.100 AOA
DESCAFEINADO Decaffeinated	3.000 AOA
CAFÉ DUPLO Double espresso	3.500 AOA
GAROTO Ristretto with milk	3.500 AOA
CHOCOLATE QUENTE Hot Chocolate	4.500 AOA
CAPPUCCINO Cappuccino	4.500 AOA
GALÃO Latte	4.500 AOA
CHÁ Tea	3.500 AOA



BEBIDAS

Drinks

ÁGUAS

Water

Água sem gás (50cl)	1.500 AOA
Still water	
Água sem gás (150cl)	3.000 AOA
Still water	
Água com gás (25cl)	4.500 AOA
Sparkling water	

REFRIGERANTES

Soft drinks

Coca-Cola, Fanta, Sprite, Mirinda, 7UP, Pepsi, Pepsi Zero and Coke Zero.	3.000 AOA
Água tônica, Ginger Ale, Soda	3.500 AOA
Tonic water, Ginger Ale, Soda Water	

SUMOS NATURAIS

Fresh juices

Limão	4.500 AOA
Lemon	
Laranja	
Orange	
Ananás	
Pineapple	
Melancia	
watermelon	

COCKTAILS SEM ALCOOL

Mocktails

Bahama Song	4.500 AOA
Sunrise	4.500 AOA
Cinderella	4.500 AOA
São Francisco	5.500 AOA



BEBIDAS

Drinks

COCKTAILS CLÁSSICOS

Classic Cocktails

Mojito	8.500 AOA
white rum, lime juice, soda water and mint	
Long Island Iced Tea	11.750 AOA
vodka, tequila, rum, triple sec gin and cola	
Gin Fizz	9.000 AOA
gin, lemon juice, sugar and soda water	
Daiquiri	8.500 AOA
rum, fresh lime juice and sugar	
Margarita	8.500 AOA
tequila, triple sec and lime juice	
Piña Colada	10.250 AOA
rum, cream of coconut and pineapple juice	
Dry Martini	8.000 AOA
dry gin, dry vermouth	

COCKTAILS EXCLUSIVOS

Signature Cocktails

Peri Peri	9.500 AOA
vodka, triple sec, tamarind, ginger, soda	
Piscina	10.000 AOA
rum, triple sec, blue Curaçao, sprite, mokotra	
Blue Hawaii	9.500 AOA
Malibu, blue Curaçao, pineapple juice	
Waikoloa	8.750 AOA
Tequila, rum, Curaçao, passion fruit	
Pink Panther	8.750 AOA
vodka, passion fruit juice, red currant, condensed milk	
Palanca Negra	9.000 AOA
gold rum, vodka, Malibu, pineapple juice	
Caipirinha de Múcua	9.500 AOA
mucua pulp, Cachaça	
Caipirinha de Capungopungo	10.500 AOA
Capungopungo tea, Cachaça, lemon juice	

À PRESSÃO (CUCA E EKA)

Draft beer (Cuca & Eka)

Lambreta Cuca	2.800 AOA
Príncipe	3.800 AOA
Cuca Draft half pint	
Caneca	6.200 AOA
Cuca Draft pint	



BEBIDAS

Drinks

ESPUMANTES E CHAMPANHE

Sparkling wines & Champagne

A COPO
By glass

A GARRAFA
By bottle

Chandon Réserve Brut N.V. , Brazil	25.000 AOA	105.000 AOA
Champagne Pierson Cuvelier Grand Cru - Tradition, France	27.000 AOA	160.000 AOA
JP. Chenet Ice Edition, Vin de France, France		92.000 AOA
Moët & Chandon Ice Brut, Champagne, France		225.000 AOA
Moët & Chandon Nectar, Champagne, France		210.000 AOA
Louis Roederer Collection Brut, Champagne, France		315.000 AOA
Louis Roederer Blanc de Blancs Vintage, Champagne, France		380.000 AOA

SANGRIA

1L CARAFE

Branco	34.000 AOA
White	
Tinto	39.000 AOA
Red	
Espumante	45.000 AOA
Sparkling	
Mimosa	40.000 AOA



BEBIDAS

Drinks

VINHO VERDE Green wine

	A COPO By glass	A GARRAFA By bottle
Gazela, DOC Vinho Verde Branco, Portugal	8.500 AOA	42.000 AOA
Bico Amarelo Vinho Verde Branco, Portugal	8.000 AOA	37.000 AOA

VINHO ROSÉ Rose wine

Mateus Rosé, Portugal	9.000 AOA	39.500 AOA
MAÏA, Syrah, Grenache, Cinsault, Rolle, Côtes de Provence, France		164.000 AOA

VINHO BRANCO White wine

Casa Relvas, Vinha da Safa, Sauvignon Blanc, Portugal,	11.500 AOA	48.000 AOA
Calvet, Sauvignon Blanc, Bordeaux, France	11.800 AOA	54.000 AOA
Grand Reserva Chardonnay, Chile	17.500 AOA	73.000 AOA
Villa Wolf Riesling Dry Pfalz, Germany	13.400 AOA	57.000 AOA



BEBIDAS

VINHO TINTO Red wine

A COPO
By glass

A GARRAFA
By bottle

Vale do Bero, Namibe, Angola

9.000 AOA

35.000 AOA

JP. Chenet Original
Merlot, Pays d'Oc, France

12.000 AOA

42.000 AOA

Casa Ferreirinha Callabriga,
Tinta Roriz, Touriga Franca, Portugal

110.000 AOA

Château Los Boldos Reserva,
Cabernet Sauvignon, Chile

17.500 AOA

78.000 AOA

GIN

A COPO
By glass

Gordon's

7.500 AOA

Bombay Sapphire

9.000 AOA

Bulldog London Dry

7.500 AOA

Inverroche Classic

14.000 AOA

Inverroche Amber

14.200 AOA

Inverroche Verdant

14.200 AOA

RUM

Bacardi White

6.600 AOA

Bacardi Black

8.000 AOA

VODKA

Absolut

6.500 AOA

SKY

7.500 AOA

Grey Goose

10.900 AOA

Belvedere

10.500 AOA



BEBIDAS

Drinks

COGNAC

A COPO
By glass

Rémy Martin VSOP	19.500 AOA
Courvoisier VS	17.500 AOA
Aguardente Velha Chancella	8.500 AOA
Constantino	8.500 AOA
Hennessy X.O	65.500 AOA

WHISKEY

Red Label	6.500 AOA
Jack Daniels	8.500 AOA
Ballantine's 12 Anos 12 Years	8.000 AOA
Jameson	7.500 AOA
Chivas Regal 12 Anos 12 Years	9.000 AOA
Chivas Regal 18 Anos 18 Years	15.000 AOA
Black Label	7.900 AOA

VINHO DO PORTO

Port wine

Porto Ferreira	4.500 AOA
Porto Tawny	6.000 AOA
Graham's Vintage Tawny Port 40 Anos	12.000 AOA

DIGESTIF

After dinner

Amarula	7.000 AOA
Absinto	8.500 AOA
Baileys Original	12.000 AOA

