



GARLIC SNAILS / CARACOIS COM ALHO 6 SIZZLING SNAILS WITH OUR OWN GARLIC SAUCE (WITH CHEESE - N\$ 75.00)	70.00
MUSSELS / MEXILHÕES FRESH MUSSELS COOKED IN A CREAMY WHITE WINE, GARLIC, LEMON JUICE SAUCE	75.00
CLAMS / AMEIJOAS À BULHÃO PATO FRESH OCEAN CLAMS SAUTÉED IN WHITE WINE, LEMON JUICE, GARLIC, CORIANDER / PARSLEY (WHEN AVAILABLE)	90.00
PORTUGUESE TRIO / TRIO À PORTUGUESA COMBINATION OF TWO TUNA RISSOLES, TWO CHICKEN RISSOLES AND TWO CODFISH CAKES (SOLD INDIVIDUALLY - N\$ 15.00)	90.00
CALAMARI / LULAS MOUTH WATERING PATAGONIA CALAMARI, GRILLED IN LEMON BUTTER SAUCE	65.00
HALLOUMI CHEESE / QUEIJO FRITO HALLOUMI FRIED GOAT'S MILK CHEESE, SERVED WITH A WEDGE OF LEMON AND SWEET CHILI SAUCE	75.00

All our main dishes are served with a choice of rice, chips, boiled potatoes or vegetables. If more than one side dish is ordered, it will be charged separately.



CRUMBED MUSHROOMS / COGUMELOS

TOPPED WITH CHEESE, BAKED TO PERFECTION

GARLIC SNAILS / CARACOIS COM ALHO



MUSSELS / MEXILHÕES



CLAMS / AMEIJOAS

60.00

CHICKEN LIVERS / FIGADOS DE GALINHA PAN FRIED AND SERVED WITH OUR SPECIAL PORTUGUESE SAUCE WITH RED ONION AND PORT WINE	60.00
CHICKEN GIBLETS / MOELAS DE GALINHA STEAMED CHICKEN GIZZARDS, MARINATED IN WHITE WINE SERVED WITH DUR SPECIAL PORTUGUESE SAUCE	55.00
GRILLED CHICKEN WINGS / ASAS DE GALINHA GRELHADA 4 SIZZLING WINGS GRILLED WITH OUR SPECIAL KUBATA SPICES	80.00
SQUID HEADS / CABEÇA DE LULAS SQUID HEADS BRAISED IN A SPECIAL KUBATA SAUCE (CHILI OPTIONAL)	50.00
FRESH OR BAKED OYSTERS / OSTRAS FRESCAS OU NO FORNO DONE A LITTLE DIFFERENT - GRILLED AND TOPPED WITH CREAMED SPINACH (WHEN AVAILABLE) AND CHEESE	SQ
PORTUGUESE SAUSAGE / CHOURIÇO ASSADO GRILLED CHOURIÇO SERVED IN THE PORTUGUESE TRADITIONAL WAY	140.00 (SERVES 2 PAX)
BEEF TRINCHADO / BIFE TRINCHADO PAN FRIED BEEF CUBES IN A TRADITIONAL PORTUGUESE SAUCE	75.00
GRILLED PRAWNS / CAMARÃO GRELHADO GRILLED PRAWNS TOPPED WITH OUR KUBATA SAUCE	110.00

Certain dishes may take 30-45 minutes to prepare and serve... Bom Proveito!!!



SQUID HEADS / CABEÇA DE LULAS



FRESH OYSTERS / OSTRAS FRESCAS



PORTUGUESE SAUSAGE / CHOURIÇO ASSADO

SOUP OF THE DAY / SOPA DO DIA FRESHLY MADE EVERYDAY. ASK YOUR WAITER WHAT IS COOKING!!!	60.00
GREEN SOUP / CALDO VERDE A TRADITIONAL PORTUGUESE SOUP, HOME-MADE WITH THINLY SLICED PORTUGUESE CABBAGE, OLIVE OIL, SLICED PORTUGUESE SAUSAGE AND POTAT	70.00
BUTTERNUT SOUP / SOPA DE ABÓBORA HOME-MADE ORIGINAL BUTTERNUT SOUP, SPRINKLED WITH FETA CHEESE	60.00
PORTUGUESE SALAD / SALADA PORTUGUESA LETTUCE, ONIONS, TOMATOES, OLIVES, TOPPED WITH GREEN PEPPERS. TRADITIONALLY SERVED WITH OLIVE OIL & VINEGAR	55.00 (LARGE) 35.00 (SMALL)
GREEK SALAD / SALADA GREGA LETTUCE, ONIONS, TOMATOES, CUCUMBER, OLIVES AND FETA CHEESE, SMOTHERED IN A RICH GREEK DRESSING	75.00 (LARGE) 45.00 (SMALL)
CHICKEN SALAD / SALADA DE GALINHA LETTUCE, ONIONS, TOMATOES, CUCUMBER AND OLIVES TOPPED WITH GRILLED CHICKEN STRIPS SERVED WITH CREAMY SALAD DRESSING	75.00
TUNA SALAD / SALADA DE ATUM LETTUCE, ONIONS, TOMATOES, CUCUMBER AND OLIVES TOPPED WITH	85.00

TROPICAL SALAD / SALADA TROPICAL

90.00

LETTUCE, ONIONS, TOMATOES, CUCUMBER AND OLIVES WITH HALLOUMI CHEESE, MIXED SEEDS, AVOCADO (WHEN AVAILABLE) AND PINEAPPLE

TUNA. ADD OLIVE OIL AND VINEGAR FOR A DELICIOUS SUMMER SALAD









GREEN SOUP / **CALDO VERDE**

GREEK SALAD / SALADA GREGA

CHICKEN SALAD / SALADA DE GALINHA

Our Specialities / Mossa Especialidades

SEAFOOD RICE / ARROZ DE MARISCO

315.00

PORTUGUESE SPECIALITY. MIXTURE OF CLAMS, MUSSELS, CALAMARI, PRAWNS, CRAB CLAWS COOKED IN WITH RICE. PORTUGUESE HERBS AND SPICES

(SERVES 2 PAX)

PAELLA / PAELHA (PLEASE ALLOW 30-40 MINUTES PREPARATION)

540.00 (SERVES 3 TO 4 PAX)

290.00

MIXTURE OF KINGKLIP, CALAMARI, CLAMS, MUSSELS, PRAWNS, CHICKEN AND PORK, COOKED WITH TOMATO, ONIONS, GARLIC, PEPPERS, RICE AND WHITE WINE

(SERVES 2 TO 3 PAX)

Lids Wern / Wern das Crianças

FISH / PEIXE

• FRIED CALAMARI RINGS AND CHIPS 60.00

• HAKE FILLET AND CHIPS 65.00

MEAT / CARNE

MINI STEAK, EGG AND CHIPSCHICKEN WINGS AND CHIPS95.00

• 1/4 CHICKEN AND CHIPS 95.00

• CHICKEN SCHNITZEL 85.00

PREGO STEAK ROLLS

• CHICKEN OR BEEF WITH CHIPS (ADD A FRIED EGG FOR N\$ 7.50)

115.00







GRILLED CALAMARI / LULAS GRELHADAS PATAGONIA CALAMARI MARINATED WITH KUBATA'S SECRET SPICES WITH LEMON BUTTER SAUCE	155.00
GRILLED SALMON STEAK / POSTA DE SALMÃO GRELHADO FLOWN IN FRESH FROM THE CAPE. SERVED WITH BOILED POTATOES OR VEGETABLES	SQ
GRILLED KABELJOU (WHOLE / STEAK) / CORVINA GRELHADA (INTEIRO / POSTA) FRESH FROM THE COAST EVERY WEEK, GRILLED TO PERFECTION AND SERVED WITH BOILED POTATOES OR VEGETABLES (WHEN AVAILABLE)	SQ
GRILLED KINGKLIP FILLET / FILETES DE MARUCA GRILLED AND SERVED WITH BOILED POTATOES, VEGETABLES AND LEMON BUTTER SAUCE	195.00
KINGKLIP À KUBATA / MARUCA À KUBATA GRILLED KINGKLIP TOPPED WITH 3 PRAWNS, WITH LEMON BUTTER SAUCE	250.00
GRILLED FISH OF THE DAY / PEIXE DO DIA (PLEASE ASK YOUR WAITER FOR MORE DETAILS)	SQ

FRIED CALAMARI RINGS / LULA FRITA EM RODELAS

145.00

CALAMARI RINGS BATTERED IN OUR PORTUGUESE SPICES AND FRIED TO PERFECTION. SERVED WITH TARTAR SAUCE AND ANY SIDE ORDER OF YOUR CHOICE.



GRILLED CALAMARI / LULAS GRELHADAS



GRILLED KABELJOU / CORVINA GRELHADA



KINGKLIP à KUBATA

175.00

CODFISH À BRÁS / BACALHAU À BRÁS

BOILED POTATOES OR VEGETABLES (WHEN AVAILABLE)

GARLIC AND PARSLEY

GRILLED SOLE / LINGUADO GRELHADO GRILLED AND SERVED WITH BOILED POTATOES AND LEMON BUTTER SAUCE GRILLED CODFISH / BACALHAU GRELHADO SERVED WITH BOILED POTATOES, GREEN PEPPERS, ONIONS, OLIVES, GARLIC AND OLIVE OIL BOILED CODFISH / BACALHAU C/TODOS SERVED WITH CHICK PEAS, BOILED POTATOES, ONIONS, CABBAGE, EGG, GARLIC AND OLIVE OIL

GRILLED STEENBRAS (WHOLE / STEAK) / PARGO GRELHADO (INTEIRO / POSTA)

FRESH FROM THE COAST EVERY WEEK, GRILLED TO PERFECTION AND SERVED WITH

SHOESTRING FRIES EMULSIFIED WITH EGG. SHREDDED CODFISH. ONIONS.



GRILLED SOLE / LINGUADO GRELHADO

GRILLED CODFISH / BACALHAU GRELHADO

PARGO GRELHADO



GRILLED LOBSTER / LAGOSTA GRELHADA (WHEN AVAILABLE)

FRESH LOBSTER GRILLED WITH BUTTER SAUCE

SQ (PER KILO)

SEAFOOD KEBAB / ESPETADA DE MARISCO

PRAWNS, CALAMARI, MONKFISH, ONIONS, GREEN PEPPER AND LEMON BUTTER SAUCE

185.00

SEAFOOD PLATTER / PRATO DE MARISCO

QUEEN PRAWNS, KINGKLIP, CALAMARI, MUSSELS AND CLAMS.

* PLATTER FOR 2 INCLUDES ADDITIONAL KING PRAWNS AND A LOBSTER

285.00 (PLATTER FOR 1)

590.00 (PLATTER FOR 2)

PRAWNS À PORTUGUESA / CAMARÃO À PORTUGUESA

DE-SHELLED AND PAN FRIED IN OLIVE OIL, LEMON JUICE, GARLIC, CORIANDER / PARSLEY WITH A HINT OF CHILI

275.00

PRAWNS À KUBATA / CAMARÃO À KUBATA

PAN FRIED IN BAY LEAVES, GARLIC, LEMON BUTTER AND A COMBINATION OF OUR SECRET SPICES

275.00

PRAWN CURRY / CARIL DE CAMARÃO

12 PRAWNS IN PORTUGUESE STYLED CURRY SERVED WITH WHITE RICE

265.00



GRILLED LOBSTER / LAGOSTA GRELHADA



SEAFOOD PLATTER /



PRAWNS à KUBATA /

GRILLED PRAWNS (CHOOSE FROM A VARIETY BELOW)

• KING 13/15 SQ

• QUEEN 16/20 SQ

• PRINCE 26/30 SQ

A KUBATA SPECIALITY!!! ALL OUR PRAWNS ARE SELECTED WITH GREAT CARE AND GRILLED TO PERFECTION

GRILLED CALAMARI WITH PRAWNS / LULAS GRELHADAS COM CAMARÕES

245.00

GRILLED PATAGONIA CALAMARI WITH 6 GRILLED PRAWNS, TOPPED WITH OUR LEMON BUTTER SAUCE

PRAWN PLATTER / PRATO DE CAMARÕES

SQ

GRILLED WITH LEMON BUTTER (OPTIONS BELOW)

PLATTER 1

X10 S. PRAWNS, X8 QUEEN PRAWNS, X6 KING PRAWNS

PLATTER 2

X10 QUEEN PRAWNS, X8 KING PRAWNS, X12 PRINCE PRAWNS

(PLEASE ASK YOUR WAITER FOR MORE DETAILS)











RUMP À KUBATA / ALCATRA À KUBATA

250.00

300G GRILLED RUMP STEAK TOPPED WITH 3 DELICIOUS PRAWNS AND MUSHROOM SAUCE

PORTUGUESE STEAK / BIFE À PORTUGUESA

195.00

300G GRILLED / FRIED SIRLOIN STEAK TOPPED WITH CHEESE, A FRIED EGG AND SMOTHERED WITH OUR PORTUGUESE SAUCE

RUMP À LA CHEF / ALCATRA À CHEF

190.00

300G GRILLED RUMP STEAK TOPPED WITH AVOCADO (SEASONAL) AND BLUE CHEESE

FILLET À KUBATA / LOMBINHO À KUBATA

245.00

300G GRILLED FILLET STEAK TOPPED WITH MUSHROOM SAUCE

GRILLED PORK CHOPS / COSTOLETA DE PORCO

145.00

350G GRILLED PORK CHOPS TOPPED WITH A WHITE WINE AND HERB SAUCE

SPARE RIBS / ENTRECOSTO DE PORCO NA BRASA

320.00

SLOW COOKED (SOUS VIDE) AND GRILLED TO YOUR PERFECTION

(FULL) **180.00** (HALF)

BEEF STRIPS WITH 'MIELIE PAP' / FITAS COM FUNJE

185.00

300G OF PRIME RUMP STEAK GRILLED IN SMALL STRIPS AND SERVED WITH A TRADITIONAL ANGOLAN (LOMBI) SAUCE





PORTUGUESE STEAK / BIFE à PORTUGUESA



RUMP à LA CHEF / ALCATRA à CHEF



SPARE RIBS /
ENTRECOSTO DE PORCO NA BRASA

Weats	Carnes
GRILLED RUMP	STEAK KEBAB

/ ESPETADA À MADEIRENSE

195.00

TRADITIONAL DISH FROM MADEIRA - 350G CUBED RUMP STEAK ON A SKEWER, GRILLED WITH COURSE SALT, GARLIC AND BAY LEAVES. ACCOMPANIED WITH DEEP FRIED CORN PORRIDGE (FRIED 'MIELIE PAP')

MIXED MEAT KEBAB / ESPETADA MISTA

175.00

A DELICIOUS COMBINATION OF GRILLED BEEF AND PORK MEAT ON A SKEWER. GRILLED WITH ONIONS AND GREEN PEPPERS. SERVED WITH CHIPS

T-BONE STEAK / COSTOLETA DE VACA

250.00

500G GRILLED T-BONE STEAK

255.00

LAMB SHANKS STEWED IN RED WINE AND AROMATIC HERBS, WITH POTATOES. ONIONS, CARROTS AND GREEN BEANS

> 300G 180.00

200G

130.00

130.00

170.00

• RUMP	
• FILLET	

180.00 235.00

SAUCES TO CHOOSE FROM • MUSHROOM SAUCE

25.00

- PEPPER SAUCE

LAMB SHANKS

GRILLED MEATS

SIRLOIN

CHEESE SAUCE

(SAUCES ARE CHARGED SEPARATELY)







GRILLED RUMP STEAK KEBAB / ESPETADA à MADEIRENSE



T-BONE STEAK / **COSTOLETA DE VACA**



LAMB SHANKS

CHICKEN TRINCHADO / GALINHA	TRINCHADO (1.3 - 1.5 KG)
-----------------------------	--------------------------

FRESHLY GRILLED CHICKEN, CUT INTO PIECES WITH A SPECIAL PORTUGUESE SAUCE (FRANGO À MODA DO ALGARVE)

255.00 (SERVES 2 PAX)

1/2 CHICKEN - GRILLED / 1/2 GALINHA NO CHURRASCO

FRESHLY GRILLED WITH LEMON AND GARLIC BUTTER SAUCE

150.00

CHICKEN STRIPS À KUBATA / TIRAS DE FRANGO À KUBATA

GRILLED CHICKEN STRIPS, MIXED WITH ONIONS, GARLIC, PEPPERS AND A WHITE WINE SAUCE

130.00

GRILLED CHICKEN FILLETS / PEITOS DE FRANGO À CHEF

TOPPED WITH ASPARAGUS AND MELTED CHEESE

135.00

CHICKEN SCHNITZEL / PEITOS DE FRANGO PANADO

CRUMBED CHICKEN BREAST SERVED WITH EITHER MUSHROOM, CHEESE OR PEPPER SAUCE

135.00

CHICKEN CORDON BLUE / FRANGO CORDON BLUE

CRUMBED AND STUFFED WITH GARLIC, BACON AND CHEESE, TOPPED WITH OUR DELICIOUS MUSHROOM SAUCE

145.00

SPAGHETTI À KUBATA / ESPAGUETE À KUBATA

CREAMY GINGER SPAGHETTI SERVED WITH CHICKEN STRIPS, BACON, BROCCOLLAND BABY MARROW

145.00





CHICKEN TRINCHADO /
GALINHA TRINCHADO (1.3 - 1.5 KG)



1/2 CHICKEN - GRILLED /
1/2 GALINHA NO CHURRASCO



CHICKEN SCHNITZEL /
PEITOS DE GALINHA PANADA

VEGETARIAN PLATTER / PRATO VEGETARIANO

95.00

A VARIETY OF SEASONAL VEGETABLES WITH BOILED POTATOES, TOPPED WITH PARMESAN CHEESE

VEGGIE SPAGHETTI / ESPAGUETE VEGETARIANA

95.00

CREAMY SPAGHETTI WITH FINELY CHOPPED GARLIC, OLIVE OIL, CHERRY TOMATOES, BROCCOLI, BABY MARROW AND ROSEMARY

Lubaja Combo Llajes / Combinações à Lubaja

1/4 CHICKEN & SPARE RIBS / GALINHA & ENTRECOSTO DE PORCO

250.00

FRESH GRILLED QUARTER CHICKEN CUT INTO PIECES WITH LEMON BUTTER SAUCE AND A HALF RACK OF RIBS

KINGKLIP FILLET & PATAGONIA CALAMARI / FILETE DE MARUCA & LULAS GRELHADAS

285.00

250G GRILLED KINGKLIP FILLET AND 100G GRILLED CALAMARI SERVED WITH LEMON BUTTER SAUCE



½ CHICKEN & SPARE RIBS /



KINGKLIP FILLET & PATAGONIA CALAMARI
FILETE DE MARUCA & LULAS GRELHADAS



VEGGIE SPAGHETTI /
ESPAGLIETE VEGETARIANA

GRILLED GAME STEAK / CARNE DE CÁÇA GRELHADA (WHEN AVAILABLE)

165.00

300G OF TENDER GAME STEAK (SPRINGBOK / ORYX) GRILLED TO YOUR LIKING, WITH A WHITE WINE SAUCE AND SERVED WITH MASH POTATO

GRILLED BRAZILIAN RUMP CAP / PICANHA BRASILEIRA NA BRASA

SQ

FRESHLY GRILLED, SLICED MEAT CUTS SERVED WITH RICE, CHIPS AND BLACK BEANS, TOPPED WITH GARLIC BUTTER

PORK SCHNITZEL / FEBRA DE PORCO PANADA

160.00

CRUMBED PORK STEAK SERVED WITH EITHER MUSHROOM, CHEESE OR PEPPER SAUCE

LAMB CHOPS / COSTOLETAS DE OVELHA

270.00

500G GRILLED LAMB CHOPS SERVED WITH MASH POTATOES OR CHIPS

OXTAIL STEW / RABO DE BOI

305.00

A 600G DELICIOUS DISH SERVED WITH BOILED POTATOES, CARROTS AND GREEN BEANS. SERVED IN A POT

MIXED MEAT GRILL / CHURRASCO MISTO

295.00

(SERVES 2 PAX)

200G GRILLED PORK CHOPS, 150G GRILLED LAMB CHOPS, 200G GRILLED RUMP STEAK AND 150G GRILLED CHICKEN SERVED WITH CHIPS

All our main dishes are served with a choice of rice, chips, boiled potatoes or vegetables. If more than one side dish is ordered, it will be charged separately.





GRILLED GAME STEAK /
CARNE DE CÁCA GRELHADA



GRILLED BRAZILIAN RUMP CAP / PICANHA BRASILEIRA NA BRASA



LAMB CHOPS /

SIDE ORDERS

VEGETABLES / VEGETAIS	45.00
• CORN PORRIDGE ('MIELIE PAP') / PIRÃO DE MILHO	25.00
• FRIED CORN PORRIDGE ('MIELIE PAP') / MILHO FRITO	25.00
• CHIPS / BATATA FRITA	35.00
SWEET POTATO CHIPS / BATATA DOCE FRITA	35.00
• RICE / ARROZ	35.00
• OLIVES / AZEITONAS	20.00
• BREAD & BUTTER / PÃO & MANTEIGA	8.00
SAUCES	
MUSHROOM SAUCE / MOLHO DE COGUMELO	25.00
PEPPER SAUCE / MOLHO DE PIMENTA	25.00
• LEMON GARLIC BUTTER SAUCE / MOLHO DE MANTEIGA & LIMÃO	25.00
CHEESE SAUCE / MOLHO DE QUEIJO	25.00
• TARTAR SAUCE / MOLHO DE TARTARO	25.00

Certain dishes may take 30-45 minutes to prepare and serve... Bom Proveito!!!









FRUIT SALAD WITH CREAM OR ICE-CREAM / SALADA DE FRUTA COM CRÈME OU GELADO	55.00
ICE-CREAM & CHOCOLATE SAUCE / GELADO COM MOLHO DE CHOCOLADO	55.00
CRÉME CARAMEL / PUDIM DE CARAMEL	45.00
CHOCOLATE MOUSSE / MOUSSE DE CHOCOLATE	45.00
VARIOUS CHATEAU GATEAUX CAKES / VARIADADE DE BOLOS CHATEAU GATEAUX (PLEASE ASK YOUR WAITER FOR MORE DETAILS)	SQ
HOUSE DESSERTS / SOBREMESA DA CASA (PLEASE ASK YOUR WAITER FOR MORE DETAILS)	SQ
STRAWBERRIES (WHEN AVAILABLE) WITH CREAM OR ICE-CREAM / MORANGOS COM CRÉME OU GELADO	SQ
PORTUGUESE CUSTARD CAKES (WHEN AVAILABLE) / PASTEIS DE NATA	SQ

All our main dishes are served with a choice of rice, chips, boiled potatoes or vegetables. If more than one side dish is ordered, it will be charged separately.



CRÈME CARAMEL / PUDIM DE CARAMEL



HOUSE DESSERTS / SOBREMESA DA CASA



PORTUGUESE CUSTARD CAKES / PASTEIS DE NATA

Bon Proveito