

KIAROA BEACH RESORT

Location: Kiaroa Beach Resort is located 3km from Barra Grande, at Maraú Peninsula (370Km south from Salvador and 180Km north from Ilhéus).

To get the Resort, you can take an airplane leaving Salvador and landing in a private airport, 100 m from the reception, in a panoramic 35-minute flight. The access may be by car from Salvador, using the ferry boat service till Itaparica; using the BA-001 Highway to Camamu, followed by a boat transfer from Camamu to Barra Grande.

Rooms: Kiaroa offers 16 tropical rooms, and charming bungalows: 6 Moorea, 6 Deluxe Moorea and 4 Deluxe Bali. Its 32 units with sea view has unique characteristics and are equipped with the items which guarantee to the guests the comfort of an International category resort. All rooms have cable TV, air conditioning, 24-hour room service, mini bar, double bed and balcony.

Leisure: Kiaroa has a 800 m² pool with a central island (as in the picture above), wet bar, lightened tennis court, trails, schooner, beach volleyball court, fitness center, sauna with sea view, Internet via satellite, reading room.

Restaurant: International and regional cuisine with seafood specialties; Poolside bar.



PATACHOCAS ECO RESORT

Patachocas Eco Resort, an international quality resort integrated with all the natural beauties of the island making the visit to Morro De Sao Paulo unforgettable.

Situated in an ancient coconut farm by the shore, on the fourth beach of Morro, with huge white sand band and a blue shore sheltered by the coral reefs.

There are 52 totally modern bungalows in harmony with the local typology, projected to offer the maximum of comfort and privacy.

The gastronomic adventure at the resort represents all the exuberant of the place, smells and flavours in form of art passing through the panoramic restaurant in front of the shore. With differentiate ambient, gives privacy and warmth, being perfect for exclusive dinners or big family meetings.



TXAI RESORT

Address: Rodovia Ilhéus Itacaré km 48 . Itacaré

Location: The Txai Resort is located in Itacaré County, just 50 minutes from Ilhéus airport.

Accommodation: Built individually on stilts and surrounded by wooden decks with details in palm-thatch, the bungalows at Txai have been spread around the coconut groves to ensure maximum privacy for guests. Upon waking up, one just has to sit up in bed to be surrounded by a view of nature and the sea through the picture windows. The interiors of the bungalows mix the rustic simplicity of Bahia with maximum comfort.

Leisure: The resort offers a swimming pool and several activities like rafting, hiking, beaches trails, horseback riding, city tours, rides to waterfalls and kinds of adventure activities.

Restaurant: Built on the lines of traditional Bahian architecture, the restaurant at Txai is located on a natural rise surrounded by coconut and dendê palms, with a stunning view of the sea. The perfect place to savor delicacies such as Brazilian cuscus, "moqueca"- fish stewed in coconut milk, crab dishes, the Bahian shrimp dish "bobó de camarão" and other delicacies of Bahian an international cuisine. From your table you can smell the fragrant smoke from the wood-fired oven baking bread or preparing the Bahian coconut sweet "cocada". The restaurant is open every day for breakfast, lunch and dinner.



POUSADA REFÚGIO DA VILA

Located in the midst of exuberant nature of the Bahian coast, in Praia do Forte, the Village Hostel Refuge offers peace and tranquility just 100 meters from the beach.

The Inn has rooms airy, comfortable and cozy.

The suites have balconies, air-conditioning, king-size bed international standard box-type spring, enxoal percale, hairdryer, digital safe, wire less internet access (Wi-Fi), hot water, 20-inch TV, cable TV (SKY) and closed channel for the transmission of DVD. For couples on honeymoon, we have a special suite large and comfortable specially decorated to receive them.

The delights of Bahian cuisine and seafood are the specialties of the restaurant's Hostel. Leave the Kitchen dishes prepared by chef craftsman, with emphasis on the moqueca of shrimp to Josafá, served in coconut green, an the traditional abará served with vatapá.

