

Origins Menu

(Ushaka, Melrose and Blouberg stores)

Bread

Bread Platter	35.00
Crisp Moroccan flat bread and Tunisian bread sticks drizzled with dukka olive oil and served with a chickpea and chilli dip	

An African Delicacy

In most parts of Southern Africa, mopane worms are a staple part of the diet in rural areas and are considered a delicacy in the cities. Mopane worms are hand-picked in the wild, often by women and children. In the bush, the caterpillars are not considered to belong to the landowner (if found), but around a house permission should be sought from the resident. Chavanduka describes women in Zimbabwe tying a piece of bark to particular trees to establish ownership, or moving the young caterpillars to trees nearer home.

Fried Mopane Worms	45.00
Deep fried in spicy seasoning	

Starters

Free State Sweet Potato and Biltong Soup	52.00
Creamy sweet potato and biltong soup, served with sweet potato crisps and biltong oil	
Peri-Peri Chicken Livers Bunny Chow	55.00
Pan-fried chicken livers in a spicy East African peri-peri sauce, presented in homemade bunny chow bread rolls	
Farmed Crocodile Tail Pies	69.00
Diced crocodile tail in a creamy mustard filling, baked in puff pastry and presented with a pineapple and orange salsa, and a rocket and red onion salad	
Cameroonian Beef Suya	69.00
Tender slivers of beef on a skewer, marinated with paprika, cinnamon, ginger and ground peanuts, served with a red onion and rocket salad and a chilli and ginger dipping sauce	
Calamari Dovi	55.00
Seared calamari caramelised in molasses, mint and harissa sauce, sprinkled with groundnut	
West Coast Mussels	69.00
Half shelled black mussels steamed in a white wine, cream and garlic sauce	
Knsyna Oysters	65.00
3 Medium oysters served traditionally	
Moyo Samosas	
3 Deep fried triangular pastry pockets presented with chutney	
Mild curried beef mince	49.00
Cheese and spring onion	49.00
Kudu bobotie	49.00
Potato and pea	39.00
Wors, Vetkoek en Sous	69.00
A taste of beef boerewors, ostrich wors and venison wors spirals with shebe and vetkoek fritters	
KwaZulu-Natal Dusted Wings	59.00
4 Crispy Zulu style peri-peri spiced wings fried and presented with hand cuts chips	
Nigerian Sweet Potato & Chickpea Koftas (V)	45.00
With chakalaka and a citrus segment salad	

Starter Platters

Moyo platters serve 4-6 persons

Soul Platter	320.00
KwaZulu-Natal dusted chicken wings, kudu bobotie samoosas, West Coast mussels, Nigerian sweet potato and chickpea koftas	
Roots Platter	345.00
Cameroonian beef suya, crocodile tail pies, calamari dovi, potato and pea samoosas	
Spirit Platter	295.00
All our flavours of samoosas in a platter of 24, served with fruit chutney	
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Salads

House Salad	
Baby spinach leaves, butter lettuce, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted	
Price	59.00
Add Harissa chicken	25.00
Add Biltong	45.00
Add Avocado	25.00
Casablanca Chicken Salad	69.00
Harissa grilled chicken, cherry tomato confit, cucumber, red onion, couscous, caramel roasted almond flakes, mint, coriander and a chickpea yoghurt dressing	
Jozi Caesar Salad	72.00
Cos lettuce, croutons, shaved parmesan, maple glazed bacon bits, biltong and Caesar dressing	
Oudtshoorn Ostrich Salad	75.00
Cubed feta, peppers, avocado, cucumber, nut crackle, marinated ostrich slivers, and baby spinach leaves with a honey and mustard dressing	
Additional	
Venison Biltong	39.00
Blue Cheese	29.00
Spicy Nuts	29.00

Kraal Grill

All our meat is carefully selected and certified to ensure the best quality experience. Our grills are accompanied by a side of your choice. Enjoy your meat either coated in rich dark basting, seasoned with dukka salt or grilled plain to your taste.

Rump	
350gr	145.00
Fillet	
250gr	139.00
Sirloin	
300gr	125.00
Prime Rib	
600gr	195.00
T-Bone	
500gr	145.00

Lamb Chops 400gr	155.00
Pork Ribs 600gr	175.00
Pork Chops 400gr	155.00
Communal Kraal Mixed Grill Feeds 4 to 6 persons, basted, spiced or grilled plain. The communal grill must be enjoyed with good company and great wine, the moyo way. 300gr Sirloin, 400gr boerewors, 600gr Lamb chops and 300gr Ostrich fillet with your choice of 2 sides.	550.00
Sides Pap - maize meal cooked soft Chive Mash - smooth, creamy smashed potato, with fried chives Hand Cut Chips - double fried with the skin on and seasoned Samp and Beans - cracked white maize, cooked soft with speckled beans Moroccan Rice - white rice cooked with cumin and rosemary Nhopi Dovi - Zimbabwean style pumpkin and peanut purée African Spinach - braised with sweet potato, onion and cumin Mealies - yellow corn on the cob, sliced and spiced with butter Roasted Root Vegetables - with whole garlic and balsamic vinegar Side Salad - a portion of our house salad	25.00
Sauces All our delicious sauces: Madagascan green peppercorn Chakalaka Mushroom Mozambican creamy peri-peri Roasted garlic and tomato gravy Cheddar cheese Creamy piqant pepper	25.00

[Tagine | Potjies](#)

Preparation styles of North, East and South Africa, cooked and served in cast iron pots with your choice of Moroccan rice, pap or samp and beans

Warthog Potjiekos With sweet potato, starking apple, prunes and pumpkin cubes	145.00
Lamb and Chickpea Tagine Karoo lamb slow cooked with tagine spice in tomato, peach, ginger and coriander sauce	149.00
Ostrich Neck Potjiekos Baby carrots, green beans, mushrooms, mealies, baby potatoes and red wine	135.00
Casablanca Chicken Tagine Marinated chicken, braised with preserved lemon, paprika, turmeric and green olives	105.00
Oxtail Amos Our famous oxtail braised with butterbeans and carrots in red wine beef jus	159.00
Lentil Curry Potjiekos (V) Three types of lentils with beans, slow cooked with tomato and Malay curry masala	89.00

[moyo Meals](#)

moyo Flamed Fillet Aged fillet filled with mushroom, spinach and mozzarella, on herb potato gallets with creamy Madagascan green peppercorn and peppadew sauce	180.00
Spiced Beef Fillet (to share) 500gr Beef fillet, presented in a sizzle cast iron base with African spinach, roasted root vegetables, hand cut chips, nuts and a chickpea yoghurt sauce	375.00
Papaya and Ginger Ostrich Fillet Marinated in ginger, papaya and yoghurt, grilled and presented on samp and beans, with mealies, and a roasted garlic and tomato gravy	159.00
Cape Malay Bobotie	125.00

Savoury kudu mince cooked with a baked egg custard and stewed fruit pieces, served with savoury rice	
Maputo Peri-Peri Baby Chicken	125.00
Made famous in Maputo - flamed baby spatchcock chicken in peri-peri, with hand cut chips	
Zimbabwe Chicken Thigh Dovi	105.00
Succulent chicken thighs, cooked with spinach, peanuts and baby marrows served with pap	
Durban Lamb Curry	149.00
Cubed lamb on the bone, prepared in a perfect blend of masala and whole spices, served with Moroccan rice, poppadums, sambals, carrot salad and raita	
Moroccan Slow Braised Lamb Shank	185.00
Lamb shank, slow cooked in rich spiced gravy, with couscous and roasted root vegetables	
Berbere Kudu Loin	165.00
Grilled cubes of kudu loin, presented on a hanging skewer and seared with mealies, hand cut chips and Madagascan green peppercorn sauce	
Samaki Kavu	129.00
Tanzanian fish curry, prepared in coconut milk, with turmeric, spinach and groundnut sauce, served with Moroccan rice	
Mozambique Peri-Peri Prawns	249.00
6 King prawns in a homemade peri peri sauce, served with Moroccan rice	
Linefish Yassa	149.00
Fresh linefish grilled and topped with a bell pepper base sauce, paprika, and sliced olives, on couscous	
Seafood Platter (to share)	
Mozambique peri-peri prawns, linefish yassa, West Coast mussels, grilled crayfish and calamari dovi, with Moroccan rice, hand cut chips, creamy lemon butter and peri-peri sauce	

Desserts

moyo Duet	55.00
Cinnamon chocolate mousse and a bread and butter pudding, with almond custard	
Apple Fritters	49.00
Golden fried battered apple slices, served with butterscotch sauce, shot of Amarula and vanilla ice cream	
Rooibos Tea Crème Brûlée	49.00
With orange and chilli salsa, and West African chocolate dipped tuille	
Cape Malva Pudding	65.00
Flambéed with brandy and served with custard, creamy vanilla ice cream and ground pistachio nuts	
Amarula Ice Cream	40.00
Vanilla ice cream with a shot of Amarula and shaved chocolate	
Local Cheese Plate	89.00
A selection of three cheeses served with Moyo melba toast and organic tierhoek preserve	
Ice Cream Platter	39.00
Natural ice cream wrapped in wafer Moyo kisses and cones, with West African chocolate, Madagascan vanilla pod, African coffee, mint and butternut and cinnamon	
Oumatjie Baked Milk Tart	49.00
With cinnamon, vanilla ice cream and stewed fruit	
Lemon Meringue Mille Feuille	69.00
Zesty lemon curd swirled cheese cake, layered between crispy golden baked puff pastry, with chewy meringue topping, served with caramel popcorn and raspberry coulis	
Wild Berries and White Chocolate Cream	69.00

Frozen wild berries dressed with a warm white chocolate sauce, accompanied by nut crackle, lemon curd and berry coulis

[moyo Kids](#)

Linguine Bolognese	40.00
Savoury ostrich mince in light tomato sauce, with soft linguine, presented in cast iron	
Chubby Chicken Sliders	40.00
2 Mini chicken burgers, with a light honey mustard mayonnaise and chips	
Worsie Pap en Sous	40.00
100gr Boerewors, sliced, with soft pap and kid's shebe (homemade tomato sauce)	
Chicken Bites	40.00
3 Chicken strips, double crumbed, served with mayonnaise, tomato sauce and chips	
False Bay Fish Bites	40.00
Battered hake portions, with chips and tomato sauce	
Kiddies Milkshakes	14.00
Bubblegum Chocolate Lime Strawberry Vanilla	

[Drinks Menu](#)

Coffee	
Filter coffee	18.00
Cappuccino froth	22.00
Cappuccino cream	22.00
Americano	20.00
Espresso	16.00
Double espresso	20.00
Café latte	24.00
Iced coffee	22.00
Tea	
Five roses	15.00
Morrocan mint tea	20.00
Rooibos	15.00
Hot Beverages	
Horlicks	20.00
Hot chocolate	20.00
Hot choc cup	20.00
Milo	24.00
Speciality Coffees	
Amarula	40.00
Kahlua	40.00
Irish	40.00
Jameson	42.00
Dom Pedros	
Amarula	40.00
Kahlua	40.00
Irish	40.00
Jameson	42.00
Milkshakes	25.00
Bubblegum Chocolate Lime Strawberry Vanilla	

Menu last updated: 2014-10-01

Menus are deemed correct at time of publication but may vary over time.
It is the responsibility of the restaurant to maintain the menu and ensure prices are up to date.

