

moyo[®]

Celebrate Africa

Welcome to **moyo** -
the destination for a
unique African
dining experience.

Inspired by the
traditions and values
of our ancestors,

moyo is a
celebration of, and
commitment to, the
beauty of Africa,
and the industry
of her people.

Our famously
warm hospitality
and modern
African ambiance
make the **moyo**
experience an
unforgettable
one.



moyo is a celebration of the beauty of africa



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www.twitter.com/moyosa #CelebrateAfrica | www.moyo.co.za

African Deluxe Sandwiches

Our decadent sandwiches are prepared with your choice of cumin flavoured wrap, panini or homemade pumpkin bread and accompanied with a side of hand cut chips

V Simple vegetarian 69

Feta, cream cheese, avocado, lettuce, peppadews, marinated tomato and a chickpea chilli spread

Kudu bobotie 79

Kudu bobotie mince with baby leaf salad, peppadews, avocado, cucumber and sprinkle nuts

Harissa chicken breast sandwich 79

Grilled chicken breast with browned onions and yassa flavoured mayonnaise

Moroccan lamb shank 89

Shredded lamb shank, with salad and roasted garlic gravy

N Crumbed chicken and chakalaka 79

Crumbed chicken breast with lettuce, avocado, sliced cheddar and chakalaka

N Moyo open Sandwiches

Pilchards 59

Pickled pilchards with gherkins, tomato concasse, and spring onions served on toasted seeded bread with smoked paprika mayonnaise

V Crushed avo 65

Crushed avocado on toasted seeded bread with sliced tomato and dukkah cream cheese, drizzled with olive oil and tabasco

Biltong and blue cheese 79

Beef biltong, blue cheese, rocket and caramelized red onion served on toasted sweet potato and pumpkin bread

Hake and rainbow slaw 65

Battered hake bites served in a toasted cumin flavoured wrap, with crunchy slaw and rocket





Light meals

moyo burger 95

Handmade South African 180gr beef pattie OR boerie spiral, on a pumpkin and sweet potato bread roll, with a side of hand cut chips

Add: **Cheese 12** | **Egg 10** | **Bacon 15**

Oxtail linguine 105

The famous Amos oxtail, deboned, splashed with cream and finished with parmesan, rocket and roasted cherry tomato

Spicy Maputo prego roll 85

150gr Beef sirloin marinated with bay leaf, peppercorns, garlic, olive oil and chilli, served in a homemade prego roll with hand cut chips

Oudtshoorn ostrich nachos 99

Spicy ostrich mince, with cumin cream cheese sauce, chakalaka, jalapeños, red onion, chickpea dip and mature cheese

Ushaka lamb bunny chow 95

Delicious Durban style lamb curry in home baked bunny chow bread, served with carrot salad and raita

Fish Hoek fish and chips 89

Presented traditionally on paper, jumbo hake in crisp batter, with hand cut chips, lemon wedges and harissa mayonnaise

Vetkoek and ostrich mince 79

Fresh vetkoek, with savoury ostrich mince, peach chutney and toasted coconut, with a side of hand cut chips





Starters

V Bread platter 39

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

Fried mopane worms 45

Deep fried in spicy seasoning

Free State sweet potato and biltong soup 55

Creamy sweet potato and biltong soup, served with sweet potato crisps and biltong oil

N Springbok carpaccio 69

Thinly sliced cured springbok loin served with an avocado, caper & celery salsa, parmesan shavings, pickled mushrooms and micro herbs

N Beef koftas 69

Spiced beef meatball skewers, served with chilli paste and minted yoghurt, cumin flatbread and a petit salad

N V **Somalian butternut rice cakes 59**

Arborio rice flavoured with roasted butternut puree then baked, served with roasted cherry tomato, cashew nut cream and rocket salad



starters



Peri peri chicken livers bunny chow 59

Pan-fried chicken livers in a spicy East African peri peri sauce, presented in homemade bunny chow bread rolls

N V Egyptian vegetarian platter 89

serves 2

Marinated olives, mutabbal (brinjal dip), chilli spiked hummus, mini pita pockets, tomato salad, feta and tabbouleh

Crocodile tail pies 69

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

Calamari dovi 69

Seared calamari caramelised in molasses, mint and harissa sauce, sprinkled with groundnut

West coast mussels 69

Half shelled black mussels steamed in a white wine, cream and garlic sauce

Moyo samoosas

3 deep fried triangular pastry pockets presented with chutney

Mild curried beef mince 49 | Kudu babotie 49

V Cheese and spring onion 49 | V Potato and pea 39

KwaZulu-Natal dusted wings 69

4 Crispy Zulu style peri peri spiced wings fried and presented with hand cuts chips



Starter platters

Moyo platters serve 4-6 persons

Soul platter 340

KwaZulu-Natal dusted chicken wings, kudu bobotie samoosas, west coast mussels, Somalia rice cakes

Roots platter 375

Beef koftas, crocodile tail pies, calamari dovi, potato and pea samoosas

Spirit platter 295

All our flavours of samoosas in a platter of 24, served with fruit chutney

Salads

V House salad 65

Baby spinach leaves, butter lettuce, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds, with a mustard and herb dressing

Add: **Harrisa chicken 25 | Biltong 35 | Avocado 25**
Olives 25 | Blue Cheese 25 | Feta 25

Casablanca chicken salad 79

Harissa grilled chicken, tomato concasse, cucumber, chickpeas, red onion, couscous, chopped herbs, rocket, caramel roasted almond flakes, mixed peppers and a chickpea yoghurt dressing

Oudtshoorn ostrich salad 85

Marinated ostrich slivers, cubed feta, peppers, avocado, cucumber, nut crackle, and baby spinach leaves with a honey and mustard dressing

N V Sahara summer salad 69

Grilled mealies tossed with black eyed beans, sugar beans, assorted peppers, tomato, cucumber and spring onion, dressed with cumin chilli vinaigrette



Kraal grill

All our meat is carefully selected and certified to ensure the best quality experience.

Our grills are accompanied by African spinach, nhopi dovi and a side of your choice. Enjoy your meat either coated in rich dark basting, seasoned with dukkah salt or grilled plain to your taste.

350gr Rump 149 | 300gr Sirloin 135 | 250gr Fillet 155

500gr T-bone 160 | 600gr Pork ribs 185

400gr Lamb chops 169 | 300gr Ostrich Fillet 149

Communal kraal mixed grill 585

Feeds 4

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 African spinach, nhopi dovi and your choice of 2 sides

Sides 25

Pap – maize meal cooked soft

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

Seasonal vegetables – sautéed in a pan with butter

Side salad – a side portion of our house salad


 **Potato gallet** – layers of thinly sliced potato baked in cream and herbs

Sauces 25

All our delicious sauces

Madagascan green peppercorn | Chakalaka | Mushroom

Mozambican creamy peri peri | Roasted garlic and tomato gravy

Cheddar cheese | Creamy piquant pepper |  Blue cheese sauce

Tagines & potjies

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

Lamb and chickpea tagine 159

Karoo lamb slow cooked with tagine spice in tomato, peach, ginger and coriander sauce

Casablanca chicken tagine 105

Marinated chicken, braised with preserved lemon, paprika, turmeric and green olives

Oxtail Amos 165

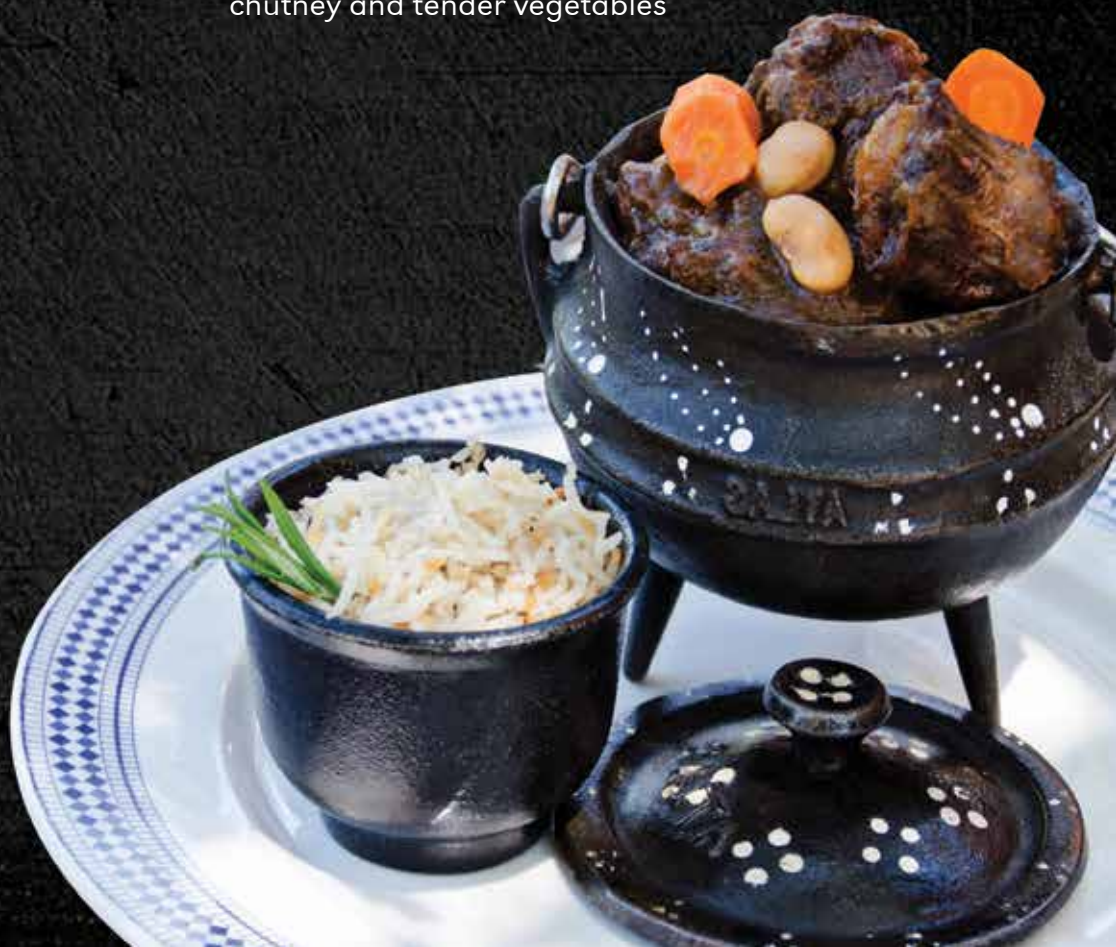
Our famous oxtail braised with butterbeans and carrots in red wine beef jus

N V 3 Bean curry potjie 89

Sugar beans, black eyed beans and red kidney beans, slow cooked in a rich tomato base gravy, spiked with Malay masala

N Klein Karoo venison potjie 145

Beer and cola braised venison knuckles finished with chutney and tender vegetables



Moyo meals

moyo flamed fillet 189

Aged fillet filled with mushroom, spinach and mozzarella, on herb potato gallet with creamy Madagascan green peppercorn and peppadew sauce

Spiced beef fillet 320

To share

500gr of beef fillet, presented in a sizzle cast iron base with African spinach, sautéed seasonal vegetables, hand cut chips, nuts and a chickpea yoghurt sauce

Cape Malay bobotie 135

Savoury kudu mince cooked with a baked egg custard and stewed fruit pieces, served with savoury rice

Maputo peri peri chicken 139

Made famous in Maputo – flamed spatchcock chicken in peri peri, with hand cut chips

Durban lamb curry 159

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 189

Lamb shank, slow cooked in rich spiced gravy, with couscous and sautéed seasonal vegetables


Berbere venison loin 169

Grilled cubes of venison loin, presented on a hanging skewer and seared with mealies, hand cut chips and Madagascan green peppercorn sauce

N Nigerian meat kebabs 160

Beef rump, chicken breast and ostrich fillet skewered, perfectly grilled and basted with sticky suya basting, served with corn fritters and tomato salsa





Moyo meals

N Seared calamari 135

Seared calamari sautéed with olives, broccoli and garlic, drizzled with lemony harissa butter and served with Moroccan rice

Mozambique peri peri prawns 230

Prawns in a homemade peri peri sauce, served with Moroccan rice

N Flame grilled chermoula fish 135

Farmed seabass fillet rubbed with chermoula paste then flamed grilled, served with chickpeas salad and hand cut chips

Senegalese line fish 155

Fresh line fish grilled and topped with a creamy coconut, mango and bell pepper base sauce infused with ground nut and ginger, topped with sliced olives, on couscous

Seafood platter 585

To share

Mozambique peri peri prawns, Senegalese line fish, West coast mussels, grilled crayfish and calamari dovi, with Moroccan rice, hand cut chips, creamy lemon butter and peri peri sauce

N Seeking duck 169

Grilled duck breast with verjuice and orange sauce, infused with cardamon and star anise, served with sautéed green beans and broccoli, and couscous

N V Zucchini, brinjal and mushroom smoor 95

Moroccan inspired slow cooked vegetable stew of zucchini, brinjal and mushrooms, with toasted flaked almonds, grilled peppers and chickpeas served with couscous



Moyo kids

Linguine bolognaise 40

Savoury beef mince in light tomato sauce, with soft linguine

Chubby chicken sliders 40

2 mini chicken burgers, with a light honey mustard mayonnaise and chips

Worsie, chips en sous 40

100gr boerewors, sliced, with hand cut chips and kid's shebe (homemade tomato sauce)

Chicken bites 40

3 chicken strips, double crumbed, served with mayonnaise, tomato sauce and chips

False bay fish bites 40

Battered hake portions, with chips and tomato sauce

Ribbies and chips 40

200g barbeque riblets served with chips

Jaffles 35

Served with chips

* Cheese and savoury mince

* Tomato and cheese

moyo kids combo 59

Any kids meal + kids milkshake/soda
+ moyo Kids activity pack





Milkshakes

Milkshakes 29

Strawberry, chocolate, banana, lime and vanilla

Kiddies shakes 14

Strawberry, chocolate, banana, lime and vanilla

N Gourmet shakes 45

Caramel popcorn
Turkish delight | Peppermint crisp

Fresh fruits

Fresh fruit juices 22

Cranberry, Strawberry, Mango, Orange,
Pineapple, Harrismith Apple, Mandarin

N Twisted fresh fruit juices 29

Pineapple and rosemary
Strawberry and mint
Cranberry, apple and ginger

N Smoothies

Coffee and cashew **45**

Pumpkin spice **45**

Mixed berries, spinach and avo **49**



Minerals

Aqa Still or Sparkling Water

330ml 18 | 660ml 30

330ml Sodas 19

Coca cola, Coke light, Coke zero, Cream soda, Sprite, Sprite zero, Fanta orange, Stoney, Tab

200ml Sodas 18

Coco cola, Coke light, Dry lemon, Ginger ale, Lemonade, Soda, Tab, Tonic water

Tomato Cocktail 200ml 19



BOS Ice Tea 275ml 25

Lemon, Apple, Peach, Berry and Yuzu Fruit

Tizers 330ml 25

Red Bull 275ml 39



Credit cards welcome. No cheques accepted. Service charge not included.
We reserve a right to charge a 10% service fee.

Some food items may have traces of nut, sesame seeds and egg. Should you be allergic to any food items, please request information regarding the ingredients prior to ordering. Photographs are for illustrative purposes only and presentation may vary. Certain ingredients used in this menu are seasonal and are subject to availability.

