

moyo
food

house specialities

basic omelette (served from 08h00 – 12h00)

served with a slice of homemade toast **29**

add

bacon **20** | add cheese **12** | add mushroom **14** | add onion or tomato **5**

grilled calamari salad

calamari rings grilled with sun dried tomatoes and chili, tossed with an assortment of mixed lettuce, baby spinach, rocket and watercress, drizzled with a lemon vinaigrette and garnished with alfalfa sprout and cherry tomatoes **79**

carrot and cumin soup

east african carrot soup with a touch of cumin spice **39**

ashushu wings

char grilled chicken wings marinated in fruit chutney, honey, sesame and chili sauce **49**

steak roll

marinated 150g steak, served on a fresh pumpkin bread roll with hand cut potato chips **69**

isishebo lamb curry

traditional durban lamb curry cooked in our own special masala blend, served with sambals of coconut, bananas in yoghurt, fresh chillies, onions and tomatoes, fruit chutney and crisp popadums **139**

impi platter

a grilled platter of the finest south africa meat including boerewors, ribs, bobotie samoosas, izinkuku and karoo lamb chops served with hand cut chips **179**

traditional waffles

served with ice cream or cream and a variety of syrups and sauces **29**

“milk and honey have different colors, but they share the same house peacefully.”

african proverb



buffet and braais

breakfast buffet 09h00 - 11h30

lunch buffet 12h30 - 16h00

breakfast buffet

available Saturdays, Sundays and public holidays:
adults **89** | children **39** | under 5 **mahala**

a selection of moyo breads

cold buffet

muesli and yoghurt served with honey and milk

a selection of muffins and seasonal fruit

a selection of South African cheeses served with spicy nuts, bread sticks and root vegetable

hot buffet

scrambled, fried eggs and omelet station

pancakes and waffles

chicken livers | breakfast sausage | savory mince | bacon

grilled tomato

fried mushrooms,

sautéed potato and onion

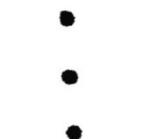
warm oats

lunch buffet

available Saturdays, Sundays and public holidays: **219**

a delightful offering of fresh salads and **moyo** baked breads a selection of traditional vegetables, succulent chicken and meat braai'd to order and a variety of potjies and tagines pap and sheba brings that extra African flavour and ending off with a decadent spread of desserts

“the words of ones elders are greater than amulets”
african proverb



starters | siqalo | kutangisa

moyo flat bread

tunisian flat fried coriander bread with dukkah spice, fresh coriander and olive oil 29

samoosas

3 traditional cape malay deep fried triangular pastry pockets

mild curried beef mince 49 | cheese and spring onion 49 | pea and potato 39

west coast smoked paté

atlantic smoked snoek, cream cheese and moyo mayo, dusted with fresh herbs and served with moyo melba toast 49

springbok carpaccio

karoo smoked springbok with peppery rocket, parmesan cheese and drizzled with a balsamic reduction 79

individual west coast medium oyster

served over ice 19

calamari dovi

seared calamari caramelized in molasses, mint and harissa sauce, sprinkled with ground nuts 59

nigerian peanut, shrimp and chilli soup

modern take on the classic nigerian peanut and chilli soup, complemented by the addition of coconut milk and fried shrimp 49

salads | amaqabi | slaai

mpumalanga salad

fresh salad greens, avocado, roasted macadamia nuts and citrus pieces, served with blue gum dressing

grilled chicken breasts 79 | smoked salmon trout 89

house salad

shredded lettuce, peppadew and fresh herbs with balsamic marinated red onion, cucumber and toasted pumpkin and sunflower seeds 49

additional

biltong 39 | blue cheese 29 | spicy nuts 29



“happiness is as good as food.”
maasai proverb

meat | inyama | nyama

lamb and chickpea tagine

karoo lamb, slow cooked with tagine spice in a tomato, peach, ginger and coriander sauce **149**

lephalale springbok shank

springbok shank slow braised in a south african hannepoot juice **159**

oxtail amos

our famous oxtail braised with butterbeans and carrots in red wine and beef stock jus **159**

fillet

250g aged beef fillet **139**

rump

300g choice aged beef rump **129**

dukkah crusted lamb chops

3 chops, crusted in dukkah **149**

flamed fillet

a moyo signature dish – choice aged beef fillet, filled with mushroom, spinach and mozzarella, served on a bed of herbed potato gallets with a creamy madagascan green peppercorn and peppadew sauce **179**

ostrich berberre

ostrich fillet dusted in a classic ethiopian spice rub of clove, cardamom, ginger and cayenne pepper, served with zimbabwean nhopi dovi **189**

**all the above dishes are served with a starch of your choice
and we suggest the below vegetable dishes or sauces
to compliment your meal**

nhopi dovi

mashed pumpkin prepared zimbabwean style with pureed peanuts **29**

grilled carrots and baby marrow

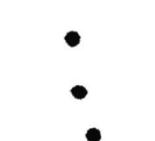
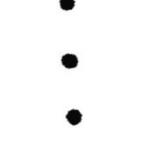
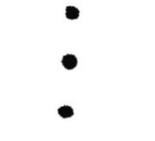
african spinach

braised with sweet potato and onions and spiced with cumin **19**

madagascan green peppercorn sauce **29** | **mushroom sauce** **29**

**“don't take another mouthful before you have
swallowed what is in your mouth.”**

malagasy proverb



fish I inhlanzi I hove

all seafood is subject to availability

line fish namuhla

pan fried line fish, dusted with crushed mustard seeds and spices and served with a fresh chermoula sauce **139**

calamari dovi

seared calamari caramelised in molasses, mint and harissa sauce, sprinkled with ground nuts **119**

spicy grilled prawns

prawns marinated with chilli, fresh lemon juice, paprika, and fresh mint, served with rice and grilled pineapple

4 king prawns **139** | 6 king prawns **199**

samaki kavu

tanzanian fish curry, prepared in coconut milk with turmeric, spinach and groundnut sauce **129**

chicken I inkukhu I hoender

maputo peri-peri baby chicken

made famous in maputo - flamed baby spatchcock chicken peri-peri **129**

chicken tagine

marinated chicken, braised with preserved lemons, paprika, turmeric and green olives **99**

chicken yassa

senegalese style chicken breast marinated in roasted red and yellow pepper, olives and preserved lemon **139**

**all the above dishes are served with a starch of your choice
and we suggest one of the below vegetable dishes
to compliment your meal**

nhopi dovi

mashed pumpkin prepared zimbabwean style with pureed peanuts **29**

grilled carrots and baby marrow 29

african spinach

braised with sweet potato and onions and spiced with cumin **19**



**"words are sweet, but they never take
the place of food."**

ibo proverb

vegetarian I mbonga

vegetable tagine (v)

spicy tomato couscous, seasoned with pan fried vegetables topped with sweet chickpeas 89

lentil curry (v)

cape lentil curry served with fragrant basmati rice and a fresh coriander and tomato salsa 79

light meals I mwanga

moyo double steak prego roll

steak marinated in olive oil and garlic, served on a roll with moyo peri-peri sauce served with hand cut potato chips 89

boerie roll

beef boerewors, fried onion, tomato and gherkin, served on a homemade bread roll with hand cut potato chips 59

the moyo burger

handmade south african burger on moyo pumpkin and sweet potato bread served with hand cut potato chips zanzi chicken 79 | moyo vrystaat beef frikkadel with cheese 89

cape agulhas hake and chips

long line sustainably caught and delivered fresh, a soft textured lean fish, deep fried in a local beer batter, served with harrisa mayo 79

side orders I upande ili

fragrant basmati rice 19

hand cut potato chips 29

pap and sheba

maize meal served with a traditional african tomato and onion gravy 19

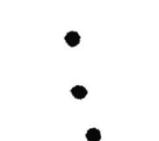
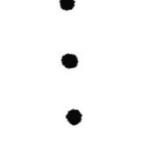
mashed potato

fluffy potato mashed, fortified with parmesan cheese and fresh cream 29

couscous

a north african staple, flavoured with zested lemon 29

“those who are at one regarding food
are at one in life.”
malawian proverb



desserts | tamu | izibiliboco

cinnamon mousse cake

west african dark chocolate mousse cake with a berry coulis 49

meringue roulade

soft rose water scented meringue filled with berries and mascarpone cheese 49

orange blossom baklava

tunisian pistachio nut and honey phyllo rolls drizzled with orange blossom sauce 49

ice cream and amarula sauce 29

de krans reserve muscat (dessert wine)

dry, tropical fruit and muscat 25 per glass

moyo kids | ezabantwana

beef boerewors 29

fresh hake strips 29

grilled chicken strips 29

all the above dishes are served with hand cut potato chips

kiddies chips 19

ice cream 19

fresh seasonal fruit 29

*“eat when the food is ready; speak when
the time is right.”
ethiopian proverb*



breakfast I ontbyt I isidlo saku sasa

bywoners breakfast

2 eggs (fried, poached or scrambled) with grilled tomato and toasted homemade bread 29

moyo breakfast

2 eggs (fried, poached or scrambled), bacon, venison sausage, grilled tomato and mushroom served with homemade toasted bread 69

seasonal fruit plate

seasonal fruits with berries and yoghurt 49

freshly baked muffin

served with preserve and butter 29

plaatkoekie stack

a breakfast pancake served with caramelized banana and berry compote 49

eggs mpati (the moyo benedict)

2 poached eggs, smoked salmon trout and spinach, topped with a chermoula hollandaise sauce served on a english muffin 69



“the stomach creates friendships“
east africa proverb

