

# BREAKFAST

## Maghrebi Mornings

R75

Tunisian-style shakshuka (tomato and roasted pepper paste)  
baked eggs with Algerian-style merguez lamb sausage

OR

Vegan aquafaba chickpea and shakshuka omelette (vegan)

## Bosveld Breakfast

R65

Afrikaans-style South African vetkoek fritter filled with  
boerewors mince and chakalaka relish

## Stone Town Sunrise

R65

Zanzibari-style vitumbua rice flour crumpets with date  
and ginger compote (vegetarian)

## Sassandra Indulgence

R75

Ivorian-style plantain and chocolate filled vol au vent  
(vegetarian)

## Cape Creole

R65

Huguenot-style croissant filled with San-style imifino  
wild leaves and Dutch Hollandaise sauce (vegetarian)

Extra Bacon (R25)

## Mombasa Breakfast

R45

Kenyan-style raisin, cinnamon, cardamom and bulgur wheat  
porridge (vegetarian)

## AM Umphokoqo

R40

Xhosa-style South African crumbly phutu pap porridge  
with a side of amasi fermented milk (vegetarian)

## First Light Limpopo

R40

Baobab and mango South African smoothie (vegetarian)

## Grandma's Gift

R50

Cinnamon sugar crusted French toast (made with traditional  
Afrikaner-style South African ouma brood) with whipped  
cream and apricot compote (vegetarian)

## Comfort and Contemplation

R45

Croissant OR pain-au-chocolat OR toast served with butter  
and preserves (vegetarian)

## Santé d' Afrique

R55

Seasonal fruit with muesli and goat's milk yoghurt  
(vegetarian)

## Tuna & Salmon tartare Taboulé

R125

Avocado stuffed with a couscous salad complimented  
by a Tuna and Salmon tartare

# BAR FOOD

<b>Yassa Wings</b> Senegalese-style lemon marinated grilled chicken wings	R85
<b>Taxi to Thohoyandou</b> Venda-style South African magwinya fritters with smoked chicken and peanut stuffing	R65
OR	
Venda-style South African magwinya fritters with spinach and peanut stuffing (vegetarian)	R45
<b>Assigni Eats</b> Ivorian-style crab and plantain croquettes with tomato relish	R95
<b>Continental Crunch</b> Cassava, plantain and other roots crisps (vegan)	R30
<b>Ntaba Magic</b> DRC-style goat sliders with cassava flour bread	R125
<b>Rolex</b> Ugandan-style miniature chapatti wrap filled with beef curry	R85
OR	
Ugandan-style miniature chapatti wrap filled with vegetable curry (vegan)	R65
<b>Taste of Tangier</b> Moroccan-style duck samosa with dry fruit chutney	R115
<b>The Triple D (Dombolo, Dairy and Dried meat)</b> Selection of South African cheeses with toasted dombolo dumpling breads, dried sausage sticks and fruit preserve	R135
<b>Lamb Suya</b> Lamb rump char-grilled in Nigerian suya spices with continental crisps	R125

# SHARE-SHARE

<b>Leisurely Lagos</b>	R145
Octopus char-grilled in Nigerian suya spices with continental crisps	
<b>Moelas com Gindungo</b>	R85
Angolan-style confit chicken gizzards with chili relish	
<b>Ndagala Tanganika</b>	R125
Deep fried whitebait with red palm emulsion	
<b>Assigni Eats</b>	R95
Ivorian-style crab and plantain croquettes with tomato relish	
<b>Wonderful Wats</b>	R115
Ethiopian-style, berbere-spiced doro wat chicken stew with injera pancakes	
OR	
Ethiopian-style, Atakilt cabbage wat stew with injera pancakes (vegetarian)	R85
<b>Yassa Yum Yum</b>	R125
Senegalese-style lemon marinated grilled red snapper with a Yam puré	
<b>Rolex</b>	R85
Ugandan-style miniature chapatti wrap filled with beef curry	
OR	
Ugandan-style miniature chapatti wrap filled with vegetable curry (vegan)	R65
<b>Taste of Tangier</b>	R115
Moroccan-style duck samosa with dry fruit chutney	
<b>Bulgur Taboulé</b>	R115
Bulgur wheat salad with goat milk's cheese and roasted root vegetables (Vegetarian)	
<b>Bisamunyu</b>	R75
Green banana croquettes served with a green pea purée (Vegan)	

# MAINS

<b>Perfect Pepe</b>	R235
West African-style goat meat in pepe-spiced broth on a bed of Plantain mash	
<b>Flic en Flac Magic</b>	R215
Vadouvan-spiced sea bass with black rice and tamarind	
<b>Dukkah Delight</b>	R225
Egyptian dukha-spiced rib eye beef steak with bulgur wheat and roasted aubergine baba ganoush	
<b>Exquisitely Oudtshoorn</b>	R215
South African-style grilled ostrich fillet with butternut mash and Pinotage jus	
<b>Hunter's Reward</b>	R235
South African-style grilled venison loin with biltong butter and sweet potato wedges	
<b>Tajine Cuisine</b>	R215
North African-style lamb	
OR	
duck with herbed couscous	
OR	
Seasonal vegetable in a North African style stew	R145
<b>Deconstructed Tieboudienne</b>	R235
Senegalese-inspired tuna loin on rice complimented by an okra and tamarind sauce	
<b>Magnificent Moambe</b>	R195
Congolese-style Guinea fowl with palm nut sauce and cassava leaves	
<b>Going up Nile</b>	R215
Grilled Nile perch on a Tomato and Courgette tian with cumin infused oil	
<b>Cape Supreme</b>	R185
Stuffed Chicken supreme on a Cape Malay rice	
<b>Lamb Burger</b>	R145
Charcoal grilled Lamb mince with Harissa flavoured Humus served in a sourdough bread with crisps	
Bowl of seasonal vegetables sauteed with Orange and Lemon infused Olive Oil	R35

## DESSERTS

<b>Zanzi Tambi</b>	R60
Zanzibar-style vermicelli with rum and raisin ice cream	
<b>Blissful Mikate</b>	R65
DRC-style sweet fritters with peanut butter ice cream	
<b>Chocolate Pili-Pili Perfection</b>	R65
Chocolate, ginger and chilli mousse	
<b>Coconut Comfort</b>	R50
Tanzanian-style rice pudding cooked in coconut milk	
<b>Deliciously Atayah</b>	R75
Kaakiri couscous pudding with Ataya tea ice cream	
<b>Aloko &amp; Bissap</b>	R75
Caramelized ripe plantain banana served with Hibiscus (Bissap) ice cream	