



MOZAMBIK

STARTERS

- FISH CAKES** R79
A Mozambik Favourite, 3 Fried & crumbed fish cakes served with our legendary MozCurryMayo.
- GIBLETS** R63
Cooked slowly in a delicious Mozambikan tomato & red wine sauce, Peri-Peri optional.
- CHICKEN LIVERS** R62
Irresistible. Grilled, & served with a Garlic, Lemon & Herb or Peri-Peri sauce.
- OLIVES STUFFED WITH CASHEWS** R62
TOGOR
Marinated in a chill-lime infused olive oil.
- HALOUMI** R67
Crispy fried Haloumi strips served with a lemon wedge.
- TRINCHADO CHICKEN** R72
Strips of chicken pan-fried in a not-so-traditional creamy garlic white wine sauce.
- SNAILS** R98
Served in a cheesy garlic & cream sauce.
- CHOURICO IN PORTO SAUCE** R79
Authentic Portuguese sausage sliced & pan-fried with onion in Mozambik's Porto sauce.
- SQUID HEADS** R79
Tentacles flash fried & served with a MozPeriMayo.
- CALAMARI** R89
Tender calamari grilled, then pan-fried in a Garlic, Lemon & Herb or Peri-Peri sauce.
- CALAMARI & CHICKEN LIVERS** R79
Tender calamari & chicken livers, grilled, then pan-fried in a Garlic, Lemon & Herb or Peri-Peri sauce.
- CALAMARI CHOURICO OLIVES** R105
Tender calamari with chourico & green olives, grilled, then pan-fried in a Garlic, Lemon & Herb sauce.

- TRINCHADO FILLET** R109
Strips of fillet steak pan-fried in a not-so-traditional creamy garlic white sauce.
- TRINCHADO RUMP** R95
Strips of rump steak pan-fried in a not-so-traditional creamy garlic white sauce.
- RISSOLE GALLERY**
3 Pastry pockets stuffed to the brim with delicious flavour. Choose your filling:
- PEPPADEW & CHEESE RISSOLES** R65
- CHICKEN RISSOLES** R55
- PRAWN RISSOLES** R79
- RISSOLE TRIO** R65
- ★ **PRAWN BILENE** R109

- Signature dish. Mozambik's original, legendary starter. 6 deshelled prawns cooked in a creamy cheddar & feta sauce.
- MUSSELS DE XAI XAI** R84
Mussels steamed & served in a creamy garlic white wine sauce.
- STARTER PLATTER**
With grilled calamari, beef/chicken trinchado, chicken livers & 3 Pappadew Risssoles
- BEEF R299 | CHICKEN R280**

FRESHLY PREPARED

All mains are served with a side of your choice. Mozambik prepares all its dishes using premium fresh ingredients. This means that your meal may take between 30 to 40 minutes to prepare. Weights on all products will vary after cooking.

Thank you for your understanding & patience.

FISH MAINS

- Your choice of fish grilled to perfection served with Garlic, Lemon & Herb or Peri-Peri sauce. For the more adventurous try the Zambeziana, a coconut, chilli & lime sauce.
- HAKE** R105
 - HAKE ZAMBEZIANA** R112
 - LINEFISH** R160
 - LINEFISH ZAMBEZIANA** R175
 - KINGKLIP** SQ
 - KINGKLIP ZAMBEZIANA** SQ

CALAMARI MAINS

- Perfectly grilled calamari, then pan-fried in a Garlic, Lemon & Herb sauce.
- CALAMARI** R189
 - CALAMARI & LIVERS** R135
 - CALAMARI, CHOURICO, OLIVES** R210

PRAWNS MAINS

- Butterflied and grilled prawns, basted in paprika & an olive oil marinade, served with a Garlic, Lemon & Herb or Peri-Peri sauce.
- 6 GRANDE QUEENS** R199
 - 8 GRANDE QUEENS** R250
 - 10 MEDIUMS** R169

FOR THE TABLE

- 20 MEDIUM PRAWNS** R235
(No Starch)

CHICKEN MAINS

Marinated in our trademark Afro-Porto flavour, then flame grilled & served with the following options.

- QUARTER CHICKEN**
- Plain or spicy Moz-BBQ basting R78
- Moz Peri-Peri Dry Rub R78
- Garlic, Lemon & Herb or Peri-Peri R83
- Zambeziana coconut or Meninas sauce (no chilli) R94
- HALF CHICKEN**
- Plain or spicy Moz-BBQ basting R132
- Moz Peri-Peri Dry Rub R132
- Garlic, Lemon & Herb or Peri-Peri R142
- Zambeziana coconut or Meninas sauce (no chilli) R146
- CHICKEN DE MENINAS**
(Partially deboned half chicken)
- Plain or spicy Moz-BBQ basting R139
- Moz Peri-Peri Dry Rub R139
- Garlic, Lemon & Herb or Peri-Peri R149
- Zambeziana coconut or Meninas sauce (no chilli) R152
- CHICKEN TRINCHADO** R125
Strips of chicken pan-fried in a not-so-traditional creamy garlic white wine sauce.
- FULL CHICKEN**
(No starch)
- Plain or spicy Moz-BBQ basting R199
- Moz Peri-Peri Dry Rub R199
- Garlic, Lemon & Herb or Peri-Peri R220
- Zambeziana coconut or Meninas sauce (no chilli) R235



MOZAMBIK

STEAKS

GRILLED STEAK

Grilled with our signature Moz-BBQ basting or bay leaves rub.

200g Rump R118 | Fillet R149
300g Rump R160 | Fillet R199

PORTUGUESE STYLE

Char-grilled with pepper, coarse salt & bay leaves.

200g Rump R118 | Fillet R149
300g Rump R160 | Fillet R199

★ SACANA

Irresistible. First char-grilled & then pan-fried in a red wine, garlic & creamy Peri-Peri sauce.

200g Rump R148 | Fillet R175
300g Rump R180 | Fillet R230

MOZAMBIK STEAK

Char-grilled and then pan-fried in a white wine, paprika, garlic & cream sauce, topped with a fried egg.

200g Rump R142 | Fillet R179
300g Rump R179 | Fillet R229

TRADITIONAL BASTED STEAK, EGG & CHIPS

(No Sauce) R117

TRINCHADO MAIN

Strips of steak pan-fried in a not-so-traditional creamy garlic white wine sauce.

Rump R180 | Fillet R220

★ RIBS

Grilled with our signature Moz-BBQ basting.

Unprepared Weight - 600g R215

SAUCES

- Pepper R32
- Garlic R32
- Bilene R32
- Trinchado R32

PREGO

STEAK PREGO FILLET

R112

A tender steak pan-fried in a white wine, garlic, paprika & butter sauce served in a Portuguese roll.

CHICKEN PREGO

R72

Marinated chicken breast served in a Portuguese roll with lettuce, onion, tomato & MozMayo. For the more adventurous go spicy.

ESPETADA

CHICKEN

R119

Tender cubes of marinated chicken breast, skewered & char-grilled, served with a Garlic, Lemon & Herb or Peri-Peri sauce.

BEEF 300G

Tender beef cubes rubbed with coarse salt & bay leaves, skewered & char-grilled, served with a Garlic, Lemon & Herb or Peri-Peri sauce.

Rump R169 | Fillet R220

CHICKEN & PRAWN

R169

3 cubes of chicken breast, 3 Grande prawns skewered with onion & green peppers, flame-grilled & served with a Garlic, Lemon & Herb, or Peri-Peri sauce.

CALAMARI

R240

Calamari tubes & tentacles flame-grilled & served with a Garlic, Lemon & Herb or Peri-Peri sauce.

SIDES

★ COCONUT RICE

R30

Signature dish. You won't taste this anywhere else.

CHICKPEAS

R28

SIDE VEG

R30

MASHED POTATO

R28

SIDE SALAD

R30

RUSTIC CUT CHIPS

R28

COMBO SENSATIONS:

Take yourself on a journey of taste. Served with our Garlic, Lemon & Herb or Peri-Peri sauce.

QUARTER CHICKEN & CALAMARI R175

QUARTER CHICKEN & 6 MEDIUM PRAWNS R169

CALAMARI & 6 MEDIUM PRAWNS R189

HALF CHICKEN & CALAMARI R228

HALF CHICKEN & 6 MEDIUM PRAWNS R219

HAKE & CALAMARI R175

HAKE & 6 MEDIUM PRAWNS R169

200G RUMP & 6 MEDIUM PRAWNS R195

RIBS & 6 MEDIUM PRAWNS R199

UPGRADE MEDIUM PRAWNS TO 4 QUEEN PRAWNS R35

PLATTERS

SHARING PLATTER FOR 2 R430

Beef espetada, calamari, half chicken & 6 medium prawns.

SEAFOOD PLATTER FOR 2 R415

10 Medium prawns, mussels, calamari, grilled hake & fried squid heads

VEGETARIAN

VEG & HALOUMI CURRY

R119

Sautéed mixed vegetables & Haloumi in a creamy mild curry sauce.

★ VEG CURRY

R99

A firm favourite whether you are Vegetarian or not, this curry is incredible. Sautéed mixed vegetables in a creamy mild curry sauce.

★ JACK FRUIT ESPETADA

R99

A must-have. Flame grilled Jack fruit skewered with onion & pepper served with a sauce of your choice.

JACK FRUIT JEJANO

R135

Jack Fruit, black beans and sweet corn in a spicy Mexican sauce served with rice.

VEGAN SCHNITZEL

R135

Served with a side & Zambesano or Meninas sauce.

CURRIES

A firm favourite. Mild Mozambikan curry in a creamy coconut sauce.

CHICKEN CURRY

R119

PRAWN CURRY

R195

CHICKEN & PRAWN CURRY

R155

SALAD

MOZ TABLE SALAD

R75

MOZ CHICKEN SALAD

R105

WITH CASHEWS

SPECIALITY COCKTAILS

VGN ALC

STRAWBERRY SHERBET SCHMOOZE

R35

A sour strawberry infused vodka served over crushed ice.

FROZEN CANDY CANE

R42

Strawberry Schmooze & lime cordial.

PASSION FRUIT DAQUIRI

R24 R45

Passion fruit, mint & vodka infused cocktail blended with ice.

GIN IS MY THING

(SPECIALITY GIN COCKTAILS)

HOCUS POKE IT SOURS

R69

Stretton's Gin, Blue Curacao, Lemon Juice & Soda Water.

GIN BLOM

R69

Stretton's Gin, Elderflower Syrup, Lemon Juice & Tonic.

BEE'S KNEES

R55

Stretton's Gin, Honey Syrup & Lemon Juice.

POPPED CHERRY

R60

Stretton's Gin, Cherry Cordial, Lemon Juice & Tonic.

PASHGIN

R49

Stretton's Gin, Passion Fruit Syrup & Tonic.

JUST GING

R79

Stretton's Gin, African Ginger, Lemon Juice & Soda Water.

JUGS

SMALL LARGE

KATEMBA

Coca-Cola & red wine.

R45 R99

R&R

Rum & Raspberry.

R65 R149

SNAKE BITE

Rum, Potency & Raspberry.

R59 R139

GREEN MAMBA

Rum, Apple Sours & Cream Soda.

R59 R119

SANGRIA

Red wine, Fanta & pineapple.

R55 R139

COCKTAILS

VGN ALC

CAIPIRINHA

Cachaça, lemons or limes & sugar syrup, served over crushed ice.

R65

COSMOPOLITAN

Vodka, cranberry juice & triple sec.

R42

STRAWBERRY DAIQUIRI

Bacardi rum, strawberry liqueur & strawberry juice.

R47 R75

FROZEN MARGARITA

Silver tequila, triple sec & lime.

R55

PEMBA COLADA

Coconut liqueur, pineapple, peach, coconut & Bacardi rum.

R31 R85

LONG ISLAND ICE TEA

Stretton's gin, triple sec, vodka, silver tequila & Bacardi rum topped with Coca-Cola.

R65

LONG MOJITO

Bacardi rum, lemon or lime, mint & sugar syrup topped with soda water, poured over crushed ice.

R40 R62

MANGO DAIQUIRI

Bacardi rum & Mango Puree.

R44 R69

SHOOTERS

SPRINGBOK

Peppermint liqueur & cream liqueur.

R20

MOZAM TOILET

Cream liqueur, chocolate liqueur & red sambuca.

R20

BRAIN HAEMORRHAGE

Wild Peach Schnapps, cream liqueur & grenadine.

R16

THE MO

Jägermeister, Potency & caramel vodka.

R24

CHOCOLATE CAKE

Hazelnut liqueur, caramel vodka & chocolate liqueur.

R24

BLOWJOB

Coffee liqueur, cream liqueur & cream.

R20

MOZ PICKLE BACK

Bacardi spiced Rum served with pickle juice & a whole pickle.

R28

SPECIALITY SHOOTERS

DOUBLE JAGER BOMB

Jägermeister & Red Bull

R85

DOUBLE MELON BOMB

Jägermeister & Watermelon Red Bull: Summer Edition

R79

DOUBLE WATER BLOMMETJIE

Potency & Dry Lemon

R52

BEERS & CIDERS

(Ask your waiter for an in store beer selection)

AMSTEL LAGER

CARLING BLACK LABEL

CASTLE FREE

CASTLE LAGER

CASTLE LITE

CORONA

FLYING FISH

HANSA PILSNER

HEINEKEN

HEINEKEN ZERO

SOL

STELLA ARTOIS

WINDHOEK

R30

R29

R28

R26

R28

R38

R32

R26

R36

R33

R35

R34

R32

DRAUGHT:

(Subject to availability)

500ML

340ML

CASTLE LITE

HEINEKEN

WINDHOEK

R40

R49

R30

CIDERS:

BRUTAL FRUIT

HUNTERS DRY

HUNTERS GOLD

SAVANNA DRY

SAVANNA LIGHT

SAVANNA ZERO

STRONGBOW

R32

R33

R33

R38

R38

R38



BUCKETS

SAVANNA BUCKET (4) R110
CORONA BUCKET (6) R150
SOL BUCKET (6) R150

ENERGIZER COCKTAILS

WATERMELON GIN BULL

Fresh lime, Stretton's gin & ice with a can of Red Bull Red Edition: Watermelon.

R50

RUMBULL

Double shot of Bacardi Rum & Red Bull Energy served over crushed ice.

R79

OCEAN BLUE

Bacardi Carta Blanca, Lime, Blue Curacao & Red Bull Red Edition: Watermelon.

R95

ZEST FOR LIFE

Stretton's gin, Mint, Lime & Red Bull Red Edition: Watermelon.

R84

SUNSET GIN BULL

Stretton's gin, Passion fruit & Red Bull Red Edition: Watermelon.

R86





WHITE WINE

WHITE BLEND (G) (B)

Tasting Notes:
Notice the flavours of citrus, white fruit & apple, dancing on your tongue.

Pairs With:
Seafood & Salad.
Let's Play A Game:

Take a selfie with your partner & upload it to your story tagging @mozambikrestaurants

BOSCHENDAL BOSCHEN BLANC GRACA R151 R120

CHENIN BLANC

Tasting Notes:
Imagine you're in a field full of flowers where the floral & apple-like aromas are dynamic.

Pairs Well With:
Our Vegetarian Dishes or Fish.
Have a Laugh:

I only drink wine on 2 occasions, when I'm happy & when I'm not.

BOSCHENDAL RACHELSFONTEIN DU TOITSKLOOF SPIER R151 R149 R154

CHARDONNAY (G) (B)

Tasting Notes:
Taste of crisp ocean air enlightened with smiles all around you.

Pairs With:
Kingkarp or our Creamy Chicken Curry.

Have a Laugh:
What is a horse's favourite wine? Chardonnay-nay!
DURBANVILLE HILLS FRANSCHHOEK CELLAR R185 R60 R164

MOZAMBIK

SPARKLING (G) (B)

Tasting Notes:
Tastes like a night full of class & lots of laughs.
Pairs Well With:
Anything Chicken.
Challenge:

Wink at someone in the restaurant & see how they react.

JC LE ROUX LA DOMAINE R186

SAUVIGNON BLANC

Tasting Notes:
Tastes of a tropical island adventure with the sound of waves crashing on the beach.

Pairs Well With:
Calamari, Prawns, Fish or Salads.
Have a Laugh:

Sometimes I write "Drink Wine at Mozambik" on my to-do list.

ALVIS DRIFT DURBANVILLE HILLS DU TOITSKLOOF FRANSCHHOEK CELLAR SPIER PORCUPINE RIDGE R171 R68 R185 R55 R149 R164 R167 R140

SEMI SWEET

Tasting Notes:
Balanced & smooth, like watching a surfer riding the ocean waves.

Pairs Well With:
Calamari, Chicken or Jackfruit Espetada.
Let's Play A Game:

See which one of your friends can count to 10 in Portuguese.

NEDERBURG STEIN R44 R119

RED WINE

CABERNET SAUVIGNON (G) (B)

Tasting Notes:
Tastes of cuddles on a cold winter's night enjoying the spices of dark fruit and pepper.

Pairs With:
Peri Peri Chicken, Sacana Steak or Mozambik's Signature Ribs.

Have a Laugh:
The best way to see if a bottle of wine is breathing, is to give it mouth-to-mouth!

NEDERBURG CAB SAUV CLASSIC FRANSCHHOEK CELLAR R142 R188

MERLOT

Tasting Notes:
Notice the taste of soft sensual dark fruity flavours on the palette.

Pairs With:
Mozambik Steak, Curry or Beef Espetada.

Let's Play A Game:
Make up a new word for Cheers. Then use it every time you take a sip with your friends.

ALVI'S DRIFT DOUGLAS GREEN EXCELSIOR DURBANVILLE HILLS R57 R166 R155 R174 R68 R185

PINOTAGE (G) (B)

Tasting Notes:
Tastes of intense stories while sitting around the warm campfire with your closest friends.

Pairs With:
Beef Trinchado, Grilled Steak or one of our Combo Sensations.

Challenge:
Take a sip if your name starts with an M.

KANONKOP KADETTE R290

SHIRAZ

Tasting Notes:
Tastes like it could be the distant cousin of our Mozambik Peri-Peri sauce, smooth and flavorful yet spiced to perfection.

Pairs With:
Prego, Mozambik Peri-Peri Chicken or Espetada.

Have a Laugh:
I am a wine enthusiast. The more wine I drink, the more enthusiastic I get.

SPIER R195

BLEND

Tasting Notes:
Notice tastes of sweetness paired with tannin to balance the taste.

Pairs With:
Steak, GIBLETS or a Chocolatey Dessert.

Challenge:
Tell the funniest joke you know to the table next to you.

RAIL ROAD RED BLEND R137

ALTO ROUGE R249

DU TOITSKLOOF PINO/MERLOT/RUBY R149

ROSE

Tasting Notes:
Tastes like the freshness of spring with the hint of good times on the horizon.

Pairs With:
Haloumi, Hake or Lemon and Herb Chicken.

Let's Play A Game:
Post a picture of your meal paired with a glass of Rose on Instagram and tag @mozambikrestaurants.

BOSCHENDAL BLANC DE NOIR R55 R151

NEDERBURG R44 R119

WINE
IS THE ANSWER,
BUT I CAN'T REMEMBER
THE QUESTION



BON APPETIT

PRAWNSOUP |R65

Mozambik's all new prawn soup with chopped pepper, carrot, onion, garlic & our famous Bilene Sauce served with a roll.

PRAWNPANIPURI |R69

6 Prawn Pani Puri's with a Mozambikan Twist

KINGKLIPBILENE |R230

Kingklip served with Mozambik's legendary Bilene sauce.

GIBLETSTEAK |R175

Slowly cooked giblets in a delicious Mozambikan tomato & red wine sauce, served over our famous char-grilled 200g Rump steak.

BIFEDEMARISCO |R195

200g Rump, char-grilled and topped with 4 Medium Prawns & Calamari in our not-so-traditional white wine sauce.

DECADENTSEAFOODPASTA |R169

Mussels, Medium Prawns & Calamari combined in a creamy white sauce & served over Fettucine Pasta.

MOZAMBIK'SCHICKENPASTA |R99

Mozambik's famous tender chicken strips pan-fried in sauce & served over Fettucine Pasta.