

Alida ~ Burundi | **Amanda F** ~ South Africa | **Amanda M** ~ South Africa | Andile ~ South Africa | Andrew Q ~ South Africa  
**Andrew M** ~ South Africa | **Anny** ~ Congo | **Asanda** ~ South Africa | **Avuyile** ~ South Africa | Babalwa ~ South Africa  
 Beulah ~ South Africa | **Binos** ~ Angola | Cara ~ South Africa | Carine ~ Congo | Charmaine ~ South Africa | **Cindy** ~ South Africa  
 Clement ~ Malawi | **Chris** ~ Burundi | **Delice** ~ Congo | Doris ~ South Africa | Elvira ~ South Africa  
**Emile** ~ Cameroon | **Ezzi** ~ Congo | Eveline ~ Cameroon | **Faith** ~ Zimbabwe  
 Foster ~ Malawi | **Fortune** ~ Zimbabwe | Francine ~ Burundi  
**Irene** ~ Cameroon | **Jeffrey** ~ South Africa  
**Jacob** ~ South Africa | **Lamla** ~ South Africa  
**Liefie** ~ South Africa | Nicolas ~ Angola  
 Lubamba ~ Congo | **Linda** ~ Zimbabwe  
 Lita ~ South Africa | Knowledge ~ Zambia  
 Luleka ~ South Africa | **Manasse**  
 ~ Congo | **Marys**  
 ~ Congo | **Mavis**  
 ~ Zambia | **Mimi** ~ Cameroon  
 South Africa | **Mama B** (Beatrice) ~ Cameroon  
 Mandisa ~ South Africa | Marlise ~ South Africa | **Michael** ~ South Africa  
 Malawi | Mongi ~ South Africa | **Nkosinathi M** ~ South Africa  
**Nkosinathi D** ~ South Africa | Nana ~ Congo | Noma ~ South Africa  
 Noluntu ~ South Africa | **Nolusindiso** ~ South Africa | Nomusa ~ Zimbabwe  
 Nondumiso ~ South Africa | Ongie ~ South Africa | Siphosiso ~ South Africa  
**Nouvelle** ~ Burundi | Pamela ~ South Africa | **Patrick** ~ Congo  
**Siphokazi** ~ South Africa | **Phumeza** ~ South Africa | Precious ~ Zimbabwe  
 South Africa | **Prossy** ~ Uganda | **Rejoice** ~ Zimbabwe  
**Richard M** ~ Malawi | Richard ~ South Africa | **Seiso** ~ South Africa  
**Serge** ~ Congo | **Sharon** ~ Zimbabwe | **Simon** ~ South Africa  
 Sindiswa ~ South Africa | **Siphamandla** ~ South Africa | **Sonwabile** ~ South Africa  
 South Africa | **Tabitha** ~ Congo | **Tariro** ~ Zimbabwe | Thabisa ~ South Africa | Thandiwe ~ South Africa  
 South Africa | **Tresor** ~ Congo | Wendy ~ South Africa | **Valentine** ~ Cameroon | Wandiswa ~ South Africa  
 South Africa | **Welile** ~ South Africa | Wincliff ~ South Africa | X ~ South Africa  
 Yvonne N ~ Zimbabwe | **Yvonne M** ~ South Africa | **Razak** ~ Ghana | **Zivai** ~ Zimbabwe

Africa is the second largest land mass on earth and home to hundreds of tribes, ethnic and social groups. This diversity is reflected in our cuisine. Geographically and from a culinary point of view, the continent can be divided into three principal regions: North Africa, Sub-Saharan and Southern Africa. Contrary to popular western perceptions of a predominantly meat-based diet many traditional African dishes contain very little meat. In fact, authentic African cooking consists largely of organically produced whole grains and beans, fresh fruit and vegetables. In an increasingly health-conscious society, African cuisine may well become the new healthy way of cooking.



## START YOUR AFRICAN TASTE SAFARI

### SOUTH AFRICAN SEARED OSTRICH FILLET SALAD

Marinated ostrich fillet is combined with summer greens for a delicious start to our African Feast

### XHOSA POT BREADS (V)

Individual, soft-centred bread with a delicious outer crust. Traditionally baked in a pot over an open fire  
(Gluten free alternative: Cassava bread)

### ETHIOPIAN IAB (V)

This refreshing dip made with yogurt and fresh herbs is the perfect accompaniment for all finger foods

## TRY SOME STREET FOOD

### MALAWIAN SWEET POTATO CAKE (V)

One of the staples from Malawi, the sweet potato, receives a modern twist

### TUNISIAN PRAWN BRIOUAT

Briouats translates into "little Parcels" and are enjoyed all over North Africa and can be filled with savoury or sweet fillings  
(Vegetarian option: Tunisian carrot, potato and garlic briouats)

### MOZAMBIQUAN CHILI CHICKEN WINGS

This Mozambiquan specialty honours Portuguese seafarers who sailed around the African continent during the 16th century searching for gold, precious stones, ivory, amber and spices. Enjoy with the Ethiopian IAB to calm the fire  
(Vegetarian option: Kenyan irio patty)

### SOUTH AFRICAN LAMB AND SPRINGBOK SAMOOSAS

Variations of these crisp pastries can be found throughout the Middle East and Northern African countries, including South Africa. We fill ours with minced organic lamb and springbok  
(Vegetarian option: South African pea and potato samoosas)

### SOUTH AFRICAN CHUTNEY (V)

"Blatjang" or fruit chutney is the pride of the Cape Malay Cuisine and is the ideal relish for the samoosas

## ENJOY OUR MAINS, SERVED AFRICAN STYLE, A FEAST TO SHARE AND THEN FILL UP YOUR BOWLS AGAIN – IF YOU HAVE SPACE

### TANZANIAN FISH CURRY

With fresh water lakes on its Western and Northern borders, and Indian ocean to the East, Tanzania has an abundant selection of fish dishes. This one is delicately flavoured with coconut milk and fresh spinach  
(Vegetarian option: Tanzanian vegetable curry)

### GHANAIAN PEANUT CHICKEN

Recipes like this one have crossed the borders of many African countries to broaden our culinary repertoire. Organic free-range chicken breasts are cooked in a rich creamy broth with crushed peanuts and tomatoes with undertones of garlic, ginger, chili, turmeric and fresh thyme  
(Vegetarian option: Egyptian red lentils)

### ETHIOPIAN PILAU RICE (V)

Layered rice prepared with Ethiopia's traditional spice, berbere, and vegetables

### MOROCCAN BUTTERBEAN, OLIVE AND TOMATO TAGINE (V)

All the flavours and gentle spices from North Africa are combined to create a vegetarian tagine (North African clay or ceramic pan)

### TANZANIAN KACHUMBALI (V)

This relish is widely enjoyed in East Africa, and will be found as an accompaniment during most meals. Tanzania is one of the world's leading chili growers and this dish contains a smattering of fresh chili

## SOMETHING SWEET

### ZANZIBAR CARDAMOM ICE CREAM

Cardamom infused ice cream

### SOUTH AFRICAN PUMPKIN FRITTERS

A Sunday lunch would not be complete without pumpkin fritters, served either during main course, or sweetened with cinnamon and sugar as dessert  
Dusted with 24 carat gold dust to finish the feast



Scan the above QR Code for more information on our entertainment

FOOD ALLERGIES and INTOLERANCES: We take utmost care with our dietary requirements however our dishes may contain nuts, wheat, egg, dairy, soy, or fish allergens unless noted at time of your booking. Please speak to our staff about any allergies you might have.

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