



STARTERS	
FISH CAKES A Mozambik Favourite. 3 Fried & crumbed fish cakes served with our legendary MozCurryMayo.	R79
GIBLETS Cooked slowly in a delicious Mozambikan tomato & red wine sauce. Peri-Peri optional.	R63
CHICKEN LIVERS Irresistible. Grilled, & served with a Garlic, Lemon & Herb or Peri-Peri sauce.	R62
OLIVES STUFFED WITH CASHEWS 100GR Marinated in a chili-lime infused olive oil.	R62
HALOUMI Crispy fried Haloumi strips served with a lemon wedge.	R67
TRINCHADO CHICKEN Strips of chicken pan-fried in a not-so-traditional creamy garlic white wine sauce.	R72
SNAILS Served in a cheesy garlic & cream sauce.	R98
CHOURICO IN PORTO SAUCE Authentic Portuguese sausage sliced & pan-fried with onion in Mozambik's Porto sauce.	R79
SQUID HEADS Tentacles flash fried & served with a MozPeriMayo.	R79
CALAMARI Tender calamari grilled, then pan-fried in a Garlic, Lemon & Herb or Peri-Peri sauce.	R89
CALAMARI & CHICKEN LIVERS Tender calamari & chicken livers, grilled, then pan-fried in a Garlic, Lemon & Herb or Peri-Peri sauce.	R79
CALAMARI CHOURICO OLIVES Tender calamari with chourico & green olives, grilled, then pan-fried in a Garlic, Lemon & Herb sauce.	R105

MOZAMBIK

TRINCHADO FILLET Strips of fillet steak pan-fried in a not-so-traditional creamy garlic white sauce.	R109
TRINCHADO RUMP Strips of rump steak pan-fried in a not-so-traditional creamy garlic white sauce.	R95
RISSOLE GALLERY 3 Pastry pockets stuffed to the brim with delicious flavour. Choose your filling:	
PEPPADEW & CHEESE RISSOLES	R55
CHICKEN RISSOLES	R55
PRAWN RISSOLES	R79
RISSOLE TRIO	R65
★ PRAWN BILENE Signature dish. Mozambik's original, legendary starter. 6 deshelled prawns cooked in a creamy cheddar & feta sauce.	R109
MUSSELS DE XAI XAI Mussels steamed & served in a creamy garlic white wine sauce.	R84
STARTER PLATTER With grilled calamari, beef/chicken trinchado, chicken livers & 3 Pappadew Rissoles	
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, chili & lime sauce.	
HAKE	R105
HAKE ZAMBEZIANA	R112
LINEFISH	R160
LINEFISH ZAMBEZIANA	R175
KINGKLIIP	SQ
KINGKLIIP 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 (No Starch)	R235

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 chili)	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 chili)	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 chili)	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 chili)	R235



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

MOZAMBIK

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 & Zambeziana 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 WITH CASHEWS

R105