

# STARTERS

**EBETE** ..... **R65**

Chicken livers cooked in chilli tomato gravy, served with idombolo

**ASIMARI** ..... **R75**

pan fried calamari cubes on sweet potato nest with chilli-lime coriander sauce and avocado corn salsa

**MOKOPU** ..... **R80**

grilled butternut and morogo fritters with corn kernels, toasted macademia nuts and lemon-honey sauce

**MOGODU** ..... **R70**

slow cooked and crispy fried mogodu with salad greens

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## SALADS

**VUYOKAZI GREEN SALAD** ..... **R85**

Freshly picked garden greens with zim-zim balls, flash fried cocktail tomatoes and red pepper vinaigrette

**ROOIBOS SMOKED CHICKEN SALAD** ..... **R**

Smoked chicken breast salad with rooibos-honey dressing, apple slices and mixed greens

## SIDES

|                           |                            |                            |
|---------------------------|----------------------------|----------------------------|
| <b>OMBOLO</b> ..... R30   | <b>UMNGQUSHO</b> ..... R30 | <b>PAP</b> ..... R20       |
| <b>IOKOPU</b> ..... R45   | <b>MOROGO</b> ..... R40    | <b>AMAGWINYA</b> ..... R20 |
| <b>HAKALAKA</b> ..... R35 |                            |                            |

## MAIN COURSES

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|---|--|--|
| <b>DUKKAH LAMB CHOPS</b> ..... R180<br>Dukkah spiced lamb with biltong umqhushu, glazed carrots and rosemary infused lamb sauce   | <b>ULUSU</b> ..... R120<br>Slow cooked traditional mogodu  | <b>GRILLED INHLANZI</b> ..... R160<br>Grilled fish of the day with herbed baby potatoes, beetroot puree, lemon cream sauce and salsa verde |
|   | <b>KASINYAMA</b> ..... R170<br>Braai T-Bone steak with cumin potato wedges, chakalaka, battered onion rings and smoked paprika compound butter |  |
| <b>VUYOS BEEF POTJIE</b> ..... R155<br>A proudly South African and a Vuyos favourite potjie served in a traditional drievoet pot  | <b>VUYOS OXTAIL POTJIE</b> ..... R170<br>A proudly South African and a Vuyos favourite potjie served in a traditional drievoet pot             | <b>VUYOS LAMB POTJIE</b> ..... R170<br>A proudly South African and a Vuyos favourite potjie served in a traditional drievoet pot           |
| <b>GRILLED HALF CHICKEN</b> ..... R150<br>Grilled chicken with baby potatoes with chakalaka, mixed lettuce, carrots, and tomatoes |  | <b>"WE GIVE YOU WINGS" PLATTER</b> ..... R130<br>Chicken wings, chips and dip  |

## PLATTERS

### **MBUNTU PLATTER**

R495

Four chicken drumsticks, four lamb chops, wors and steak served with chakalaka and chips

### **VUYOKAZI FAMILY PLATTER**

R5

All the best of Vuyos for the family - Vuyokazi Salad, Idombolo, Lamb Poitjie, Pork Ribs, Grilled Half Chicken, Butternut

## VUYO'S FAMOUS GOURMET BOERIE ROLLS

### **CHAKALAKA BOERIE**

R1

Boeried boerries with lettuce, tomato, chakalaka sauce and cucumber salsa

### **CHEESE BOERIE**

R1

Boeried boerries with lettuce, tomato, caramelized onion, biltong mayo and grated cumin gouda cheese

### **BOERIES SERVED WITH CHIPS**

R1

Boeried boerries and chips - A Vuyos classic!!!

## DESSERT

### **FRUIT SALAD**

R60

### **ALVA PUDDING**

R55

### **ICE CREAM**

R40

### **CAKES ON DISPLAY PER SLICE**

R50