

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

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

SHARE-SHARE

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

MAINS

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

DESSERTS

Zanzi Tambi

Zanzibar-style vermicelli with rum and raisin ice cream

R60

Blissful Mikate

DRC-style sweet fritters with peanut butter ice cream

R65

Chocolate Pili-Pili Perfection

Chocolate, ginger and chilli mousse

R65

Coconut Comfort

Tanzanian-style rice pudding cooked in coconut milk

R50

Deliciously Atayah

Kaakiri couscous pudding with Ataya tea ice cream

R75

Aloko & Bissap

Caramelized ripe plantain banana served with Hibiscus (Bissap) ice cream

R75