

Breakfast

Only breakfast menu items will be served until 11:30 daily

Breakfast sliders

R 75

2 mini bread rolls centered with a beef patty, crispy bacon, egg and cheese, served with a side of hand cut chips

Banting breakfast

R 75

Fresh avocado slices, served with crispy streaky bacon and dukkah cream cheese, drizzled with extra virgin olive oil, tabasco and fresh ground black pepper

The full moyo

R 79

2 eggs, toast, grilled dukkah tomato, 2 rashes of bacon, boerewors, potato rosti, thyme and garlic mushrooms

moyo GO

R 32

The quickie - egg, toast, 2 rashes of bacon and grilled dukkah tomato

The fruit start

R 55

Sweet pancake, with fruit compote, plain Bulgarian yoghurt, moyo muesli and honey

Peri peri livers on toast

R 55

Pan-fried chicken livers in a spicy East African peri peri sauce, served on "roosterkoek" topped with 2 poached eggs

Eggs benedict

2 poached eggs, topped with a verjuice hollandaise as one of the following options:

Springbok carpaccio | Served on "roosterkoek" with rocket | **R 69**

African spinach | Served on Tunisian flatbread with vine tomatoes | **R 65**

Add breakfast extras

Bacon - **R 18**

Grated cheddar - **R 15**

Tomato - **R 12**

Grilled mushrooms - **R 15**

Egg - **R 12**

Boerewors - **R 21**

Potato rosti - **R 18**

Avocado (when ripe) - **R 35**

African Deluxe Sandwiches

Our decadent sandwiches are prepared with your choice of a cumin flavoured wrap, homemade seeded bread or pumpkin bread and accompanied with hand cut chips

Simple vegetarian

R 85

Feta, cream cheese, avocado, lettuce, peppadews, marinated tomato and a chickpea chilli spread

Harissa chicken breast sandwich

R 89

Grilled chicken breast with browned onions and harissa flavoured mayonnaise

Moroccan lamb shank

R 95

Shredded lamb shank, with salad and sheba

Crumbed chicken and chakalaka

R 99

Crumbed chicken breast with lettuce, avocado, sliced cheddar and chakalaka (on the side)

Spicy prego steak sandwich

R 99

150gr Beef sirloin marinated with bay leaf, peppercorns, garlic, olive oil and chilli, served with caramelised onions, fresh lettuce and tomato

moyo open sandwiches

Crushed avo

R 85

Crushed avocado on toasted seeded bread with sliced tomato and dukkah cream cheese, drizzled with olive oil and tabasco

Biltong and blue cheese

R 110

Beef biltong, blue cheese, rocket and caramelised red onion served on toasted pumpkin bread

North African ostrich

R 115

Cumin grilled ostrich strips with fresh chilli, lemon juice and olive oil tossed with chickpeas, tomato and red onion served in a toasted "roosterkoek", with rocket and mutabbal (brinjal dip)

Dukkah mushroom on toast

R 95

Toasted "roosterkoek" topped with creamy dukkah assorted mushrooms, shaved parmesan and rocket

Light meals

Oxtail linguine

R 125

The famous Amos oxtail, deboned and splashed with cream, finished with parmesan, rocket and roasted cherry tomatoes

Kwazulu-Natal dusted wings

R 89

4 Crispy Zulu style peri peri spiced wings fried and presented with hand cut chips

Fish Hoek fish and chips

R 95

Presented traditionally on paper, jumbo hake in crisp batter, with hand cut chips, lemon wedges and harissa mayonnaise

Maize crumbed shrimp

R 139

Maize and panko crumbed, deep fried shrimp, tossed in a sweet harissa mayonnaise and served with hand cut chips

Egyptian vegetarian platter

R 110

Marinated olives, mutabbal (brinjal dip), chilli spiked hummus, mini pita pockets, tomato salad, feta and tabbouleh

South Coast fish cakes

R 79

Homemade fish cakes, crumbed and deep fried, served with chermoula mayonnaise and crunchy coleslaw

Boerie roll

R 69

Beef boerewors in a homemade bread roll with browned onions and sheba served with a side of hand cut chips

Ushaka lamb bunny chow

R 99

Delicious Durban style lamb curry in home baked bunny chow bread, served with carrot salad and raita

Mama's nachos

R 99

Nachos with cumin cream cheese sauce, chakalaka, jalapeños, red onion, chickpea dip and mature cheese

Add Harissa Chicken - **R 29**

Burgers

Freshly prepared burgers, all served on a pumpkin bread roll with hand cut chips

Mama's inkukhu burger

R 120

Panko crumbed chicken breast served with harissa mayonnaise, avocado, onion rings and fresh tomato

moyo burger

R 95

Homemade 150gr smashed beef patty, perfectly grilled, served with fresh tomato and lettuce

Dukkah delight

R 120

Homemade 150gr smashed beef patty seasoned with dukkah spice and perfectly grilled, served with cream cheese, bacon, fresh lettuce, tomato and emmental cheese

Add burger extras

Cheddar cheese - **R 15**

Egg - **R12**

Bacon - **R18**

Avocado (when ripe) - **R 35**

Salads

House salad

R 69

Baby spinach leaves, butter lettuce, cucumber, chickpeas, marinated red onion, roasted pumpkin cubes, vine tomatoes, string beans, melba toast and toasted pumpkin seeds, with a mustard and herb dressing

Oudtshoorn ostrich salad

R 115

Marinated ostrich slivers, cubed feta, peppers, avocado, cucumber, nut crackle, and baby spinach leaves with a honey and mustard dressing

Limpopo chicken salad

R 110

Honey glazed sesame grilled chicken, rocket, mixed greens, tomato, feta, spicy nuts and strawberries, dressed with mustard and herb dressing

West Cape blue cheese and pear salad

R 79

Blue cheese, slices of crisp pear, celery, mixed greens and seeds, dressed with lemon balsamic

Add salad extras

Harissa chicken - **R 29**

Biltong - **R 39**

Avocado (when ripe) - **R 35**

Feta - **R 25**

Olives - **R 25**

Blue cheese - **R 25**

Starters

Moyo samoosas

R 59

3 deep fried triangular pastry pockets presented with homemade chutney

Mild curried beef mince | Cheese and spring onion (v)

Springbok carpaccio

R 75

Thinly sliced cured springbok loin served with an avocado, caper & celery salsa, parmesan shavings, pickled mushrooms and micro herbs

Beef koftas

R 69

Spiced beef meatball skewers, served with chilli paste and minted yoghurt, cumin flatbread and a petit salad

Somalian butternut rice cakes

R 59

Arborio rice flavoured with roasted butternut puree then baked, served with roasted cherry tomato, cashew nut cream and rocket salad

Peri peri chicken livers bunny chow

R 59

Pan-fried chicken livers in a spicy East African peri peri sauce, presented in homemade bunny chow bread rolls

Crocodile tail pies

R 75

Diced crocodile tail in a creamy mustard filling, baked in puff pastry and presented with a pineapple and orange salsa, and a rocket and red onion salad

Bread platter

R 45

Crisp Moroccan and Tunisian flat bread drizzled with dukka olive oil and served with a chickpea and chilli dip

Fried mopane worms

R 49

Butter sautéed mopane, served in a traditional tomato gravy

West Coast mussels

R 75

Half shelled black mussels steamed in a white wine, cream and garlic sauce

Calamari dovi

R 85

Seared calamari caramelised in molasses, mint and harissa sauce, sprinkled with groundnut

Free State sweet potato soup (v)

R 55

Creamy sweet potato soup, served with sweet potato crisps and pumpkin bread roll

Kraal grill & Platters

All our meat is carefully selected and certified to ensure the best quality experience

Kraal Grill

Our grills are accompanied by African spinach and nhopi dovi OR a side of your choice. Enjoy your meat either coated in rich dark basting, seasoned with dukkah salt or grilled plain to your taste

300gr Rump - R145

300gr Sirlion - R145

250gr Fillet - R179

300gr Ostrich fillet medallions - R179

Seafood Platter

R 695

To share - subject to availability

Mozambique peri peri prawns, Senegalese line fish, West coast mussels, grilled crayfish and calamari dovi, with Moroccan rice, hand cut chips, creamy lemon butter and peri peri sauce

Sides & Sauces

Sides

29

Pap – maize meal cooked soft

Hand cut chips – double fried with the skin on and seasoned

Samp – cracked white maize, cooked soft with a splash of cream

Moroccan rice – white rice cooked with rosemary

Nhopi dovi – Zimbabwean style pumpkin and peanut purée

African spinach – braised with sweet potato, onion and cumin

Mealies – yellow corn on the cob, sliced and spiced with peri peri

Seasonal vegetables - sautéed in a pan with butter

Side salad - a side portion of our house salad

Potato gallet – layers of thinly sliced potato baked in cream and herbs

Sauces

25

All our delicious sauces

Madagascan green peppercorn

Chakalaka

Dukkah mushroom

Mozambican creamy peri peri

Creamy roasted garlic

Tagines & Potjies

Preparation styles of North, East and South Africa, cooked and served in cast iron pots with your choice of couscous, Moroccan rice, pap, samp or dombolo

Durban lamb curry

R 165

Cubed lamb on the bone, prepared in a perfect blend of masala and whole spices, served with poppadum, sambals, carrot salad and raita

Chicken and date tagine

R 139

Marinated chicken braised with cinnamon, tumeric, chickpeas and dates, finished with flaked almonds

Oxtail Amos

R 169

Our famous oxtail braised with butterbeans and carrots in red wine beef jus

3 Bean curry potjie

R 95

Sugar beans, black eyed beans and red kidney beans, slow cooked in a rich tomato base gravy, spiked with Malay masala

Klein Karoo venison potjie

R 149

Venison slow cooked in a sweet, dark beer jus with baby onions, mushrooms and cherry tomatoes

moyo meals

moyo flamed fillet

R 189

Aged fillet filled with mushroom, spinach and mozzarella, on herb potato gallet with creamy Madagascan green peppercorn and peppadew sauce

Maputo peri peri chicken

R 159

Made famous in Maputo – flamed spatchcock chicken in peri peri, with hand cut chips

Moroccan slow braised lamb shank

R 189

Lamb shank, slow cooked in rich spiced gravy, with couscous and sautéed seasonal vegetables

Nigerian meat kebabs

R 169

Beef rump, chicken breast and ostrich fillet skewered, perfectly grilled and basted with sticky suya basting, served with corn fritters and tomato salsa

Beef dombolo

R 139

Beef braised in a rich beef stock with onions, carrots and tomato, served with traditional dumplings

Prawn and chicken curry

R 169

Fragrant creamy curry with tones of traditional spices and coconut served with Moroccan rice and poppadum

Mozambique peri peri prawns

R 295

Prawns in a homemade peri peri sauce, served with Moroccan rice

Flame grilled chermoula fish

R 159

Fresh line fish fillet rubbed with chermoula paste then flamed grilled, served with chickpea salad and hand cut chips

Senegalese line fish

R 169

Fresh line fish grilled and topped with a creamy coconut, mango and bell pepper base sauce, infused with ground nut and ginger and topped with sliced olives, served on couscous with African spinach and nhopi dovi

Seared calamari

R 149

Seared calamari sautéed with olives, broccoli and garlic, drizzled with lemony harissa butter and served with Moroccan rice

Zucchini, brinjal And mushroom smoor

R 95

Moroccan inspired slow cooked vegetable stew of zucchini, brinjal and mushrooms, with toasted flaked almonds, grilled peppers and chickpeas served with couscous

Kids menu

Meatball linguine

R 49

Savoury beef meatballs in light tomato sauce, with soft linguine

Chubby chicken sliders

R49

2 mini chicken burgers, with a light honey mustard mayonnaise and chips

Worsie en chips

R49

100gr boerewors, sliced, with hand cut chips and tomato sauce

Chicken bites

R49

3 double crumbed chicken strips, served with mayonnaise, tomato sauce and chips

False bay fish bites

R 49

Battered hake portions, with chips and tomato sauce

moyo kids combo

R 65

Any kids meal + kids milkshake/soda + moyo Kids activity pack

Dessert

moyo Duet

R 65

Cinnamon chocolate mousse and a bread and butter pudding, with a shot of almond custard

Amarula ice cream

R 49

Vanilla ice cream with a shot of Amarula and shaved chocolate

Peppermint crisp cheesecake

R 65

Creamy, rich fridge cheesecake served with butterscotch and chocolate drizzle

Cape malva pudding

R 69

Flambéed with brandy and served with custard, creamy vanilla ice cream and ground pistachio nuts

Rooibos tea crème brûlée

R 55

Rooibos infused baked custard, served with pineapple, orange and chilli salsa

Crustless star anise and naartjie zest milk tart

R 65

Baked milk tart served with stewed fruit and vanilla ice cream

Apple, butternut and white chocolate crumble

R 59

Stewed cinnamon apple and butternut, spiked with white chocolate and baked with delicate crumble, served with vanilla ice cream

Cocktails

moy-original

Farmer Old Fashioned - R 52

Johnnie Walker Red Label whisky infused with popcorn extracts, aromatic bitters and a hint of citrus

Captain Njano - R 54

Spiced Gold rum blended with fresh pineapple, coconut extracts, fresh lemon and mango juice

Cherri Gin Smash - R 56

Tanqueray gin shaken with morello cherry extracts, fresh rosemary and lime

moyo Cranberry Dawa - R 56

Smirnoff Triple Distilled vodka muddled with honey, fresh limes and topped with cranberry juice

Kijani Skyy - R 60

SKYY Infusions vanilla vodka shaken with cucumber extracts, fresh lime and pineapple juice

African Sunset - R 65

Spiced Gold rum and peach schnapps muddled with fresh strawberries, mixed berry puree and fresh limes. Served tall, capped with crushed ice and finished with a fresh orange float

Spiced Mango Lemonade - R 69

Smirnoff Triple Distilled vodka mixed with mango puree, Sicilian lemon mix, fresh oranges and rosemary, finished with ginger ale

Double Black Berry Blaze - R 89

Tall, dark and frozen. Smirnoff Triple Distilled vodka and Double Black with guarana, blended with blueberry puree and fresh limes

Kiwi Juju Chini - R 89

Jose Cuervo silver tequila blended with kiwi puree and freshly squeezed lime. Served frozen and charged with Strongbow cider

Classic-e moyo

Cosmopolitan - R 50

Smirnoff Triple Distilled vodka shaken with triple sec, fresh lime and cranberry juice, garnished with a citrus twist

Pina Colada - R 58

An island classic. Bacardi rum blended with coconut extracts and fresh pineapple

Classic Mamarita - R 65

The traditional fusion of Jose Cuervo silver tequila with triple sec and freshly squeezed lime juice. Served shaken or frozen

Long Island Iced Tea - R 65

Four white spirits shaken with triple sec and freshly squeezed lemon. Served long and charged with coke

Strawberry Daiquiri - R 70

Bacardi rum blended with wild strawberry extracts, fresh lime and sultry strawberry juice, served frozen

Mojito - R 72

Made with the freshest limes, quartered and muddled gently with mint, pure cane sugar and Bacardi rum. Stirred with crushed ice and topped with a splash of soda water

African Tiki Cocktails

R 85

Signature moyo Barcardi cocktails, served in African tiki mugs

African Tiki Hula

Bacardi and Spiced Gold rum shaken with tiki spice syrup, freshly squeezed lime, mango puree and pineapple juice. Charged with ginger ale and finished with a dark rum float

Berry Tiki Crush

Bacardi and Spiced Gold rum shaken with tiki spice syrup, mixed berry puree, fresh lime and chilled cranberry juice. Finished off with aromatic bitters

Tropical Tiki

Bacardi rum shaken with peach schnapps, fresh mint, tiki spiced syrup, passion fruit puree, fresh lime, orange and pineapple juice. Finished off with a float of Captain Morgan dark rum

Spicy African Tiki

Bacardi rum and cinnamon schnapps shaken with pineapple juice, tiki spice and fresh lime. Served with a Spiced Gold rum float

moyo sangria (1L)**R 149****Sangoma Sangria**

Dry white wine and morello cherry extracts stirred with fresh fruit, crisp cranberry juice and soda water

Berry Boma Sangria

Red wine and wild berry puree mixed with fresh fruit and orange juice, topped with Lemonade

Passion of the Serengeti Sangria

Rosé wine mixed with granadilla puree, fresh orange and lemon, topped with crisp cranberry juice

moyo cocktail jugs (2L)**Spiced Mango Lemonade - R 270**

Smirnoff Triple Distilled vodka mixed with mango puree, Sicilian lemon mix, fresh oranges and rosemary, finished with ginger ale

Pina Colada - R 295

An island classic. Bacardi rum blended with coconut extracts and fresh pineapple

Mojito - R 315

Made with the freshest limes, quartered and muddled gently with mint, pure cane sugar and Bacardi rum. Stirred with crushed ice and topped with a splash of soda water

Strawberry Daiquiri - R 315

Bacardi rum blended with wild strawberry extracts, fresh lime and sultry strawberry juice, served frozen

moyo-tails (non-alcoholic)**Virgin Colada - R 45**

Fresh pineapple blended with coconut milk extracts and lemon

Virgin Strawberry Daiquiri - R 45

Wild strawberry puree, fresh lime and sultry strawberry juice, served frozen

Virgin Njano - R 45

Sun-ripened mango puree, fresh lime and mango juice, served frozen

Berry Citrus Twist - R 45

Orange curacao extracts shaken with fresh lime and sultry strawberry juice, layered over orange juice

Morello Cherry No-jito - R 45

Fresh lime quarters, muddled with Morello cherry extracts, mint and cranberry juice. Stirred with crushed ice and charged with soda

No-jito - R 50

Made with the freshest limes, quartered and muddled gently with mint and pure cane sugar. Stirred with crushed ice and topped with a splash of soda water