moyo®

Celebrate Africa

Welcome to **moyo** - the destination for a unique African dining experience. Inspired by the traditions and values of our ancestors, **moyo** is a celebration of, and commitment to, the beauty of Africa, and the industry of her people.

Our famously warm hospitality and modern African ambiance make the **moyo** experience an unforgettable one.

Breakfast

(V) The fruit start 49
Sweet pancake, with fruit minestrone, plain Bulgarian yoghurt, moyo muesli and honey

Breakfast slider 69
Fresh bread centered with beef patties, crispy bacon, egg and cheese with a side of hand cut chips

moyo GO 29
The quickie - egg, toast, 2 rashes of bacon and grilled dukkah tomato

The full moyo 79
2 eggs, grilled dukkah tomato, 2 rashes of bacon, boerewors, potato rosti, thyme and garlic mushrooms

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

Springbok carpaccio 69
Served on "roosterkoek" with rocket

(V) **African spinach** 65
Served on Tunisian flatbread with vine tomatoes

Banting breakfast 69
Fresh avocado slices, served with crispy streaky bacon and dukkah cream cheese, drizzled with extra virgin olive oil, tabasco and fresh ground black pepper

(N) Peri peri livers on toast 49
Pan-fried chicken livers in a spicy East African peri peri sauce, served on "roosterkoek" topped with 2 poached eggs

Add: **Bacon** 18 | **Grated Cheddar** 15
Tomato 12 | **Grilled mushrooms** 15
Egg 12 | **Boerewors** 21

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

Springbok carpaccio eggs benedict

Beef kofta sandwich

African Deluxe Sandwiches

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

(V) Simple vegetarian 85
Feta, cream cheese, avocado, lettuce, peppadews, marinated tomato and a chickpea chilli spread

Harissa chicken breast sandwich 89
Grilled chicken breast with browned onions and yassa flavoured mayonnaise

Moroccan lamb shank 95
Shredded lamb shank, with salad and roasted garlic gravy

Crumbed chicken and chakalaka 89
Crumbed chicken breast with lettuce, avocado, sliced cheddar and chakalaka

(N) Beef kofta 80
Spiced beef meatballs, served with chilli paste, minted yoghurt and rocket

Moyo open Sandwiches

(V) Crushed avo 79
Crushed avocado on toasted seeded bread with sliced tomato and dukkah cream cheese, drizzled with olive oil and tabasco

Biltong and blue cheese 95
Beef biltong, blue cheese, rocket and caramelised red onion served on toasted sweet potato and pumpkin bread

Hake and rainbow slaw 85
Battered hake bites served in a toasted cumin flavoured wrap, with crunchy slaw and rocket

(N) (V) Dukkah mushroom on toast 79
Toasted "roosterkoek" topped with creamy dukkah field mushrooms, baby spinach, shaved parmesan and rocket

(N) North African beef 89
Cumin grilled steak strips with fresh chilli, lemon juice and olive oil tossed with chickpeas, tomato and red onion served in a toasted cumin wrap, with rocket and mutabbal (brinjal dip)

*Dishes on the Life menu are available until 18:00 daily.

Light meals

moyo burger 95
Handmade South African 180gr beef pattie OR boerie spiral, on a pumpkin and sweet potato bread roll, with a side of hand cut chips

Add: **Cheese 15** | **Egg 12** | **Bacon 18**

Oxtail linguine 110
The famous Amos oxtail, deboned and splashed with cream, finished with parmesan, rocket and roasted cherry tomatoes

Spicy Maputo prego roll 95
150gr Beef sirloin marinated with bay leaf, peppercorns, garlic, olive oil and chilli, served in a homemade prego roll with hand cut chips

Mama's Nachos 99
Nachos with cumin cream cheese sauce, chakalaka, jalapeños, red onion, chickpea dip and mature cheese

Add: **Harissa chicken 29**

Ushaka lamb bunny chow 95
Delicious Durban style lamb curry in home baked bunny chow bread, served with carrot salad and raita

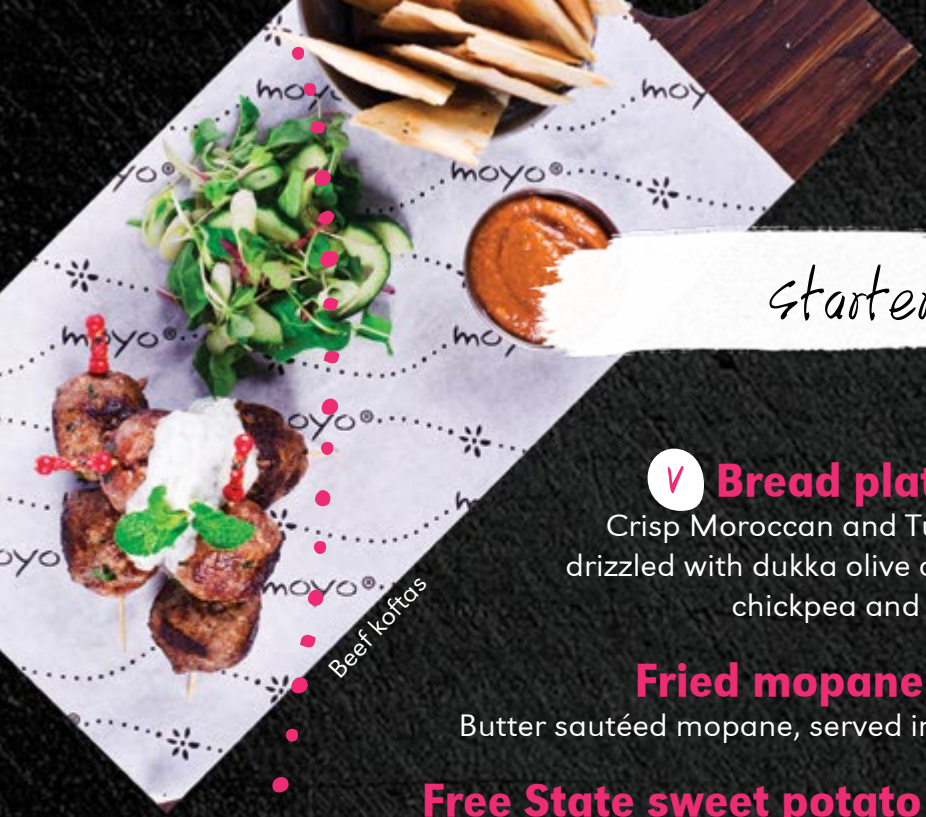
Fish Hoek fish and chips 89
Presented traditionally on paper, jumbo hake in crisp batter, with hand cut chips, lemon wedges and harissa mayonnaise

(N) Boerie roll 65
Beef boerewors in a baked, homemade roll with browned onions and sheba served with a side of hand cut chips

(N) South Coast fish cakes 79
Homemade fish cakes, crumbed and deep fried, served with chermoula mayonnaise and crunchy coleslaw

South Coast fish cakes

*Dishes on the Life menu are available until 18:00 daily.



Starters

(V) Bread platter 45
Crisp Moroccan and Tunisian flat bread drizzled with dukka olive oil and served with a chickpea and chilli dip

Fried mopane worms 49
Butter sautéed mopane, served in a traditional tomato gravy

Free State sweet potato and biltong soup 55
Creamy sweet potato and biltong soup, served with sweet potato crisps and biltong oil

Springbok carpaccio 69
Thinly sliced cured springbok loin served with an avocado, caper & celery salsa, parmesan shavings, pickled mushrooms and micro herbs

Beef koftas 69
Spiced beef meatball skewers, served with chilli paste and minted yoghurt, cumin flatbread and a petit salad

(V) Somalian butternut rice cakes 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 59
Pan-fried chicken livers in a spicy East African peri peri sauce, presented in homemade bunny chow bread rolls

(V) Egyptian vegetarian platter 99
serves 2

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

Crocodile tail pies 69
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

Maize crumbed shrimp

Starters

Calamari dovi 85
Seared calamari caramelised in molasses, mint and harissa sauce, sprinkled with groundnut

West coast mussels 69
Half shelled black mussels steamed in a white wine, cream and garlic sauce

Moyo samoosas 49
3 deep fried triangular pastry pockets presented with homemade chutney
Mild curried beef mince | **Cheese and spring onion** | (N) **Smoked snoek**

KwaZulu-Natal dusted wings 75
4 Crispy Zulu style peri peri spiced wings fried and presented with hand cut chips

(N) Maize crumbed shrimp 95
Maize and panko crumbed, deep fried shrimp, tossed in a sweet harissa mayonnaise

Salads

(V) House salad 65
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

Add: **Harrisa chicken 29** | **Biltong 35** | **Avocado 29**
Olives 25 | **Blue Cheese 25** | **Feta 25**

Oudtshoorn ostrich salad 99
Marinated ostrich slivers, cubed feta, peppers, avocado, cucumber, nut crackle, and baby spinach leaves with a honey and mustard dressing

(N) Limpopo chicken salad 99
Honey glazed sesame grilled chicken, rocket, mixed greens, tomato, feta, spicy nuts and strawberries, dressed with mustard and herb dressing

(N) (V) West Cape blue cheese and pear salad 79
Blue cheese, slices of crisp pear, celery, mixed greens and seeds, dressed with lemon balsamic

Limpopo chicken salad

Kraal grill

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

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

350gr Rump 160 | 300gr Sirloin 145 | 250gr Fillet 175
500gr T-bone 179 | 600gr Pork ribs 195
300gr Lamb chops 169 | 300gr Ostrich fillet 175

Communal kraal mixed grill 555

Feeds 4

Basted, spiced or grilled plain.
The communal grill must be enjoyed with good company and great wine, the moyo way. 300gr Sirloin, 400gr Boerewors, 600gr Lamb chops and 300gr Ostrich fillet with African spinach, nhopi dovi
and your choice of 2 sides

Sides 29

Pap – maize meal cooked soft
Hand cut chips – double fried with the skin on and seasoned
Samp and beans – cracked white maize, cooked soft with speckled beans
Morrocan rice – white rice cooked with cumin and 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

N **Dukkah mushrooms** - sautéed field mushrooms in a creamy dukkah sauce **39**

Sauces 25

All our delicious sauces

Madagascan green peppercorn | Chakalaka | Mushroom
Mozambican creamy peri peri | Roasted garlic and tomato gravy
Cheddar cheese | Creamy piqant pepper | Blue cheese sauce | Monkey gland

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 or samp and beans

Lamb and chickpea tagine 165
Karoo lamb slow cooked with tagine spice in tomato, peach, ginger and coriander sauce

(N) Chicken and date tagine 135
Marinated chicken braised with cinnamon, tumeric, chickpeas and dates, finished with flaked almonds

Oxtail Amos 169
Our famous oxtail braised with butterbeans and carrots in red wine beef jus

(V) 3 Bean curry potjie 89
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 149
Venison slow cooked in a sweet, dark beer jus with baby onions, mushrooms and cherry tomatoes

Oxtail Amos

Moyo meals

moyo flamed fillet 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 159
Made famous in Maputo – flamed spatchcock chicken in peri peri, with hand cut chips

N Moroccan chicken supreme 149
Grilled chicken supreme stuffed with butternut, pine nuts, dates and feta, drizzled with lemon butter and served on a bed of African spinach with couscous

Durban lamb curry 165
Cubed lamb on the bone, prepared in a perfect blend of masala and whole spices, served with Moroccan rice, poppadums, sambals, carrot salad and raita

Moroccan slow braised lamb shank 189
Lamb shank, slow cooked in rich spiced gravy, with couscous and sautéed seasonal vegetables

Berbere venison loin 179
Grilled cubes of venison loin, presented on a hanging skewer and seared with mealies, hand cut chips and Madagascan green peppercorn sauce

Nigerian meat kebabs 169
Beef rump, chicken breast and ostrich fillet skewered, perfectly grilled and basted with sticky suya basting, served with corn fritters and tomato salsa

N Beef dombolo 129
Beef braised in a rich beef stock with onions, carrots and tomato, served with traditional dumplings

Nigerian meat kebabs

Prawn and chicken curry

Moyo meals

(N) Prawn and chicken curry 169
Fragrant creamy curry with tones of traditional spices and coconut served with Moroccan rice and poppadums

Mozambique peri peri prawns 270
Prawns in a homemade peri peri sauce, served with Moroccan rice

Flame grilled chermoula fish 159
Farmed seabass fillet rubbed with chermoula paste then flamed grilled, served with chickpea salad and hand cut chips

Senegalese line fish 155
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

Seafood platter 595
To share

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

Seared calamari 149
Seared calamari sautéed with olives, broccoli and garlic, drizzled with lemony harissa butter and served with Moroccan rice

(V) Zucchini, brinjal and mushroom smoor 95
Moroccan inspired slow cooked vegetable stew of zucchini, brinjal and mushrooms, with toasted flaked almonds, grilled peppers and chickpeas served with couscous

Seafood platter

Kids menu

Linguine bolognaise 39
Savoury beef mince in light tomato sauce, with soft linguine

Chubby chicken sliders 45
2 mini chicken burgers, with a light honey mustard mayonnaise and chips

Worsie, chips en sous 45
100gr boerewors, sliced, with hand cut chips and kid's shebe (homemade tomato sauce)

Chicken bites 45
3 double crumbed chicken strips, served with mayonnaise, tomato sauce and chips

False bay fish bites 49
Battered hake portions, with chips and tomato sauce

Ribbies and chips 59
200g barbeque riblets served with chips

moyo kids combo 20
Add a kids milkshake/soda
+ moyo Kids activity pack to any above meal

Dessert

moyo duet 59

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

Peppermint crisp cheesecake 65

Creamy, rich fridge cheesecake served with butterscotch and chocolate drizzle

Cape malva pudding 69

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

Rooibos tea crème brûlée 55

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

Amarula ice cream 49

Vanilla ice cream with a shot of Amarula and shaved chocolate

Dessert

Crustless star anise and naartjie zest milk tart 55

Baked milk tart served with stewed fruit and vanilla ice cream

N Apple, butternut and white chocolate crumble 59

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

N Orange and whole spice pancake cake 59

Pancakes layered with a spiced cream cheese filling served with an orange and whole spice sauce

N South African cheese platter 139

Serves 2

Selection of local cheeses served with homemade chutney, spiced nuts, fresh fruit and biscuits

Coffees

Avanti

Americano 22
Espresso topped with hot water served with hot or cold milk

Espresso
Bold intense flavours of our finest Arabica beans
Single 20 | Double 24

Cappuccino 24
A single espresso shot topped with equal parts steamed and frothed milk or cream

Café latte 26
A single espresso shot with steamed milk

Gourmet latte 30
Infused espresso, topped with steamed milk and froth. Available in vanilla or hazelnut

Red espresso 35
Naturally caffeine-free and made only from pure rooibos tea. Served the way you like
Espresso 25 | Cappuccino 28

Hot favourites 24
Hot chocolate | Milo

Iced coffee 35
Espresso blended with vanilla ice cream and milk

SELECTION OF TEAS AVAILABLE
Rooibos 16 | Five Roses 18 | Moroccan mint tea 22

Speciality coffee

The Madagascan 39
Espresso shaken with Madagascan vanilla sugar and a splash of milk.
Served over ice, capped with cold milk foam and served with
a side shot of chilled Amarula liqueur

Roasted hazelnut Irish coffee 55
Bushmills Irish Whiskey infused with strong black coffee and natural hazelnut extracts, served hot and layered with fresh cream

African tiki affogato 40
Espresso infused with Spiced Gold and tiki spices, poured over vanilla ice cream

Roasted hazelnut espresso martini 69
SKYY Vodka shaken cold with espresso and roasted hazelnut extracts, served in a chilled martini glass and garnished with coffee beans

moyo spiked freezo 65
Amarula and Spiced Gold blended with white chocolate, espresso and milk

Milkshakes

Milkshakes 35
Strawberry | Chocolate | Banana | Lime | Vanilla

Kiddies shakes 19
Strawberry | Chocolate | Banana | Lime | Vanilla

Gourmet shakes 45
Caramel popcorn
Turkish delight | Peppermint crisp

SIR FRUIT Fresh fruits

Fresh fruit juices 26
Cranberry | Strawberry | Mango | Orange,
Pineapple | Harrismith Apple | Naartjie | Litchi

Twisted fresh fruit juices 29
Pineapple and rosemary
Strawberry and mint
Cranberry, apple and ginger

Smoothies

Banana and yoghurt based

Coffee and cashew 49
Mixed berries, spinach and avo 49
N Banana and ginger 49
N Date and vanilla 49

Minerals

Aqa still or sparkling water
330ml **20** | 660ml **33**

330ml Sodas 20
Coca cola | Coke light | Coke zero | Cream soda | Sprite
Sprite zero | Fanta orange | Stoney | Tab

200ml Sodas 19
Coco cola | Coke light | Tab

Fitch & Leedes

Fitch & Leedes Premium Mixers 19
Bitter lemon | Ginger ale
Lemonade | Club soda | Indian tonic

Tomato cocktail 200ml 20

BOS Ice tea 275ml 28
Lemon | Apple | Peach | Berry | Yuzu Fruit

Tizers 330ml 28

Credit cards welcome. No cheques accepted. Service charge not included.
We reserve a right to charge a 10% service fee.

Some food items may have traces of nuts, sesame seeds and egg. Should you be allergic to any food items, please request information regarding the ingredients prior to ordering. Photographs are for illustrative purposes only and presentation may vary. Certain ingredients used in this menu are seasonal and are subject to availability.