



Celebrate Africa

# KIRSTENBOSCH BREAKFAST MENU



**Available Tuesday, Saturday and Sunday until 11:30am**

## **MOYO GO**

**39**

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

## **KIRSTENBOSCH OMELETTE**

**69**

2 egg omelette with your choice of 2 fillings: tomato, grated cheddar, caramelised onion, grilled mushrooms or bacon, served with toasted pumpkin bread

## **THE FULL MOYO**

**89**

2 eggs, grilled dukkah tomato, 2 rashers of bacon, boerewors, thyme & garlic mushrooms, served with toast

**Add:** Egg **7** | Grated cheddar **10** | Tomato **15**

Grilled mushrooms **15** | Bacon **20** | Boerewors **20**

Olives **20** | Feta **20** | Avocado (when ripe) **25**

# KIRSTENBOSCH

# PENSIONERS

# MENU

**Menu available Tuesdays only moyo Kirstenbosch celebrates  
it's Senior Citizens**

<b>MOYO GO + TEA/COFFEE</b> (Breakfast available till 11:30am)	<b>45</b>
<b>SOUP &amp; ROLL + TEA/COFFEE</b>	<b>49</b>
<b>PIE, CHIPS &amp; SALAD + TEA/COFFEE</b>	<b>75</b>
<b>FISH &amp; CHIPS + TEA/COFFEE</b>	<b>99</b>
<b>BURGER &amp; CHIPS + TEA/COFFEE</b>	<b>89</b>
<b>MALVA PUDDING + TEA/COFFEE</b>	<b>59</b>
<b>SCONE/MUFFIN + TEA/COFFEE</b>	<b>45</b>
<b>TEA/COFFEE</b>	<b>18</b>

# AFRICAN DELUXE

## SANDWICHES



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

### **BREAKFAST OPEN SANDWICH** 79

Bacon, sliced boiled egg, tomato, rocket, harissa mayonnaise and dukkah cream cheese on toasted pumpkin bread

### **SIMPLE VEGETARIAN (V)** 79

Feta, cream cheese, avocado, lettuce, piquanté peppers, marinated tomato and chickpea chilli spread

### **CRUSHED AVO (V)** 89

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

### **HARISSA CHICKEN BREAST SANDWICH** 99

Grilled chicken breast with caramelised onions and harissa mayonnaise

### **CRUMBED CHICKEN & CHAKALAKA SANDWICH** 99

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

# LIGHT MEALS



### **MOYO PIE, CHIPS & SALAD** 79

Homemade flaky puff pastry pie with a traditional twist. Durban lamb curry, Beef dombolo or Maputo peri peri chicken

### **MAMA'S SPICY TOMATO NACHOS (V)** 79

Spicy tomato nachos with cumin cream cheese, chakalaka, jalapeños, red onion, chickpea dip and cheese

**Add: Harissa chicken R29**

### **LENTIL CURRY WRAP (V)** 89

A toasted butter brushed cumin wrap, filled with a Malay style assorted lentil & sugar bean curry, served with sambals, carrot salad and raita

### **EGYPTIAN VEGETARIAN SALAD (V)** 89

Marinated olives, cucumber, cherry tomato with cumin dressing, feta, mutabbal (brinjal dip), tabbouleh, chilli spiked hummus, served with pita bread

### **FISH HOEK FISH & CHIPS** 99

Jumbo hake fried in crisp beer batter served with hand cut chips, lemon wedges and harissa mayonnaise

### **LAMB BUNNY CHOW** 109

Delicious Durban style lamb curry on the bone, served in a homemade bunny chow bread accompanied by sambals, carrot salad and raita



# BURGERS

## MOYO BURGER

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

single 89  
double 119

## INKUKHU BURGER

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

single 119  
double 149

## DUKKAH DELIGHT

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

single 119  
double 149

Add: Egg R7, Cheddar cheese R10, Bacon R20, Avo (when ripe) R25



# SALADS

## HOUSE SALAD (V)

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 & herb dressing

89

## LIMPOPO CHICKEN SALAD

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

109

Add: Olives 20 | Feta 20 | Avocado (when ripe) 25 | Harissa chicken 29

# STARTERS



## BREAD PLATTER (V)

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

39

## FREE STATE SWEET POTATO SOUP (V)

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

49

## MOYO SAMOOSAS

Deep fried triangular pastry pockets with homemade chutney  
Mild curried beef mince or Cheese & spring onion (v)

59

## SOWETAN WINGS

3 Grilled chicken wings basted with your choice of BBQ or Hot & Spicy

59

## GRILLED CALAMARI

Calamari grilled in a lemon harissa butter sauce

79

# FROM THE GRILL

## KRAAL GRILL

All our meat is carefully selected and certified to ensure the best quality experience. Our grills are accompanied by a side of your choice, African spinach and nhopi dovi. Enjoy your meat either coated in rich dark basting, seasoned with dukkah salt or grilled plain to your taste.

**300gr Sirloin 149 | 250gr Fillet 189**  
**400gr Beef Ribs 149 | 800gr Beef Ribs 259**

## SIDES 29



Pap | Hand cut chips | Moroccan rice  
Side salad | Potato galette | Samp  
Dombolo - Traditional steamed dumplings  
Nhopi dovi - Zimbabwean style pumpkin and peanut purée  
African spinach - Braised with sweet potato, onion and cumin



## SAUCES 29

Madagascan green peppercorn | Chakalaka | Mushroom  
Mozambican peri peri | Cheese

## COMMUNAL KRAAL MIXED GRILL - FEEDS 4

**589**

Chargrilled and basted. The communal grill must be enjoyed with good company and great wine, the moyo way. 600gr Sirloin, 400gr Boerewors, 800gr Beef Ribs, African spinach, nhopi dovi and your choice of 2 sides

## NYAMA NA KUMBA

**159**

200gr basted beef sirloin skewered with prawns, grilled to perfection and served with a lemon harissa sauce, sautéed seasonal vegetables and hand cut chips

## MAPUTO PERI PERI CHICKEN

**169**

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

## MOROCCAN SLOW BRAISED LAMB SHANK

**189**

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

## MOYO FLAMED FILLET

**199**

Aged fillet filled with mushroom, spinach and mozzarella, on herb potato galette with creamy Madagascan green peppercorn & piquanté peppers sauce



# SAMAKI

## SENEGALESE LINE FISH

159

Fresh line fish grilled and topped with a creamy coconut, mango & bell pepper base sauce, infused with ground nut and ginger, topped with sliced green olives. Served with nhopi dovi, African spinach and couscous OR Moroccan rice

## SEARED CALAMARI

169

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

## MOZAMBIKAN PRAWNS

239

Prawns in a homemade peri peri or lemon harissa butter sauce served with Moroccan rice OR hand cut chips

# 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

## BEEF DOMBOLO

149

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

## PRAWN AND CHICKEN CURRY

175

Fragrant creamy curry with tones of traditional spices and coconut served with your choice of side

## OXTAIL AMOS

179

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

## DURBAN LAMB CURRY

179

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



# DESSERT

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## **MOYO MESS**

Brown sugar caramel pavlova topped with whipped cream, muscadell spicy poached pears and gooseberries

55

## **AMARULA ICE CREAM**

Vanilla ice cream with a shot of Amarula and shaved chocolate

55

## **CAPE MALVA PUDDING**

Traditional South African classic served with crème anglaise and ground pistachio nuts

59

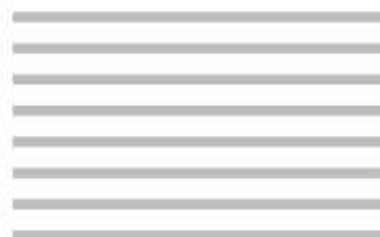
## **DECADENT CHOCOLATE BROWNIES**

moyo's cross between a cake and cookie, with walnuts, drizzled with butterscotch & chocolate sauce and served with whipped cream

59



# WAFFELS



**Full portion waffles made with buttermilk and served with vanilla ice cream**

## **THE CLASSIC**

Drizzled with maple syrup

45

## **BERRIES & CREAM**

Topped with berry compote, drizzled with strawberry sauce & crushed Oreo biscuits

59

## **NUTELLA CHOCOLATE**

Topped with Nutella spread, drizzled with chocolate sauce & choc chips

69

## **BANOFFEE WAFFLE**

Topped with banana & caramel spread, drizzled with a caramel sauce

59

## **LEMON MERINGUE**

Topped with a lemon infused condensed milk, marshmallow fluff, lemon zest and crushed tennis biscuit

69

# GOURMET MILKSHAKES



## CLASSIC SHAKES 30

Vanilla | Chocolate | Strawberry | Lime | Bubblegum

## COFFEE CRUMBLE SHAKE 45

Coffee, choc chip cookies and chocolate, blended with ice cream and topped with whipped cream

## DEATH BY CHOCOLATE 49

Blended chocolate brownies, layered with white and dark chocolate milkshake and chocolate sauce, topped with whipped cream

## PEANUT BUTTER CARAMEL SHAKE 49

Peanut butter and caramel shake, topped with whipped cream, chocolate sauce and sprinkled nuts

## ZOO BISCUIT SHAKE 49

Zoo biscuits and berry compote, blended with ice cream and topped with whipped cream

## WHEN LIFE HANDS YOU LEMONS 49

Sweet lemon filling blended with ice cream and tennis biscuits, topped with marshmallow fluff and lemon zest



## COFFEES

### ESPRESSO

Bold intense flavours of our finest Arabica beans

Single **22** | Double **27**

### AMERICANO 25

Espresso topped with hot water served with hot or cold milk

### CAPPUCCINO 28

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

### RED ESPRESSO

Naturally caffeine-free and made only from pure rooibos tea. Served the way you like

Espresso **28** | Cappuccino **30**

### HOT FAVOURITES 29

Hot chocolate

### CAFÉ LATTE 30

A single espresso shot with steamed milk

### GOURMET LATTE 36

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

### ICED COFFEE 39

Espresso blended with vanilla ice cream and milk

### SELECTION OF TEAS AVAILABLE

Rooibos **18** | Five Roses **20** | Moroccan mint tea **25**





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**DINEPLAN**



**UberEATS**



**MrDFood**

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.

# MOYO

## BEVERAGES

### MINERALS

#### AQA STILL OR SPARKLING WATER

330ml **22** | 660ml **35**

#### SODAS 200ML

Coca-cola

#### SCHWEPES MIXERS 200ML

Dry lemon | Ginger ale | Lemonade  
Soda water | Tonic water

#### ZERO SODAS 300ML

Coke no sugar | Sprite zero

#### TOMATO COCKTAIL 200ML

#### SODAS 300ML

Coca-cola | Cream soda | Sprite  
Fanta orange | Stoney

#### BOS ICE TEA 330ML

Lemon | Peach

#### TIZERS 330ML

Apple | Red grape

#### RED BULL ENERGY DRINKS 250ML

Regular | Sugar free | Cranberry

## JUICE

#### FRESH FRUIT JUICES

Cranberry | Strawberry | Mango | Orange  
Pineapple | Apple

23

# MOYO

23

# TAILS

(non-alcoholic)

24

#### VIRGIN COLADA

59

25

Fresh pineapple blended with coconut milk  
extracts and lemon

26

#### VIRGIN STRAWBERRY DAIQUIRI

59

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

32

#### VIRGIN NJANO

59

34

Fresh pineapple blended with mango juice,  
coconut extracts and fresh lemon

39

#### BERRY CITRUS TWIST

59

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

#### NO-JITO

65

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

29

#### RED BULL TWIST

79

Fresh apple, lime and mint with soda and  
Red Bull, regular or sugar free



# MOY -ORIGINAL

# CLASSIC -E MOYO

## MOYO RUM RUNNER

69

Bacardi pineapple rum muddled with fresh pineapple, mango puree, fresh lime, and chilled orange juice. Shaken cold, layered over fresh berry juice

## CAPTAIN NJANO

69

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

## KIJANI SKY

75

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

## CHERRI GIN SMASH

75

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

## AFRICAN SUNSET

85

Spiced Gold rum and white peach extracts shaken with mixed berry puree, muddled strawberries and fresh lime. Served tall, capped with crushed ice and an orange juice float

## RED BULL SPRITZER

89

Cruz vodka, soda, fresh orange and mint, topped with Red Bull cranberry

## KILIMANJARO

115

Tanqueray gin shaken with passion fruit puree, fresh limes and mint. Served tall over ice and charged with Red bull energy drink (contains guarana)

## DOUBLE BLACK BERRY BLAZE

115

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

## COSMOPOLITAN

59

Smirnoff vodka shaken with Triple Sec, fresh lime and cranberry juice, garnished with a citrus twist

## PINA COLADA

69

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

## CLASSIC MAMARITA

69

The traditional fusion of el Jimador blanco tequila with triple sec and freshly squeezed lime. Served shaken or frozen

## VODKA RED BULL

Cruz vodka and Red Bull, regular or sugar free

Single 69 | Double 99

## LONG ISLAND ICED TEA

79

Four white spirits shaken with triple sec and freshly squeezed lemon. Served long, charged with Coca-Cola

## STRAWBERRY DAIQUIRI

85

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

## MOJITO

89

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





# HOUSE WINE

Zevenwacht literally meaning Seven Expectations, the wines exemplifies abundant delights which are distinguished by their classic style and finely crafted elegance.

Carafe/Bottle

ZEVENWACHT 7EVEN SAUVIGNON BLANC	59/175
ZEVENWACHT 7EVEN BOUQUET BLANC	59/175
ZEVENWACHT 7EVEN ROSÉ	59/175
ZEVENWACHT 7EVEN ROOD	59/175
ZEVENWACHT 7EVEN PINOTAGE	59/175

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## WHITE WINE

Bottle

SAUVIGNON BLANC	
BON COURAGE THE GOOSEBERRY BUSH	170
CAPE POINT CAPE TOWN	310
CHARDONNAY	
DURBANVILLE HILLS	179
DE KRANS UNWOODED	189
RUSTENBURG STELLENBOSCH	220
CHENIN BLANC	
KLEINE ZALZE CELLAR SELECTION	169
ERNIE ELS BIG EASY	229

## BLENDS

NEDERBURG LYRIC	149
Sauvignon Blanc, Chenin Blanc, Chardonnay	
WOLFTRAP WHITE	165
Viognier, Chenin Blanc, Grenache Blanc.	
FLAGSTONE NOON GUN	195
Chenin Blanc, Sauvignon Blanc, Viognier	

## CHAMPAGNE

Bottle

MOËT & CHANDON BRUT IMPÉRIAL NV	1200
MOËT & CHANDON NECTAR IMPÉRIAL	1390

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## METHODE CAP CLASSIQUE

Bottle

KRONE BOREALIS CUVÉE BRUT	320
Chardonnay, Pinot Noir	
KRONE NIGHT NECTAR DEMI-SEC	320
Chardonnay, Pinot Noir	
SIMONSIG KAAPSE VONKEL BRUT	320
Pinot Noir, Chardonnay, Pinot Meunier	
PIERRE JOURDAN BELLE NECTAR	320
DEMI-SEC ROSÉ	



## ROSÉ

NEDERBURG	150
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# RED WINE

Bottle

## SAUVIGNON BLANC PINOT NOIR

PAUL CLUVER 310  
NITIDA 440

## CABERNET SAUVIGNON

VINOLOGIST STELLENBOSCH 215  
ERNIE ELS BIG EASY 230

## PINOTAGE

BARISTA 240  
SIMONSIG 280

## SHIRAZ

FAT BASTARD 329

## MERLOT

ROBERTSON 190  
LANDSKROON 220

## BLENDS

THE WOLFTRAP RED 165  
Syrah, Mourvèdre, Viognier

NEDERBURG BARONE 190  
Cabernet Sauvignon, Shiraz

EDGEBASTON PEPPER POT 250  
Syrah, Mourvèdre, Carignan, Tannat, Grenache, Cinsaut

## CIDERS & COOLERS

BRUTAL FRUIT 275ML 38  
Ruby Apple Spritzer

HUNTERS 330ML 39  
Gold, dry

SAVANNA 330ML 42  
Dry, light, lemon (non-alcoholic)

SMIRNOFF ICE DOUBLE BLACK 250ML 45

# BEER



CASTLE 340ML 35

Lager, milk stout, free

BLACK LABEL 340ML 35

MILLER GENUINE DRAFT 330ML 37

WINDHOEK 330ML 38

lager, light

HEINEKEN 330ML 40

lager, 0,0

BECKS NON-ALCOHOLIC 330ML 40

WINDHOEK LAGER DRAUGHT 440ML 42

## DRAUGHT

CASTLE LITE 300ml 38 500ml 48

STELLA ARTOIS 300ml 44 500ml 54

## PORT

(per 50ml's)

ALLESVERLOREN 28

BOPLAAS 28

Cape ruby, cape tawny

## LIQUEUR

(per 25ml's)

ZAPPA 22

Original, black

CAPE VELVET 26

Original

AMARULA 26

SOUTHERN COMFORT 26

KAHLUA 28

AMARETTO DISARRONO 32

## VODKA

(per 25ml's)

SMIRNOFF 24

CRUZ VINTAGE BLACK 26



## TEQUILA (per 25ml's)

EL JIMADOR BLANCO	32
EL JIMADOR REPOSADO	38

## GIN (per 25ml's)

GORDONS	24
TANQUERAY	32
BOMBAY SAPPHIRE	36
HENDRICK'S	52
SIX DOG'S BLUE	56

## WHISKEY & BOURBON

THREE SHIPS	24
J&B	26
BELLS	28
BUSHMILLS ORIGINAL	34
BAIN'S	36
JACK DANIEL'S	38
THE SINGLETON 12 YEAR OLD	49
MONKEY SHOULDER	49

GLENFIDDICH 12 YEAR OLD	58
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JOHNNIE WALKER	
RED	30
BLACK	46
DOUBLE BLACK	54

# BRANDY

(per 25ml's)

RICHELIEU	24
KLIPDRIFT EXPORT	24
VAN RYN'S	
10 YEAR OLD	38
12 YEAR OLD	72

## RUM (per 25ml's)

SPICED GOLD	25
CAPTAIN MORGAN	25
BACARDÍ	27
Carta blanca, gold	

## COGNAC (per 25ml's)

HENNESSY	
VERY SPECIAL	55
V.S.O.P. PRIVILEGE	89

## DIGESTIVES (per 25ml's)

JAGERMEISTER	32
UNDERBERG	45
ANTONELLA GRAPPA	48

## SHERRY (per 50ml's)

OLD BROWN	24
MONIS	26
Full cream, medium cream, pale dry	

