



moyo®

Celebrate Africa



Valid from 1 May 2019 until 30 April 2020 |
Menu items are subject to availability |
Does not include beverages or gratuity of
which 10% will be added to the bill

UMOJA

SET MENU I

A communal feast served to the table for guests to share for **R275** per person

Minimum of 10 guests | Menu substitutions not allowed



ARRIVAL

MOYO BREAD PLATTER (V)

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

STARTERS

STORE SPECIALTY SOUP (V)

Homemade vegetarian soup served with cocktail pumpkin rolls

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 mustard herb dressing

MAIN COURSES

Served in tagines

BEEF DOMBOLO

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

SENEGALESE FISH

Fresh fish grilled and topped with a creamy coconut, mango and bell pepper base sauce infused with ground nut and ginger, topped with sliced green olives

SIDES (V)

Moroccan rice, African spinach and nhopi dovi (Zimbabwean style pumpkin and peanut purée)

DESSERT

CAPE MALVA PUDDING

Drizzled with custard, served with vanilla ice cream

Vegetarian dietary requirement main course option on request
Surcharge (R55pp) on numbers exceeding more than 15% of the total group

ZUCCHINI, BRINJAL AND MUSHROOM SMOOR (V)

Slow cooked stew of zucchini, brinjal and mushrooms with toasted almonds, grilled peppers and chickpeas (Individually plated)

 Celebrate Africa

ESIBAYENI

— SET MENU 2 —

A communal feast served to the table for guests to share for **R345** per person

Minimum of 10 guests | Menu substitutions not allowed



ARRIVAL

MOYO BREAD PLATTER (V)

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

STARTERS

STORE SPECIALTY SOUP (V)

Homemade vegetarian soup served with cocktail pumpkin rolls

HOUSE SALAD (V)

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

SOWETAN WINGS

Zulu style grilled BBQ chicken wings

MAIN COURSES

Served in tagines

BEEF DOMBOLO

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

CHICKEN, SWEET POTATO AND PEANUT CURRY

Chicken thighs and sweet potato cooked in a creamy coconut milk and peanut curry, spiced with ginger and paprika, garnished with a toasted peanut sprinkle

SEARED CALAMARI

Seared calamari sautéed with olives, broccoli and garlic drizzled with lemon harissa butter

SIDES (V)

Moroccan rice, African spinach and nhopi dovi (Zimbabwean style pumpkin and peanut purée)

DESSERT (V)

MOYO CHOCOLATE BROWNIES

moyo's cross between a cake and cookie, with walnuts, drizzled with custard and chocolate sauce, served with vanilla ice-cream

Vegetarian dietary requirement main course option on request
Surcharge (R55pp) on numbers exceeding more than 15% of the total group

ZUCCHINI, BRINJAL AND MUSHROOM SMOOR (V)

Slow cooked stew of zucchini, brinjal and mushrooms with toasted almonds, grilled peppers and chickpeas (Individually plated)

BHISHHO

— SET MENU 3 —

A communal feast served to the table for guests
to share for **R395** per person
Minimum of 10 guests | Menu substitutions not allowed



ARRIVAL

MOYO BREAD PLATTER (V)

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

STARTERS

STORE SPECIALTY SOUP (V)

Homemade vegetarian soup served with cocktail pumpkin rolls

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 mustard herb dressing

MOYO SAMOOSAS

Deep fried triangles of puff pastry filled with curried beef mince
and cheese & spring onion (v)

GRILLED CALAMARI

Calamari grilled in lemon harissa butter

MAIN COURSES

Served in tagines

OXTAIL AMOS

Our famous oxtail braised with butter beans and carrots in a red wine jus

PRAWN AND CHICKEN CURRY

Fragrant creamy curry with tones of traditional spices and coconut

SIDES (V)

Moroccan rice, African spinach and nhopi dovi
(Zimbabwean style pumpkin and peanut purée)

DESSERT

CAPE MALVA PUDDING

Drizzled with custard, served with vanilla ice cream

Vegetarian dietary requirement main course option on request
Surcharge (R55pp) on numbers exceeding more than 15% of the total group

ZUCCHINI, BRINJAL AND MUSHROOM SMOOR (V)

Slow cooked stew of zucchini, brinjal and mushrooms with toasted almonds,
grilled peppers and chickpeas (Individually plated)

MOYO®

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MAKULU

— SET MENU 4 —

A communal feast served to the table for guests to share
for **R475** per person (Minimum of 10 guests)



ARRIVAL

MOYO BREAD PLATTER (V)

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

STARTERS

STORE SPECIALTY SOUP (V)

Homemade vegetarian soup served with cocktail pumpkin rolls

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 mustard herb dressing

SPRINGBOK CARPACCIO

Thinly sliced cured springbok loin served with a, caper & celery salsa,
pickled mushrooms and micro herbs

CROCODILE TAIL PIES

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

MAIN COURSES

Served in tagines

MOYO FLAMED BEEF FILLET

Meat substitution allowed (Ostrich fillet)
Fillet medallions filled with mushroom, spinach and mozzarella,
served with a Madagascan green peppercorn & peppadew sauce

MAPUTO PERI PERI CHICKEN

Chicken substitution allowed (Chicken, sweet potato and peanut curry)
Made famous in Maputo – flamed grilled chicken peri peri portions

SEARED CALAMARI

Fish substitution allowed (Senegalese fish)
Seared calamari sautéed with olives, broccoli and garlic drizzled with
lemon harissa butter

ZUCCHINI, BRINJAL AND MUSHROOM SMOOR (V)

Slow cooked stew of zucchini, brinjal and mushrooms, with toasted almond
flakes, grilled peppers and chickpeas

SIDES

Moroccan rice, Hand cut chips, Seasonal sautéed vegetable
and nhopi dovi (Zimbabwean style pumpkin and peanut purée)

DESSERT

MOYO CHOCOLATE BROWNIES

moyo's cross between a cake and cookie, with walnuts, drizzled with custard
and chocolate sauce, served with vanilla ice-cream and a fresh fruit kebab

*Mozambique peri peri prawns - on substitution (R60pp) or as an
additional (R120pp) on main course item*