

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.



moyo®

Celebrate Africa

MENU





StreetSmart South Africa is a **community initiative** that raises funds for programmes that support the greater processes of social normalisation of street children, in partnership with restaurants.

PLEASE consider donating **R5** a person to this worthy cause. Ask your waiter to add the **R5** StreetSmart donation to your bill. Every cent raised in StreetSmart restaurants goes to established local organisations that support street children through education, skills training and family reunification.

Visit **www.streetsmartsa.org.za** for more information.

Thank you in advance for your compassion and support!

#EatOutHelpOut

**CHANGING
LIVES R5
AT A TIME**



STREETSMART
SOUTH AFRICA
HELPING STREET CHILDREN

SINCE 2005

BREAKFAST

MOYO GO

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

37

ZOO LAKE OMELETTE

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

69

THE FULL MOYO

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

89

IMPILO BREAKFAST

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

89

Add: Egg **12** | Tomato **12** | Grated Cheddar **15** | Grilled mushrooms **15** | Bacon **18**
Potato rosti **18** | Boerewors **21** | Avocado (when ripe) **35**

Available from from 8h30 to 11h30





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 or side salad

SIMPLE VEGETARIAN (V)

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

95

CRUSHED AVO OPEN SANDWICH (V)

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

99

CRUMBED CHICKEN AND CHAKALAKA

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

109

SPICY PREGO STEAK SANDWICH

Best served on pumpkin bread

125gr Beef sirloin marinated with bay leaf, peppercorns, garlic, olive oil and chilli, served with caramelised onions, a spicy moyo prego sauce, fresh lettuce and tomato

119

LIGHT MEALS

LENTIL CURRY WRAP

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

79

SOUTH COAST FISH CAKES

Homemade fish cakes, crumbed and deep fried, served with chermoula mayonnaise and side salad

85

FISH HOEK FISH AND CHIPS

Presented traditionally on paper, jumbo hake fried in crisp beer batter or dusted in flour and grilled, served with hand cut chips, lemon wedges and harissa mayonnaise

99

USHAKA LAMB BUNNY CHOW

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

109

MAIZE CRUMBED SHRIMP

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

149





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 and herb dressing

79

EGYPTIAN VEGETARIAN SALAD (V)

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

95

LIMPOPO CHICKEN SALAD

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

115

Add: Olives 25 | Feta 25 | Harissa chicken 29 | Avocado (when ripe) 35 | Biltong 45

CASEIRO BURGERS

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

MOYO BURGER SINGLE 95 | DOUBLE 149

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

DUKKAH DELIGHT SINGLE 120 | DOUBLE 159

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

MAMA'S INKUKHU BURGER SINGLE 120 | DOUBLE 159

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

Add: Egg 12 | Cheddar cheese 15 | Bacon 18 | Avocado (when ripe) 35



STARTERS

BREAD PLATTER

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

49

FRIED MOPANE WORMS

Butter sautéed mopane, served in a traditional tomato gravy

55

TURMERIC ROASTED CAULIFLOWER SOUP

A delicious turmeric roasted cauliflower and garlic infusion, served with a pumpkin bread roll

55

CHERMOULA MEAT BALLS

Beef meatballs prepared in a North African blend of coriander, cinnamon, cumin, garlic, ginger, currants and tomato, served with a side of pap

60

PERI PERI CHICKEN LIVERS BUNNY CHOW

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

62

MOYO SAMOOSAS

3 deep fried triangular pastry pockets presented with homemade chutney

65

Mild curried beef mince | Cheese and spring onion 

CROCODILE TAIL PIES

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

69

GRILLED CALAMARI

Calamari grilled with lemon harissa butter sauce

79

SOWETAN WINGS

4 Grilled chicken wings basted with your choice of BBQ, Peri Peri or Tunisian sauce, Add hand cut chips **35**

79

SPRINGBOK CARPACCIO

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

85

WEST COAST MUSSELS

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

85





NYAMA

KRAAL GRILL

All our meat is carefully selected and certified to ensure the best quality experience. Our grills are accompanied by either a side of your choice **OR** 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 RUMP 149 | 300GR SIRLOIN 149 | 250GR FILLET 189 | 500GR T-BONE 195
300GR OSTRICH FILLET 185 | 300GR LAMB THINS 179 | 400GR IMBAZO 185

SIDES (V)

35

PAP | HAND CUT CHIPS | SAMP | MOROCCAN RICE | SEASONAL VEGETABLES
SIDE SALAD | POTATO GALETTE | DOMBOLO SIDE traditional steamed dumplings |
NHOPI DOVI Zimbabwean style pumpkin and peanut purée | **AFRICAN SPINACH** braised with sweet potato, onion and cumin

SAUCES (V)

30

Madagascan green peppercorn | Chakalaka | Mushroom | Mozambican peri peri | Creamy roasted garlic

MAPUTO PERI PERI CHICKEN

169

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

NYAMA NA KUMBA

169

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

BERBERE VENISON LOIN

185

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

MOYO FLAMED FILLET

210

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

COMMUNAL KRAAL MIXED GRILL – FEEDS 4

635

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

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

3 BEAN CURRY POTJIE (V)

99

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

ZUCCHINI, BRINJAL AND MUSHROOM SMOOR (V)

99

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

SPICY NORTH AFRICAN CHICKEN TAGINE

155

Chicken, braised with pearl onions, ginger, garlic and coriander and cumin seed, in a rich chicken stock, with butternut and cinnamon stick, finished with honey and fresh coriander

BEEF DOMBOLO

155

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

SEAFOOD SAMP PAELLA POTJIE

155

Aromatic samp paella with mushrooms and garlic, prawn meat, mussels & calamari

OXTAIL AMOS

179

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

LAMB AND CHICKPEA TAGINE

189

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

DURBAN LAMB CURRY

189

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





SAMAKI

SEARED CALAMARI

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

165

PRAWN AND CHICKEN CURRY

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

175

SENEGALESE LINE FISH

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 green olives, served with nhopi dovi, African spinach and couscous **OR** Moroccan rice

179

MOZAMBIKAN PRAWNS

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

325

SEAFOOD PLATTER – To share - subject to availability

Mozambican prawns, Senegalese line fish, mussels steamed in a white wine, cream and garlic sauce, grilled crayfish and grilled calamari, with Moroccan rice, hand cut chips, creamy lemon butter and peri peri sauce

849

Add: Prawns **45 EACH** | Crayfish **299 EACH**



KIDS MENU

For children under 12 years

CHUBBY CHICKEN OR BEEF SLIDERS

2 mini burgers and chips

55

CHICKEN BITES

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

55

CRISPY HAKE GOUJONS

Served with mayonnaise, tomato sauce and chips

55

TOASTED CHEESE AND TOMATO

Served with hand cut chips

55

MOYO KIDS COMBO

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

75

KID'S ICE CREAM

A scoop of Vanilla ice cream with shaved chocolate

20

DESSERT

AMARULA ICE CREAM

Vanilla ice cream with a shot of Amarula and shaved chocolate

50

RED VELVET BEETROOT CHEESECAKE

Served with a berry compote and chocolate crumb

65

CAPE MALVA PUDDING

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

69

DECADENT CHOCOLATE BROWNIES

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

69

MILKSHAKES

KIDDIES SHAKES

Strawberry | Chocolate | Banana | Lime | Vanilla

20

MILKSHAKES

Strawberry | Chocolate | Banana | Lime | Vanilla

36





COFFEES

AMERICANO

Espresso topped with hot water served with hot or cold milk

25

ESPRESSO

Bold intense flavours of our finest Arabica beans

Single 22 | Double 26

CAPPUCCINO

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

28

HOT FAVOURITES

Hot chocolate | Milo

28

CAFÉ LATTE

A single espresso shot with steamed milk

30

GOURMET LATTE

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

35

RED ESPRESSO

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

Espresso 28 | Cappuccino 30

ICED COFFEE

Espresso blended with vanilla ice cream and milk

38

SELECTION OF TEAS AVAILABLE

Rooibos 18 | Five Roses 20 | Moroccan mint tea 24

FRESH JUICE

FRESH FRUIT JUICES

Cranberry | Strawberry | Mango | Orange | Pineapple | Apple

29

MINERALS

SODAS 200ML
Coca cola

22

FITCH & LEEDES PREMIUM MIXERS 200ML
Bitter lemon | Ginger ale | Lemonade
Club soda | Indian tonic | Pink tonic



22

AQA STILL OR SPARKLING WATER
330ml **22** | 660ml **35**

ZERO SODAS 300ML
Coke zero | Fanta zero | Sprite zero

24

SODAS 300ML
Coca cola | Cream soda | Sprite
Fanta orange | Stoney | Tab

26

TOMATO COCKTAIL 200ML

24

TIZERS 330ML

30

BOS ICE TEA 275ML
Lemon | Peach | Berry



30

RED BULL ENERGY DRINK 250ML

39



PLEASE REVIEW US

We hope that you have had an unforgettable
moyo experience!

We would greatly appreciate any feedback that you may have for us so
that we can continue to improve.

Please take a moment to review us on



****Please note that a 10% service charge will be added to all tables of 8 guests or more****



For any additional info please visit **www.moyo.co.za**
or email **info@moyo.com**



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.

