



moyo[®]
Celebrate Africa

moyo is proudly associated with **Streetsmart**, and as such for every Communal feast booked, we will donate **R5** towards this worthy cause! For more information visit <http://www.streetsmartsa.org.za/>



Umoja - Set menu 1 - R 265pp

A communal feast served to the table for guests to share (Min 10 guests)

Menu substitutions not allowed

Arrival

moyo bread platter (v)

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

Starters

Free State sweet potato soup (v)

Creamy sweet potato soup garnished with sweet potato crisps and 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

Spicy North African chicken

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

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 (R45pp) on numbers exceeding more than 15% of the total group

Lentil curry wrap (v)

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

Valid from 1 May 2018 until 30 April 2019 |

Does not include beverages or gratuity of which 10% will be added to the bill

| Menu items are subject to availability



Esibayeni - Set menu 2 - R 335pp

A communal feast served to the table for guests to share (Min 10 guests)

Menu substitutions not allowed

Arrival

moyo bread platter (v)

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

Starters

Free State sweet potato soup (v)

Creamy sweet potato soup garnished with sweet potato crisps and 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

Sticky glazed short ribs

Beef short ribs prepared in a sticky tomato, cola and chutney glaze, topped with sesame seeds

Spicy North African chicken

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

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(R45pp)on numbers exceeding more than 15% of the total group

Lentil curry wrap (v)

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

Valid from 1 May 2018 until 30 April 2019 |

Does not include beverages or gratuity of which 10% will be added to the bill

| Menu items are subject to availability



Bhisho - Set menu 3 - R 365pp

A communal feast served to the table for guests to share (Min 10 guests)

Menu substitutions not allowed

Arrival

moyo bread platter (v)

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

Starters

Free State sweet potato soup (v)

Creamy sweet potato soup garnished with sweet potato crisps and 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 Samosas

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

Main Courses

Served in tagines

Beef Dombolo

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

Maputo peri peri chicken

Made famous in Maputo – flamed grilled chicken peri peri portions

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 (v)

Peppermint crisp cheesecake (v)

Drizzled with a butterscotch and chocolate sauce

Vegetarian dietary requirement main course option on request

Surcharge (R45pp) on numbers exceeding more than 15% of the total group

Lentil curry Wrap (v)

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

Valid from 1 May 2018 until 30 April 2019 |

Does not include beverages or gratuity of which 10% will be added to the bill

| Menu items are subject to availability



Inkomo - Set menu 4 - R 385pp

A communal feast served to the table for guests to share (Min 10 guests)

Arrival

moyo bread platter (v)

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

Starters

Free State sweet potato soup (v)

Creamy sweet potato soup garnished with sweet potato crisps and 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

Mini south coast fish cakes

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

Main Courses

Served in tagines

Oxtail Amos

Substitution not allowed

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

Maputo peri peri chicken

Chicken substitution allowed (North African Chicken)

Made famous in Maputo – flamed grilled chicken peri peri portions

Lentil Curry (v)

Vegetarian substitution allowed (Zucchini, brinjal and mushroom smoor)

Malay style assorted lentil and sugar bean curry

Sides (v)

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

Dessert (v)

Cape malva pudding

Drizzled with custard, served with vanilla ice cream and a fresh fruit kebab



Makulu - Set menu 5 - R 455pp

A communal feast served to the table for guests to share (Min 10 guests)

Arrival

moyo bread platter (v)

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

Starters

Free State sweet potato (v)

Creamy sweet potato soup garnished with sweet potato crisps and 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 (North African Chicken)

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)

Vegetarian substitution allowed (Lentil Curry)

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

Valid from 1 May 2018 until 30 April 2019 |

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