



moyo<sup>®</sup>  
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 270pp**

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

### **Arrival**

#### **moyo bread platters (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

#### **Beef dombolo**

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

#### **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, topped with sliced olives

#### **Three bean curry potjie (v)**

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

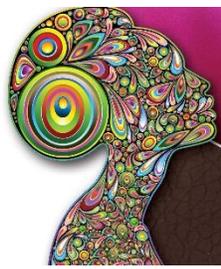
### **Sides (v)**

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

### **Dessert**

#### **Peppermint crisp cheesecake (v)**

Drizzled with a butterscotch and chocolate sauce



## **Esibayeni - Set menu 2 - R 320pp**

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

### **Arrival**

#### **moyo bread platters (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

#### **Oxtail Amos**

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

#### **Maputo peri peri chicken**

Made famous in Maputo – flamed chicken peri peri pieces

#### **Zucchini, brinjal and mushroom smoor (v)**

Slow cooked stew of zucchini, brinjal and mushrooms, with toasted flaked almonds, grilled peppers and chickpeas

### **Sides (v)**

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

### **Dessert (v)**

#### **Cape malva pudding**

With custard, vanilla ice cream and pistachio nuts

#### **Fresh fruit kebabs**

With cinnamon dipping sauce



## **Bishu - Set menu 3 - R 395pp**

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

### **Arrival**

**moyo** bread platters (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

Kwa Zulu Natal chicken dusted wings

Zulu style peri peri spiced wings

### **Main Courses**

Served in tagines

Durban lamb curry

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

Chicken and date tagine

Marinated chicken braised with cinnamon, turmeric, chickpeas and dates, finished with flaked almonds

Seared calamari

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

Three bean curry potjie (v)

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

### **Sides (v)**

Moroccan rice, samp and seasonal sautéed vegetables

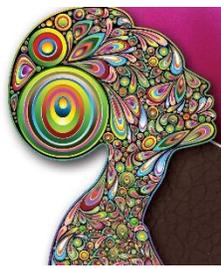
### **Dessert (v)**

**moyo** Chocolate brownies

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

Fresh fruit kebabs

With cinnamon dipping sauce



## **Makulu - Set menu 4 - R 495pp**

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

### **Arrival**

**moyo** bread platters (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

Beef koftas

Spiced beef meatball skewers, served with chilli paste and minted yoghurt

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

Mozambican prawns

Queen prawns prepared in our homemade peri peri

moyo Flamed fillet

Fillet medallions filled with mushroom, spinach and mozzarella, served with a Madagascan green peppercorn, peppadew sauce

Moroccan chicken

Rolled, panko crumbed chicken breast stuffed with butternut, feta and pine nuts, served with a lemon and harissa butter

Flame grilled chermoula fish

Fresh line fish fillet rubbed with chermoula paste then flame grilled

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, potato gallet and seasonal sautéed vegetables

### **Dessert**

**moyo** Duet

Cinnamon chocolate mousse cake and bread & butter pudding served with a shot of almond custard

Fresh fruit kebabs

With cinnamon dipping sauce

Valid from 1 May 2017 until 30 April 2018 | Does not include beverages or gratuity of which 10% will be added to the bill  
| Menu items are subject to availability and will be replaced with a suitable option should it be required.