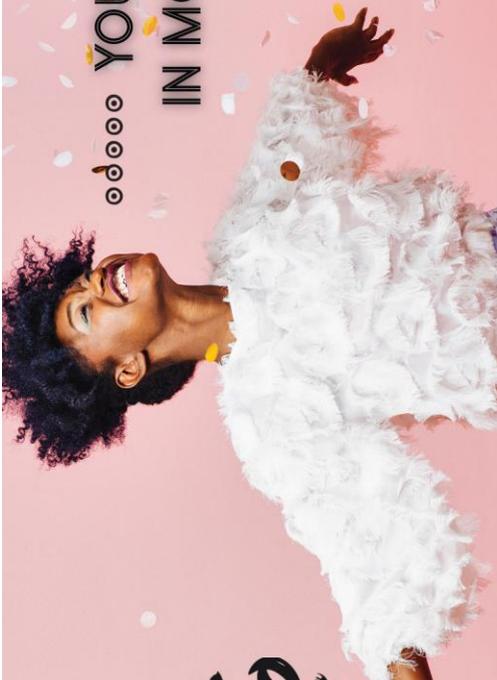


moyo[®]

Celebrate Africa

o o o o o YOUR YEAR END
IN MOYO STYLE o o o o o



Let's
Celebrate

BLOUBERG YEAR END SET MENU I

R285 per person

Minimum of 10 guests

Includes a 660ml still and sparkling water per table of 10.

Available from 1 October 2019 until 13 December 2019.

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 Speciality Soup

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 line fish grilled and topped with 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 mushroom with toasted almonds, grilled peppers and chickpeas (Individually plated)

Menu items are subject to availability and will be replaced with a suitable item should it be required
A 10% gratuity will be added to the final bill | Menu valid for 1 October to 13 December 2019.

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Celebrate Africa

o o o o o YOUR YEAR END
IN MOYO STYLE o o o o o



Let's
Celebrate

BLOUBERG YEAR END SET MENU 2

R355 per person

Minimum of 10 guests

Includes a 660ml still and sparkling water per table of 10.

Available from 1 October 2019 until 13 December 2019.

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 Speciality Soup

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

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

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 mushroom with toasted almonds, grilled peppers and chickpeas (Individually plated)

Menu items are subject to availability and will be replaced with a suitable item should it be required
A 10% gratuity will be added to the final bill | Menu valid for 1 October to 13 December 2019.

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Celebrate Africa

o o o o o YOUR YEAR END
IN MOYO STYLE o o o o o



BLOUBERG YEAR END SET MENU 3

R405 per person

Minimum of 10 guests

Includes a 660ml still and sparkling water per table of 10.
Available from 1 October 2019 until 13 December 2019.

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 Speciality Soup

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 Samosas

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 mushroom with toasted almonds, grilled peppers and chickpeas (Individually plated)

Menu items are subject to availability and will be replaced with a suitable item should it be required
A 10% gratuity will be added to the final bill | Menu valid for 1 October to 13 December 2019.