

moyo[®]

Celebrate Africa

○○○○○ YOUR YEAR END
IN MOYO STYLE ○○○○○



USHAKA YEAR END PLATED MENU

Select 2 courses at R185 per person

Maximum of 15 guests

Includes a 660ml still and sparkling water per table.

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

(Your choice of)

moyo Samosas

Deep fried triangles of puff pastry filled with curried Beef mince | Cheese and spring onion (v)

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

Store Speciality Soup

Homemade vegetarian soup served with cocktail pumpkin rolls

MAIN COURSES

(Your choice of)

Beef Sirloin

200g steak grilled to perfection served with hand cut chips, nophi dovi and African spinach

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

Mama's Inkukhu Burger

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

Cauliflower Schnitzel (v)

Deep-fried panko crumb cauliflower steaks, served with wholegrain mustard and cheddar cheese sauce, moyo hand cut chips and vine tomatoes

DESSERT

(Your choice of)

Cape Malva Pudding

Drizzled with custard, served with vanilla ice cream

Chocolate Brownies

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

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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Let's
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USHAKA 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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USHAKA 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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USHAKA 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.

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USHAKA YEAR END

MIXED SERVICE STYLE FEAST

R299 per person

Minimum of 80 guests

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

Available from 1 October 2019 until 13 December 2019.

STARTER COURSE

Served to table to be shared

moyo Bread Platter (v)

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

Store Speciality 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 Samosas

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

MAIN COURSE

Served self-service buffet style

TAGINES AND POTJES

Beef Dombolo

Beef stew served with traditional dumplings

Seafood Somp Paella potjie

Aromatic somp paella with prawn meat, mussels and calamari

Zucchini, brinjal and mushroom smoor (v)

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

Lamb curry

Cubed lamb on the bone, prepared in a perfect blend of masala and whole spices

CARVERY

Smoked paprika and pesto rubbed brisket roast

Harissa rubbed baby chicken

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MAINS

Curried butternut and spinach cannelloni (v)

South Coast fish cakes

Sowetan chicken wings

Beef boerewors

Sticky beef short ribs

SIDES

African spinach

Zulu cabbage

Mashed potato

Pap & sheba

Nhopi dovi

Zimbabwean style pumpkin and peanut purée

DESSERT COURSE

Served plated to the table

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

To book your memorable year end event please contact
(T) 031 332 0606 | ushakafunctions@moyo.com

We look forward to hosting you in true moyo style!