



Celebrate Africa

# KIRSTENBOSCH BREAKFAST MENU



Available Tuesday, Saturday and Sunday until 11:30am

## MOYO GO

42

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

## KIRSTENBOSCH OMELETTE

74

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

## THE FULL MOYO

96

2 eggs, grilled dukkah tomato, 2 rashers of bacon, boerewors, thyme & garlic mushrooms, served with toast

**Add:** Egg 8 | Grated cheddar 12 | Tomato 16

Grilled mushrooms 16 | Bacon 22 | Boerewors 22

Olives 22 | Feta 22 | Avocado (when ripe) 28



Celebrate Africa

# KIRSTENBOSCH

# PENSIONERS

# MENU

Menu available Tuesdays only

moyo Kirstenbosch celebrates it's Senior Citizens

<b>MOYO GO + TEA/COFFEE</b>	<b>48</b>
(Breakfast available till 11:30am)	
<b>SOUP &amp; ROLL + TEA/COFFEE</b>	<b>54</b>
<b>PIE, CHIPS &amp; SALAD + TEA/COFFEE</b>	<b>82</b>
<b>FISH &amp; CHIPS + TEA/COFFEE</b>	<b>105</b>
<b>BURGER &amp; CHIPS + TEA/COFFEE</b>	<b>96</b>
<b>MALVA PUDDING + TEA/COFFEE</b>	<b>64</b>
<b>SCONE/MUFFIN + TEA/COFFEE</b>	<b>48</b>
<b>TEA/COFFEE</b>	<b>19</b>

# AFRICAN DELUXE

## SANDWICHES



Our decadent sandwiches are prepared with your choice of a cumin flavoured wrap, homemade seeded bread or pumpkin bread, accompanied with a pyramid of hand cut chips

<b>BREAKFAST OPEN SANDWICH</b>	<b>85</b>
Bacon, sliced boiled egg, tomato, rocket, harissa mayonnaise and dukkah cream cheese on toasted pumpkin bread	
<b>SIMPLE VEGETARIAN (V)</b>	<b>85</b>
Feta, cream cheese, avocado, lettuce, piquanté peppers, marinated tomato and chickpea chilli spread	
<b>CRUSHED AVO (V)</b>	<b>96</b>
Crushed avocado on toasted seeded bread with sliced tomato and dukkah cream cheese, drizzled with olive oil and tabasco	
<b>HARISSA CHICKEN BREAST SANDWICH</b>	<b>108</b>
Grilled chicken breast with caramelised onions and harissa mayonnaise	
<b>CRUMBED CHICKEN &amp; CHAKALAKA SANDWICH</b>	<b>108</b>
Crumbed chicken breast with lettuce, avocado, sliced cheddar and chakalaka (on the side)	

# LIGHT MEALS



<b>MOYO PIE, CHIPS &amp; SALAD</b>	<b>85</b>
Homemade flaky puff pastry pie with a traditional twist. Durban lamb curry, Beef dombolo or Maputo peri peri chicken	
<b>MAMA'S SPICY TOMATO NACHOS (V)</b>	<b>85</b>
Spicy tomato nachos with cumin cream cheese, chakalaka, jalapeños, red onion, chickpea dip and cheese <b>Add: Harissa chicken R32</b>	
<b>LENTIL CURRY WRAP (V)</b>	<b>96</b>
A toasted butter brushed cumin wrap, filled with a Malay style assorted lentil & sugar bean curry, served with sambals, carrot salad and raita	
<b>EGYPTIAN VEGETARIAN SALAD (V)</b>	<b>96</b>
Marinated olives, cucumber, cherry tomato with cumin dressing, feta, mutabbal (brinjal dip), tabbouleh, chilli spiked hummus, served with pita bread	
<b>FISH HOEK FISH &amp; CHIPS</b>	<b>108</b>
Jumbo hake fried in crisp beer batter served with hand cut chips, lemon wedges and harissa mayonnaise	
<b>LAMB BUNNY CHOW</b>	<b>118</b>
Delicious Durban style lamb curry on the bone, served in a homemade bunny chow bread accompanied by sambals, carrot salad and raita	

# BURGERS

## MOYO BURGER

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

single **96**  
double **129**

## INKUKHU BURGER

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

single **129**  
double **162**

## DUKKAH DELIGHT

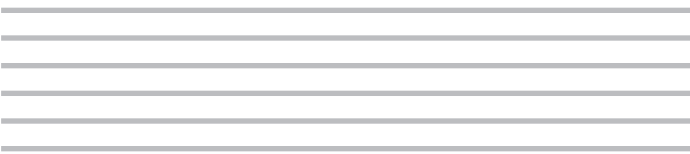
Homemade 150gr smashed beef patty, seasoned with dukkah spice and perfectly grilled, served with cream cheese, bacon, fresh lettuce, tomato and emmental cheese

single **129**  
double **162**

Add: Egg R8, Cheddar cheese R12, Bacon R22, Avo (when ripe) R28



# 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 & herb dressing

**96**

## LIMPOPO CHICKEN SALAD

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

**118**

Add: Olives 22 | Feta 22 | Avocado (when ripe) 28 | Harissa chicken 32

# STARTERS



## BREAD PLATTER (V)

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

**42**

## FREE STATE SWEET POTATO SOUP (V)

Creamy sweet potato soup, served with sweet potato crisps and pumpkin bread rolls

**54**

## MOYO SAMOOSAS

Deep fried triangular pastry pockets with homemade chutney  
Mild curried beef mince or Cheese & spring onion (v)

**64**

## SOWETAN WINGS

3 Grilled chicken wings basted with your choice of BBQ or Hot & Spicy

**64**

## GRILLED CALAMARI

Calamari grilled in a lemon harissa butter sauce

**85**

# FROM THE GRILL

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## KRAAL GRILL

All our meat is carefully selected and certified to ensure the best quality experience. Our grills are accompanied by a side of your choice, 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 Sirloin 160 | 250gr Fillet 205  
400gr Beef Ribs 160 | 800gr Beef Ribs 280

## SIDES 32



Pap | Hand cut chips | Moroccan rice  
Side salad | Potato galette | Samp  
Dombolo - Traditional steamed dumplings  
Nhopi dovi - Zimbabwean style pumpkin and peanut purée  
African spinach - Braised with sweet potato, onion and cumin



## SAUCES 32

Madagascar green peppercorn | Chakalaka | Mushroom  
Mozambican peri peri | Cheese

## COMMUNAL KRAAL MIXED GRILL - FEEDS 4

639

Chargrilled and basted. The communal grill must be enjoyed with good company and great wine, the moyo way. 600gr Sirloin, 400gr Boerewors, 800gr Beef Ribs, African spinach, nhopi dovi and your choice of 2 sides

## NYAMA NA KUMBA

172

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

## MAPUTO PERI PERI CHICKEN

184

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

## MOROCCAN SLOW BRAISED LAMB SHANK

184

Lamb shank, slow cooked in rich spiced gravy, served with sautéed seasonal vegetables and couscous

## MOYO FLAMED FILLET

215

Aged fillet filled with mushroom, spinach and mozzarella, on herb potato galette with creamy Madagascar green peppercorn & piquanté peppers sauce



# SAMAKI

## SENEGALESE LINE FISH

172

Fresh line fish grilled and topped with a creamy coconut, mango & bell pepper base sauce, infused with ground nut and ginger, topped with sliced green olives. Served with nhopi dovi, African spinach and couscous OR Moroccan rice

## SEARED CALAMARI

184

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

## MOZAMBIKAN PRAWNS

260

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

# 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

## BEEF DOMBOLO

160

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

## PRAWN AND CHICKEN CURRY

189

Fragrant creamy curry with tones of traditional spices and coconut served with your choice of side

## OXTAIL AMOS

194

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

## DURBAN LAMB CURRY

194

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

# DESSERT

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## **MOYO MESS**

Brown sugar caramel pavlova topped with whipped cream, muscadel spicy poached pears and gooseberries

59

## **AMARULA ICE CREAM**

Vanilla ice cream with a shot of Amarula and shaved chocolate

59

## **CAPE MALVA PUDDING**

Traditional South African classic served with crème anglaise and ground pistachio nuts

64

## **DECADENT CHOCOLATE BROWNIES**

moyo's cross between a cake and cookie, with walnuts, drizzled with butterscotch & chocolate sauce and served with whipped cream

64



# WAFFLES



Full portion waffles made with buttermilk and served with vanilla ice cream

## **THE CLASSIC**

Drizzled with maple syrup

48

## **BERRIES & CREAM**

Topped with berry compote, drizzled with strawberry sauce & crushed Oreo biscuits

64

## **NUTELLA CHOCOLATE**

Topped with Nutella spread, drizzled with chocolate sauce & choc chips

74

## **BANOFFEE WAFFLE**

Topped with banana & caramel spread, drizzled with a caramel sauce

64

# GOURMET MILKSHAKES



## **CLASSIC SHAKES** 32

Vanilla | Chocolate | Strawberry | Lime | Bubblegum

## **COFFEE CRUMBLE SHAKE** 48

Coffee, choc chip cookies and chocolate, blended with ice cream and topped with whipped cream

## **DEATH BY CHOCOLATE** 54

Blended chocolate brownies, layered with white and dark chocolate milkshake and chocolate sauce, topped with whipped cream

## **PEANUT BUTTER CARAMEL SHAKE** 54

Peanut butter and caramel shake, topped with whipped cream, chocolate sauce and sprinkled nuts

## **ZOO BISCUIT SHAKE** 54

Zoo biscuits and berry compote, blended with ice cream and topped with whipped cream



# COFFEES

## **ESPRESSO**

Bold intense flavours of our finest Arabica beans

Single **23** | Double **28**

## **AMERICANO** 29

Espresso topped with hot water served with hot or cold milk

## **CAPPUCCINO** 29

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

## **RED ESPRESSO**

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

Espresso **30** | Cappuccino **32**

## **HOT FAVOURITES** 32

Hot chocolate

## **CAFÉ LATTE** 32

A single espresso shot with steamed milk

## **GOURMET LATTE** 39

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

## **ICED COFFEE** 42

Espresso blended with vanilla ice cream and milk

## **SELECTION OF TEAS AVAILABLE**

Rooibos **19** | Five Roses **21** | Moroccan mint tea **27**





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**moyo**<sup>®</sup>

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HOME TO THE



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**DINEPLAN**



**UberEATS**



**MrD Food**



**Bolt Food**

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.

# MOYO

# BEVERAGES

## MINERALS

### AQA STILL OR SPARKLING WATER

330ml **24** | 660ml **38**

### SODAS 200ML

Coca-cola

### SCHWEPPE'S MIXERS 200ML

Dry lemon | Ginger ale | Lemonade  
Soda water | Tonic water

### ZERO SODAS 300ML

Coke no sugar | Sprite zero

### TOMATO COCKTAIL 200ML

### SODAS 300ML

Coca-cola | Cream soda | Sprite  
Fanta orange | Stony

### BOS ICE TEA 330ML

Lemon | Peach

### TIZERS 330ML

Apple | Red grape

### RED BULL ENERGY DRINKS 250ML

Regular | Sugar free | Cranberry

## JUICE

### FRESH FRUIT JUICES

Cranberry | Strawberry | Mango | Orange  
Pineapple | Apple

## MOYO

25

## TAILS

25

(non-alcoholic)

26

### VIRGIN COLADA

64

Fresh pineapple blended with coconut milk extracts and lemon

28

28

### VIRGIN STRAWBERRY DAIQUIRI

64

Wild strawberry puree, fresh lime and sultry strawberry juice, served frozen

34

### VIRGIN NJANO

64

Fresh pineapple blended with mango juice, coconut extracts and fresh lemon

36

### BERRY CITRUS TWIST

64

Orange curacao extracts shaken with fresh lime and sultry strawberry juice, layered over orange juice

42

### NO-JITO

70

Made with the freshest limes, quartered and muddled gently with mint and pure cane sugar. Stirred with crushed ice and topped with a splash of soda

32

### RED BULL TWIST

85

Fresh apple, lime and mint with soda and Red Bull, regular or sugar free

# MOYO - ORIGINAL



## MOYO RUM RUNNER 74

Bacardi pineapple rum muddled with fresh pineapple, mango puree, fresh lime, and chilled orange juice. Shaken cold, layered over fresh berry juice

## CAPTAIN NJANO 74

Spiced Gold rum blended with fresh pineapple, coconut extracts, fresh lemon and mango juice

## KIJANI SKY 82

Smirnoff vodka shaken with vanilla and cucumber extracts, fresh lime and pineapple juice

## CHERRI GIN SMASH 82

Tanqueray gin shaken with morello cherry extracts, fresh rosemary and lime

## AFRICAN SUNSET 92

Spiced Gold rum and white peach extracts shaken with mixed berry puree, muddled strawberries and fresh lime. Served tall, capped with crushed ice and an orange juice float

## RED BULL SPRITZER 96

Cruz vodka, soda, fresh orange and mint, topped with Red Bull cranberry

## KILIMANJARO 124

Tanqueray gin shaken with passion fruit puree, fresh limes and mint. Served tall over ice and charged with Red bull energy drink (contains guarana)

## DOUBLE BLACK BERRY BLAZE 124

Tall, dark and frozen. Smirnoff vodka and Double Black with guarana, blended with blueberry puree and fresh limes

# CLASSIC -E MOYO

## COSMOPOLITAN 64

Smirnoff vodka shaken with Triple Sec, fresh lime and cranberry juice, garnished with a citrus twist

## PINA COLADA 74

An island classic. Bacardi rum blended with coconut extracts and fresh pineapple

## CLASSIC MAMARITA 74

The traditional fusion of el Jimador blanco tequila with triple sec and freshly squeezed lime. Served shaken or frozen

## VODKA RED BULL

Cruz vodka and Red Bull, regular or sugar free

Single 74 | Double 96

## LONG ISLAND ICED TEA 85

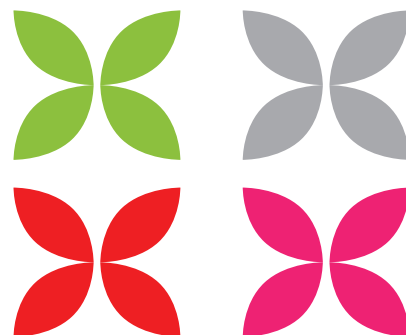
Four white spirits shaken with triple sec and freshly squeezed lemon. Served long, charged with Coca-Cola

## STRAWBERRY DAIQUIRI 92

Bacardi rum blended with wild strawberry extracts, fresh lime and sultry strawberry juice, served frozen

## MOJITO 96

Made with the freshest limes, quartered and muddled with mint, pure cane sugar and Bacardi rum. Stirred with crushed ice, topped with a splash of soda



# HOUSE WINE

Zevenwacht literally meaning Seven Expectations, the wines exemplifies abundant delights which are distinguished by their classic style and finely crafted elegance.

Carafe/Bottle

<b>ZEVENWACHT 7EVEN SAUVIGNON BLANC</b>	<b>64/189</b>
<b>ZEVENWACHT 7EVEN BOUQUET BLANC</b>	<b>64/189</b>
<b>ZEVENWACHT 7EVEN ROSÉ</b>	<b>64/189</b>
<b>ZEVENWACHT 7EVEN ROOD</b>	<b>64/189</b>
<b>ZEVENWACHT 7EVEN PINOTAGE</b>	<b>64/189</b>



# WHITE WINE

Bottle

<b>SAUVIGNON BLANC</b>	
<b>BON COURAGE THE GOOSEBERRY BUSH</b>	<b>184</b>
<b>CAPE POINT CAPE TOWN</b>	<b>336</b>
<b>CHARDONNAY</b>	
<b>DURBANVILLE HILLS</b>	<b>194</b>
<b>DE KRANS UNWOODED</b>	<b>205</b>
<b>RUSTENBURG STELLENBOSCH</b>	<b>235</b>
<b>CHENIN BLANC</b>	
<b>KLEINE ZALZE CELLAR SELECTION</b>	<b>185</b>
<b>ERNIE ELS BIG EASY</b>	<b>248</b>

## BLEND

<b>NEDERBURG LYRIC</b>	<b>160</b>
Sauvignon Blanc, Chenin Blanc, Chardonnay	
<b>WOLFTRAP WHITE</b>	<b>179</b>
Viognier, Chenin Blanc, Grenache Blanc.	
<b>FLAGSTONE NOON GUN</b>	<b>212</b>
Chenin Blanc, Sauvignon Blanc, Viognier	

# CHAMPAGNE

Bottle

<b>MOËT &amp; CHANDON BRUT IMPÉRIAL NV</b>	<b>1300</b>
<b>MOËT &amp; CHANDON NECTAR IMPÉRIAL</b>	<b>1490</b>



# METHODE CAP CLASSIQUE

Bottle

<b>KRONE BOREALIS CUVÉE BRUT</b>	<b>350</b>
Chardonnay, Pinot Noir	
<b>KRONE NIGHT NECTAR DEMI-SEC</b>	<b>350</b>
Chardonnay, Pinot Noir	
<b>SIMONSIG KAAPSE VONKEL BRUT</b>	<b>350</b>
Pinot Noir, Chardonnay, Pinot Meunier	
<b>PIERRE JOURDAN BELLE NECTAR DEMI-SEC ROSÉ</b>	<b>350</b>



# ROSÉ

<b>NEDERBURG</b>	<b>162</b>
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# RED WINE

Bottle

**SAUVIGNON BLANC PINOT NOIR**  
**PAUL CLUVER** 335  
**NITIDA** 455

**CABERNET SAUVIGNON**  
**VINOLOGIST STELLENBOSCH** 230  
**ERNIE ELS BIG EASY** 245

**PINOTAGE**  
**BARISTA** 255  
**SIMONSIG** 295

**SHIRAZ**  
**FAT BASTARD** 345

**MERLOT**  
**ROBERTSON** 205  
**LANDSKROON** 235

**BLENDS**  
**THE WOLFTRAP RED** 180  
 Syrah, Mourvèdre, Viognier

**NEDERBURG BARONE** 205  
 Cabernet Sauvignon, Shiraz

**EDGEBASTON PEPPER POT** 265  
 Syrah, Mourvèdre, Carignan, Tannat, Grenache, Cinsaut

## CIDERS & COOLERS

**BRUTAL FRUIT 275ML** 42  
 Ruby Apple Spritzer

**HUNTERS 330ML** 44  
 Gold, dry

**SAVANNA 330ML** 46  
 Dry, light, lemon (non-alcoholic)

**SMIRNOFF ICE DOUBLE BLACK 250ML** 48

# BEER



**CASTLE 340ML** 38  
 Lager, milk stout, free

**BLACK LABEL 340ML** 38

**MILLER GENUINE DRAFT 330ML** 42

**WINDHOEK 330ML** 42  
 lager

**HEINEKEN 330ML** 45  
 lager, 0,0

**BECKS NON-ALCOHOLIC 330ML** 45

**WINDHOEK LAGER DRAUGHT 440ML** 48

## DRAUGHT

**CASTLE LITE** 300ml 42 500ml 52

**STELLA ARTOIS** 300ml 46 500ml 56

## PORT (per 50ml's)

**ALLESVERLOREN** 30

**BOPLAAS** 30

Cape ruby, cape tawny

## LIQUEUR (per 25ml's)

**ZAPPA** 24

Original, black

**CAPE VELVET** 28

Original

**AMARULA** 28

**SOUTHERN COMFORT** 28

**KAHLUA** 28

**AMARETTO DISARRONO** 34

## VODKA (per 25ml's)

**SMIRNOFF** 26

**CRUZ VINTAGE BLACK** 28

## TEQUILA (per 25ml's)

EL JIMADOR BLANCO	34
EL JIMADOR REPOSADO	40

## GIN (per 25ml's)

GORDONS	26
TANQUERAY	34
BOMBAY SAPPHIRE	38
HENDRICK'S	54
SIX DOG'S BLUE	58

## WHISKEY & BOURBON

THREE SHIPS	26
J&B	28
BELLS	30
BUSHMILLS ORIGINAL	36
BAIN'S	38
JACK DANIEL'S	40
THE SINGLETON 12 YEAR OLD	52
MONKEY SHOULDER	52

GLENFIDDICH 12 YEAR OLD	62
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JOHNNIE WALKER	
RED	32
BLACK	48
DOUBLE BLACK	56

# BRANDY

(per 25ml's)

RICHELIEU	26
KLIPDRIFT EXPORT	26
VAN RYN'S	
10 YEAR OLD	40
12 YEAR OLD	74

## RUM (per 25ml's)

SPICED GOLD	28
CAPTAIN MORGAN	28
BACARDÍ	29
Carta blanca, gold	

## COGNAC (per 25ml's)

HENNESSY	
VERY SPECIAL	59
V.S.O.P. PRIVILEGE	92

## DIGESTIVES (per 25ml's)

JAGERMEISTER	34
UNDERBERG	47
ANTONELLA GRAPPA	49

## SHERRY (per 50ml's)

OLD BROWN	26
MONIS	28
Full cream, medium cream, pale dry	

