

# WEEKEND WOZA Buffets

moyo®

Celebrate Africa

## moyo Kirstenbosch Winter WOZA lunch buffet

**R285** per adult, **R135** for children aged **6 – 11 years**,  
**mahala** for children under **5**.  
Available on **Sundays** from 12:00 – 16:00

### Starters

moyo bread selection (v)  
Pumpkin rolls, pita bread and Tunisian flatbread  
Moroccan carrot and sweet potato soup (v)

Cauliflower soup (v)

Oxtail soup

### Dips and spreads (v)

Muttabal dip, chilli spiked chickpea dip, dukkah cream cheese spread,

### Salad Bar

#### Design you own (v)

Lettuce, feta, red onion, butternut cubes, tomatoes, green beans, chickpeas, mixed seeds, cucumbers, melba toast and peppadews

#### Dinich potato salad

Potato, red onion, peppers with a jalapeno, olive oil and lemon dressing

#### Braaiied corn, zucchini and baby spinach (v)

Braaiied corn wedges, grilled zucchini ribbons, baby spinach and feta dressed with lime zest, Dijon mustard and coriander

#### Caprese Skewers (v)

Skewers stacked with mozzarella, baby spinach and cherry tomatoes drizzled with basil pesto

#### Pickled vegetable salad (v)

Seasonal vegetables pickled with coriander, fennel and mustard seeds in pickling vinegar with garlic

#### Dressings (v)

Mustard and herb dressing, red pesto mayonnaise, olive oil and balsamic vinegar

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 from 1 May 2018 to 30 September 2018

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## Cold selection

Springbok carpaccio

Limpopo Chicken mini fillets

Honey glazed sesame grilled chicken

mini South Coast fish cakes

## Hot selection

Chicken livers peri peri hot pot

West Coast mussels in a curried coconut broth

## Mains

Senegalese fish kebabs

Fresh line fish grilled and topped with a creamy coconut, mango and bell pepper base sauce, infused with ground nut and ginger and topped with sliced olives

Seafood samp paella

Sticky beef short ribs

Curried butternut and spinach lasagne (v)

## Sides (v)

African spiced corn on the cob

Pap & sheba

Moroccan rice

Dried cranberry, raisin and coriander couscous

Zulu red cabbage

Mild curry sautéed red cabbage prepared traditionally

African spinach

Nhopi dovi

Zimbabwean style pumpkin and peanut purée

Seasonal roasted vegetables

Garlic mashed potato

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## Tagines & Potjies

### Oxtail Amos

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

### Beef dombolo

Rich beef stew with onions, carrots and tomato, served with traditional dumplings

### Lentil curry (v)

Malay style assorted lentil and sugar bean curry

## Carvery

Smoked paprika and pesto rubbed brisket roast

Pomegranate molasses glazed roast chicken

## Dessert

Mini blueberry cheesecake squares

Lemon meringue cups

Chocolate eclairs

Stewed winter fruit

Cape malva pudding with custard

Ethiopian baked coffee pudding

Bread and butter pudding

Assorted sorbet and ice cream scoopy range with toppings

## Ndezi cheese platter

A selection of locally sourced cheeses

Amabutho, Kwaito, Kinati, St. Paulin, Dutch Gouda, King Christian, Imbizo

**For more information and bookings please contact**

**021 762 9585 or [kirstenbosch@moyo.com](mailto:kirstenbosch@moyo.com)**

**We hope to host you for an unforgettable moyo experience**

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[www.moyo.co.za](http://www.moyo.co.za)