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

Braaied corn, zucchini and baby spinach (v)
Braaied 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
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
We hope to host you for an unforgettable moyo experience

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