moyo is proudly associated with Streetsmart, and as such for every Communal feast booked, we will donate R5 towards this worthy cause! For more information visit http://www.streetsmartsa.org.za/
Umoja - Set menu 1 - R 265pp
A communal feast served to the table for guests to share (Min 10 guests)

Menu substitutions not allowed

Arrival

moyo bread platter (v)
Crisp Moroccan flat bread drizzled with olive oil and dukka spice and Tunisian flat bread with chickpea and chilli dip

Starters

Free State sweet potato soup (v)
Creamy sweet potato soup garnished with sweet potato crisps and 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

Spicy North African chicken
Chicken, braised with pearl onions, ginger, garlic and coriander and cumin seed, in a rich chicken stock, with butternut and cinnamon stick, finished with honey and fresh coriander

Senegalese fish
Fresh fish grilled and topped with a 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 (R45pp) on numbers exceeding more than 15% of the total group

Lentil curry wrap (v)
A toasted butter brushed cumin wrap, filled with a Malay style assorted lentil and sugar bean curry, served with sambals, carrot salad and raita. (Individually plated)

Valid from 1 May 2018 until 30 April 2019
Does not include beverages or gratuity of which 10% will be added to the bill
Menu items are subject to availability
Esibayeni - Set menu 2 - R 335pp

A communal feast served to the table for guests to share (Min 10 guests)

Menu substitutions not allowed

Arrival
moyo bread platter (v)
Crisp Moroccan flat bread drizzled with olive oil and dukka spice and Tunisian flat bread with chickpea and chilli dip

Starters
Free State sweet potato soup (v)
Creamy sweet potato soup garnished with sweet potato crisps and served with cocktail pumpkin rolls

House salad (v)
Baby lettuce leaves, butter lettuce, cucumber, chicken peas, 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

Sticky glazed short ribs
Beef short ribs prepared in a sticky tomato, cola and chutney glaze, topped with sesame seeds

Spicy North African chicken
Chicken, braised with pearl onions, ginger, garlic and coriander and cumin seed, in a rich chicken stock, with butternut and cinnamon stick, finished with honey and fresh coriander

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 (v)
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(R45pp) on numbers exceeding more than 15% of the total group

Lentil curry wrap (v)
A toasted butter brushed cumin wrap, filled with a Malay style assorted lentil and sugar bean curry, served with sambals, carrot salad and raita. (Individualy plated)

Valid from 1 May 2018 until 30 April 2019
Does not include beverages or gratuity of which 10% will be added to the bill
Menu items are subject to availability
Bhisho - Set menu 3 - R 365pp

A communal feast served to the table for guests to share (Min 10 guests)

Menu substitutions not allowed

Arrival
moyo bread platter (v)
Crisp Moroccan flat bread drizzled with olive oil and dukka spice and Tunisian flat bread with chickpea and chilli dip

Starters
Free State sweet potato soup (v)
Creamy sweet potato soup garnished with sweet potato crisps and 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 Courses
Served in tagines
Beef Dombolo
Beef braised in a rich beef stock with onions, carrots and tomato, served with traditional dumplings

Maputo peri peri chicken
Made famous in Maputo – flamed grilled chicken peri peri portions

Senegalese fish
Fresh fish grilled and topped with a 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 (v)
Peppermint crisp cheesecake (v)
Drizzled with a butterscotch and chocolate sauce

Vegetarian dietary requirement main course option on request
Surcharge (R45pp) on numbers exceeding more than 15% of the total group
Lentil curry Wrap (v)
A toasted butter brushed cumin wrap, filled with a Malay style assorted lentil and sugar bean curry, served with sambals, carrot salad and raita. (Individually plated)

Valid from 1 May 2018 until 30 April 2019 |
Does not include beverages or gratuity of which 10% will be added to the bill |
Menu items are subject to availability
Inkomo - Set menu 4 - R 385pp
A communal feast served to the table for guests to share (Min 10 guests)

Arrival
moyo bread platter (v)
Crisp Moroccan flat bread drizzled with olive oil and dukka spice and Tunisian flat bread with chickpea and chilli dip

Starters
Free State sweet potato soup (v)
Creamy sweet potato soup garnished with sweet potato crisps and 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

Mini south coast fish cakes
Homemade fish cakes, crumbed and deep fried, served with chermoula mayonnaise

Main Courses
Served in tagines

Oxtail Amos
*Substitution not allowed*
Our famous oxtail braised with butterbeans and carrots in red wine beef jus

Maputo peri peri chicken
*Chicken substitution allowed (North African Chicken)*
Made famous in Maputo – flamed grilled chicken peri peri portions

Lentil Curry (v)
*Vegetarian substitution allowed (Zucchini, brinjal and mushroom smoor)*
Malay style assorted lentil and sugar bean curry

Sides (v)
Moroccan rice, African spinach and Nhopi dovi (Zimbabwean style pumpkin and peanut purée)

Dessert (v)
Cape malva pudding
Drizzled with custard, served with vanilla ice cream and a fresh fruit kebab

Valid from 1 May 2018 until 30 April 2019 |
Does not include beverages or gratuity of which 10% will be added to the bill |
Menu items are subject to availability
Makulu - Set menu 5 - R 455pp
A communal feast served to the table for guests to share (Min 10 guests)

Arrival
moyo bread platter (v)
Crisp Moroccan flat bread drizzled with olive oil and dukka spice and Tunisian flat bread with chickpea and chilli dip

Starters
Free State sweet potato (v)
Creamy sweet potato soup garnished with sweet potato crisps and 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

Springbok carpaccio
Thinly sliced cured springbok loin served with a, caper & celery salsa, pickled mushrooms and micro herbs

Crocodile tail pies
Diced crocodile tail in a creamy mustard filling, baked in a puff pastry and presented with a pineapple and orange salsa

Main Courses
Served in tagines
moyo Flamed beef fillet
Meat substitution allowed (Ostrich fillet)
Fillet medallions filled with mushroom, spinach and mozzarella, served with a Madagascan green peppercorn & peppadew sauce

Maputo peri peri chicken
Chicken substitution allowed (North African Chicken)
Made famous in Maputo – flamed grilled chicken peri peri portions

Seared calamari
Fish substitution allowed (Senegalese fish)
Seared calamari sautéed with olives, broccoli and garlic drizzled with lemon harissa butter

Zucchini, brinjal and mushroom smoor (v)
Vegetarian substitution allowed (Lentil Curry)
Slow cooked stew of zucchini, brinjal and mushrooms, with toasted almond flakes, grilled peppers and chickpeas

Sides
Moroccan rice, Hand cut chips, Seasonal sautéed vegetable 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 and a fresh fruit kebab

*Mozambique peri peri prawns - on substitution(R60pp) or as an additional(R120pp) on main course item*

Valid from 1 May 2018 until 30 April 2019
Does not include beverages or gratuity of which 10% will be added to the bill
Menu items are subject to availability