Valid until 30 April 2021 | Menu items are subject to availability | Does not include beverages or gratuity of which 10% will be added to the bill.
KIRSTENBOSCH COMMUNUAL FEASTING

BREAKFAST MENU

R195 per adult R85 per child. Served to the table of 8 Guests

Jug of juice and mint infused water per table

STARTERS

PASTRY SELECTION
(served communally to the table)
Croissants, Danish Pastries, Muffins served with butter, cheese and preserves.

MOYO SALUTE
(individual servings)
Layered granola and plain yoghurt and topped with berry compote

MAIN COURSE

Served in Tagines to the table and enjoyed family feasting style

SHAKSHOUKA
Poached eggs served in a tomato, chilli, onion and cumin sauce

STREAKY BACON
BEEF SAUSAGES

SIDES

SAUTÉED MUSHROOMS WITH THYME AND GARLIC
HOMEMADE HASHBROWNS
MOYO CHAKALAKA BAKED BEANS
MOYO HOMEMADE PUMPKIN AND SEEDED BREAD TOAST

BEVERAGE STATION

FILTER COFFEE
ROOIBOS TEA
CEYLON TEA

COVID 19 PROTOCOLS

Please take note that as legislated by Government the following protocols need to be adhered to when visiting moyo: * All guests are required to wear masks at all times, except for when eating and drinking * We will be required to take your temperature and capture all guest details onto a register on arrival. * All hands will need to be sanitized before entering the restaurant. * Please practise social distancing with guests other than those dining together.
Served plated or as a communal feast to share at a table for guests.

R275 per person

Minimum of 8 guests | Menu substitutions not allowed

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**STARTERS**

**FREE STATE SWEET POTATO SOUP (V) – INDIVIDUALLY PLATED**
Creamy sweet potato soup garnished with sweet potato crisps and served with cocktail pumpkin rolls.

**HOUSE SALAD (V) – SERVED AS TABLE SALAD**
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 plated or in tagines

**BEEF DOMBOLO**
Beef braised in a rich beef stock with onions, carrots and tomato, served with traditional dumplings.

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

**SIDES (V)**
Moroccan rice, African spinach and Nhopi dovi (Zimbabwean style pumpkin and peanut puree)

**DESSERT**
Cape malva pudding
Drizzled with custard, served with vanilla ice cream.

Vegetarian dietary requirements main course option on request.

**LENTIL CURRY WRAP (V)**
A toasted butter brushed cumin wrap filled with a Malay style assorted lentil and sugar been curry served with sambals, carrot salad and raita.

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Served plated or as a communal feast to share at a table for guests. **R345** per person
Minimum of 8 guests | Menu substitutions not allowed

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**STARTERS**

**FREE STATE SWEET POTATO SOUP (V) – INDIVIDUALLY PLATED**
Creamy sweet potato soup garnished with sweet potato crisps and served with cocktail pumpkin rolls.

**SAMOOSA’S – INDIVIDUALLY PLATED**
Two deep fried triangular pastry pockets filled with mild curried beef mince and cheese & spring onion. Served with a side salad.

**MAIN COURSES**
Served plated or in tagines

**MAPUTO PERI PERI CHICKEN**
Made famous in Mozambique – flamed grilled chicken breast in a peri peri sauce.

**SEARED CALAMARI**
Seared calamari sautéed with olives, broccoli and garlic drizzled with lemony 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 drizzled with custard and chocolate sauce, served with vanilla ice-cream. (Contains Walnuts)

Vegetarian dietary requirements main course option on request.

**LENTIL CURRY WRAP (V)**
A toasted butter brushed cumin wrap filled with a Malay style assorted lentil and sugar been curry served with sambals, carrot salad and raita.

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**COVID 19 PROTOCOLS**

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