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

BREAKFAST OPEN SANDWICH 79
Bacon, sliced boiled egg, tomato, rocket, harissa mayonnaise and dukkah cream cheese on toasted pumpkin bread

SIMPLE VEGETARIAN (V) 79
Feta, cream cheese, avocado, lettuce, piquanté peppers, marinated tomato and chickpea chilli spread

CRUSHED AVO (V) 89
Crushed avocado on toasted seeded bread with sliced tomato and dukkah cream cheese, drizzled with olive oil and tabasco

HARISSA CHICKEN BREAST SANDWICH 99
Grilled chicken breast with caramelised onions and harissa mayonnaise

CRUMBED CHICKEN & CHAKALAKA SANDWICH 99
Crumbed chicken breast with lettuce, avocado, sliced cheddar and chakalaka (on the side)

LIGHT MEALS

MOYO PIE, CHIPS & SALAD 79
Homemade flaky puff pastry pie with a traditional twist. Durban lamb curry, Beef dombolo or Maputo peri peri chicken

MAMA’S SPICY TOMATO NACHOS (V) 79
Spicy tomato nachos with cumin cream cheese, chakalaka, jalapeños, red onion, chickpea dip and cheese
Add: Harissa chicken R29

LENTIL CURRY WRAP (V) 89
A toasted butter brushed cumin wrap, filled with a Malay style assorted lentil & sugar bean curry, served with sambals, carrot salad and raita

EGYPTIAN VEGETARIAN SALAD (V) 89
Marinated olives, cucumber, cherry tomato with cumin dressing, feta, muttabbal (brinjal dip), tabbouleh, chilli spiked hummus, served with pita bread

FISH HOEK FISH & CHIPS 99
Jumbo hake fried in crisp beer batter served with hand cut chips, lemon wedges and harissa mayonnaise

LAMB BUNNY CHOW 109
Delicious Durban style lamb curry on the bone, served in a homemade bunny chow bread accompanied by sambals, carrot salad and raita
MOYO BURGER
Homemade 150gr smashed beef patty, perfectly grilled, served with fresh tomato and lettuce

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

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

Add: Egg R7, Cheddar cheese R10, Bacon R20, Avo (when ripe) R25

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

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

Add: Olives 20 | Feta 20 | Avocado (when ripe) 25 | Harissa chicken 29

BREAD PLATTER (V)
Crisp Moroccan and Tunisian flat bread drizzled with dukkah olive oil and served with a chickpea & chilli dip

FREE STATE SWEET POTATO SOUP (V)
Creamy sweet potato soup, served with sweet potato crisps and pumpkin bread rolls

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

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

GRILLED CALAMARI
Calamari grilled in a lemon harissa butter sauce
FROM THE GRILL

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 149 | 250gr Fillet 189
400gr Beef Ribs 149 | 800gr Beef Ribs 259

SIDES 29
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 29
Madagascan green peppercorn | Chakalaka | Mushroom
Mozambican peri peri | Cheese

COMMUNAL KRAAL MIXED GRILL – FEEDS 4 589
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 159
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 169
Made famous in Maputo – flamed spatchcock chicken in peri peri, with hand cut chips

MOROCCAN SLOW BRAISED LAMB SHANK 189
Lamb shank, slow cooked in rich spiced gravy, served with sautéed seasonal vegetables and couscous

MOYO FLAMED FILLET 199
Aged fillet filled with mushroom, spinach and mozzarella, on herb potato galette with creamy Madagascan green peppercorn & piquanté peppers sauce
**SENEGALESE LINE FISH**  
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  
159

**SEARED CALAMARI**  
Seared calamari sautéed with olives, broccoli and garlic, drizzled with lemony harissa butter and served with Moroccan rice  
169

**MOZAMBIкан PRAWNS**  
Prawns in a homemade peri peri or lemon harissa butter sauce served with Moroccan rice OR hand cut chips  
239

**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**  
Beef braised in a rich beef stock with onions, mushrooms, carrots and tomato, served with traditional dumplings and a side  
149

**PRAWN AND CHICKEN CURRY**  
Fragrant creamy curry with tones of traditional spices and coconut served with your choice of side  
175

**OXTAIL AMOS**  
Our famous oxtail braised with butterbeans and carrots in red wine beef jus served with a side  
179

**DURBAN LAMB CURRY**  
Cubed lamb on the bone, prepared in a perfect blend of masala and whole spices, served with sambals, carrot salad, raita and a side  
179
DESSERT

MOYO MESS 55
Brown sugar caramel pavlova topped with whipped cream, muscadel spicy poached pears and gooseberries

AMARULA ICE CREAM 55
Vanilla ice cream with a shot of Amarula and shaved chocolate

CAPE MALVA PUDDING 59
Traditional South African classic served with crème anglaise and ground pistachio nuts

DECADENT CHOCOLATE BROWNIES 59
Mayo’s cross between a cake and cookie, with walnuts, drizzled with butterscotch & chocolate sauce and served with whipped cream

WAFFELS

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

THE CLASSIC 45
Drizzled with maple syrup

BERRIES & CREAM 59
Topped with berry compote, drizzled with strawberry sauce & crushed Oreo biscuits

NUTELLA CHOCOLATE 69
Topped with Nutella spread, drizzled with chocolate sauce & choc chips

BANOFFEE WAFFLE 59
Topped with banana & caramel spread, drizzled with a caramel sauce

LEMON MERINGUE 69
Topped with a lemon infused condensed milk, marshmallow fluff, lemon zest and crushed tennis biscuit
GOURMET MILKSHAKES

CLASSIC SHAKES
Vanilla | Chocolate | Strawberry | Lime | Bubblegum

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

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

PEANUT BUTTER CARAMEL SHAKE
Peanut butter and caramel shake, topped with whipped cream, chocolate sauce and sprinkled nuts

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

WHEN LIFE HANDS YOU LEMONS
Sweet lemon filling blended with ice cream and tennis biscuits, topped with marshmallow fluff and lemon zest

COFFEES

ESPRESSO
Bold intense flavours of our finest Arabica beans
Single 22 | Double 27

AMERICANO
Espresso topped with hot water served with hot or cold milk

CAPPUCINO
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 28 | Cappuccino 30

HOT FAVOURITES
Hot chocolate

CAFÉ LATTE
A single espresso shot with steamed milk

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

ICED COFFEE
Espresso blended with vanilla ice cream and milk

SELECTION OF TEAS AVAILABLE
Rooibos 18 | Five Roses 20 | Moroccan mint tea 25