WE COOK ON FIRE!
Our beat is modern.
Our fire is tradition and rhythm is our roots...

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Credit cards welcome. No cheques accepted. Service charge not included. We reserve the right to charge a 10% service fee. Some food may have traces of nuts, sesame seeds and egg. Should you be allergic to any food items, please request information regarding the ingredients prior to ordering. Photography is for illustrative purposes only and presentation may vary. Certain ingredients in this menu are seasonal and are subject to availability.
HOT BEVERAGES

**Espresso**
Bold intense flavours of our finest Arabica beans
Single 23 | Double 28

**Americano**
Espresso topped with hot water, served with hot or cold milk
29

**Cappuccino**
A single espresso shot topped with equal parts steamed and frothed milk or cream
29

**Red Espresso**
Naturally caffeine-free and made only from pure rooibos tea. Served your way
Espresso 30 | Cappuccino 32

**Hot Chocolate**
32

**Café Latte**
A single espresso shot with steamed milk
32

**Gourmet Latte**
Infused espresso, topped with steamed milk and froth. Available in vanilla or hazelnut
39

**Selection of Teas Available**
Rooibos 19 | Five Roses 21 | Moroccan Mint Tea 27

COLD BEVERAGES

**Fresh Fruit Juices**
35
Cranberry | Grapefruit | Mango | Orange |
Pineapple | Cloudy Apple | Naartjie

**Still OR Sparkling Water**
330ml 20 | 650ml 40

**Classic Shakes**
36
Vanilla | Chocolate | Strawberry | Lime | Bubblegum

**Iced Coffee**
42
Espresso blended with vanilla ice cream and milk

**Sodas 300ml**
28
Coca-Cola | Cream Soda | Sprite | Fanta Orange | Stoney

**Mixers 200ml**
28
Dry Lemon | Ginger Ale | Lemonade | Soda Water | Tonic Water | Coca-Cola

**Zero Sodas 300ml**
28
Coca-Cola No Sugar | Sprite Zero

**Tomato Cocktail 200ml**
30

**Tizers 330ml**
44
Apple | Red Grape

**Bob Ice Tea 330ml**
36
Lemon | Peach

**Red Bull Energy Drinks 250ml**
44
Regular | Sugarfree

DESSERTS

**TAMU**

**Ice Cream**
3 scoops - Vanilla bean, coffee choc, exotic sorbet
70

**Gin & Tonic**
G & T cheesecake, dark chocolate biscuit crumb, exotic sorbet, ganache drops, Cape gooseberries
79

**Amarula**
Pepo yoghurt popsicle, banana fritters, butterscotch sauce, caramelised banana, nuttikrust
70

**Chocolate**
Spiced chocolate mousse, double chocolate brownie, berry coulis, fresh berries, caramelised white chocolate
79

**Malva**
Traditional baked South African pudding, crème brûlée, butterscotch sauce, burnt sugar
70

**Pear**
Spiced poached pears, coffee choc ice cream, chopped brownies, crushed biscuits, chocolate
70

**Cheese**
Selection of South African cheese, bacon jam, biscuits, grilled fruit, honey grape jam
225
**NIBBLES**

**KUMWA**
Served between 3pm and 6pm

- **Harissa Olives**: 69
- **Braai Broodjes**: 69
- **Onion Petals**: 69
- **Mielie Ribs**: 69
- **Samosa**: 79

**PLATTERS**

**PAMOJA**
"One share food, not words"
Serves 4

- **Inkukhu**: 565
  - Crumbed fried chicken, charred sweet potato, cheese sauce, guava dip, grated parmesan

- **Meat**: 735
  - Selection of grilled meat: lamb rump, sirloin, venison medallions, three sides, three sauces

- **Seafood**: 899
  - Grilled prawns, calamari, mussels, line fish, jollof rice, crisp greens, lemon butter

**SWEET PORRIDGE**

**SPICY LIVERS**
Coconut-based peri peri, poached egg, toasted masala bread

**Bacon Breakfast Bowl**
Tabbouli, poached egg, avo, steak, bacon, grilled heirloom tomatoes, rocket, hollandaise

**Vegan Breakfast Bowl**
Tabbouli, avo, mixed heirloom tomatoes, baby spinach, field mushrooms, peppadews, chimichurri

**Smoked Rainbow Trout**
Roosterbok seeded toast, cream cheese, avo, red onion, deep fried caper, micro herb

**Strawberries and Cream**
French toast, fresh strawberries, berry coulis, sweet lemon cream cheese, mint
GRILLS FOR TWO  MAKLULU NYAMA
To share

XL Mozambican Chicken Skewer  $349
Peri Peri basted chicken, skewered, sautéed seasonal vegetables, MOYO hand cut chips

XL Sirloin & Prawn Skewer  $389
Grilled beef and prawns, skewered, lemon harissa sauce, sautéed seasonal vegetables, MOYO hand cut chips

KRAAL GRILL  KUIJI
Coated in a rich dark basting, OR seasoned with dukkah salt OR grilled plain with a side of your choice

250g Sirloin  $185
250g Fillet  $235
500g T-Bone  $259

NDANIYA BEEF
The perfect beef patty that combines brisket, short rib and chuck, to produce a tasty and succulent, grilled burger in our artisanal masala buns

BREAD MKATE
“With bread all sorrows are less”

Biltong Potbrood  $25
Kiaising butter

Cumin Chapati  $25
Chickpea chilli dip

Roobos Seeded  $25
Honey grape jam

LIGHT MEALS KUKHANYA

Squid  $135
Grilled squid, jollof rice, grilled baby gem, marinated tomatoes, harissa lemon butter

Hake  $135
Beer battered hake fillet, MOYO hand cut chips, caper mayo

Kota  $135
Lamb curry, masala bun, sambals, green chutney

TAGINES KITOYU
Slow and steady
With your choice of putu, couscous or creamy maize

Tagine  $245
Rais-’n- hanout spiced slow cooked lamb, rich Moroccan gravy, preserved lemon

Potjie  $245
Slow braised oxtail, charred pearl onions, white bean puree, aubergine crisps

Springbok Shank  $245
Braised springbok shank, confit vine tomatoes, kale crisps

Seafood Boil For 2 To Share  $449
Dukkah spiced line fish, mussels, prawns, grilled corn on the cob, baby potatoes, smoked paprika
SMALL PLATES

To start or share

Calamari
Seared calamari, deep fried squid heads, harissa pickled squid, tomato salsa

Crocodile
Tall suya, creamy mustard sauce, char grilled pineapple, crisp greens

Mussels
West Coast, grilled lemon, salsa verde oil, miko into, ginger chilli broth

Chicken Livers
Coconut based peri peri sauce, creamy maize

Chicken Wings
Twice cooked Tunisian chicken wings, melon, guava dipping sauce, feta

Prawns
Prawn rounds, grilled prawns, lemon miso puree, baby corn, chimichurri

Venison
Charred cold pressed venison carpaccio, pepper crust, avo mousse, parmesan crisps, smoked bacon, caper mayo

Beetroot
Beetroot carpaccio, roast baby beets, mint feta cream, rocket hummus, pine nuts, orange vinaigrette

SALADS

“Those who are at one regarding food are at one in life”

Melon
Melon, rocket chickpea paste, marinated feta, greens, asparagus, soy dressing

Green
Baby gem, deep fried avo, roast radish, grilled spring onion, charred salsa dressing

Tomato
Grilled heirloom tomato, marinated assorted vine tomatoes, onion, olives, pickled cucumber, lemon herb crumb

U - M
Roasted sweet potato, pomegranate, aubergine crisps, beans, chickpeas, herbs, baby spinach, chilli chicken dressing

ADD

Feta
25

Olive
25

Avo
29

We pride ourselves in sourcing locally produced meat and vegetables that are grown sustainably and committed to the environment.
SIGNATURE MAINS

**MTINDO WA SAINI**

**Beef Short Rib**
Slow braised charred short rib, creamed maize, roast leeks, baby apples, fragrant jus

199

**Game**
Grilled venison, bacon jam, Huguenot cheese melt, grilled greens, potato crisps

189

**Root & Tip**
Charred chermoula cauliflower steak, poached muscadel pears, shaved cauliflower, apple puree, pine nuts, lemon cream

169

**Fish**
Flamed dukkah line fish, turmeric cauli-mash, radish, grilled mango, herb salad, harissa lemon butter

199

**Tigers**
Grilled, shellfish butter, deep fried squid, mussels, cherry tomato

279

**BURGERS NDANYA**

In a masala burger bun with MOYO hand cut chips

**Beef**
Grilled beef patty, black mushrooms, Huguenot cheese

149

**Chicken**
Flamed chicken breast, coconut peri peri sauce, rocket, grilled red onion, tempura prawn

139

**Vegan**
Red and white quinoa, chickpea and butternut patty, masala gravy, plant-based cheese, pickled carrot, cucumber spaghetti

129

**SANDWICHES NATI YA MKATE**

On pumpkin bread with MOYO hand cut chips

**Beef**
Grilled dukkah sirloin, caramelised red onion, butter lettuce, tomato, gherkins, mushroom sauce

129

**Chicken**
Grilled harissa chicken breast, caramelised red onion, butter lettuce, tomato, gherkins, cheese sauce

129

**SIGNATURE GRILLS MAALUM NYAMA**

**500g T-Bone Steak**
Marinated grilled T-bone steak sliced, pork belly butter, flambéed, MOYO hand cut chips, chermoula

295

**250g Flamed Grilled Steak**
Field mushroom & spinach salad, breaded herb crumb, creamy piquante pepper sauce

Sirloin

225

Fillet

275

**SAUCES**

39

MOYO Hand Cut Chips | Creamed Maize
Grilled Greens | Jollof Rice | Putu
Smoked Couscous | Charred Sweet Potato

**Lamb Rump**
Moroccan spice rubbed lamb rump, pomegranate & nut salsa, white bean hummus, aubergine, yoghurt dressing

249

**Chicken**
Turmeric yoghurt marinated deboned chicken thighs, masala gravy, also poppadum, roasted carrot salad, green chutney

195

**SIDES**

39

MOYO Hand Cut Chips | Creamed Maize
Grilled Greens | Jollof Rice | Putu
Smoked Couscous | Charred Sweet Potato

**SAUCES**

39

Madagascan Green Peppercorn | Cheese
Klipdrift Brandy Garlic | Creamy
Piquante Pepper