

A Bird of Paradise flower (Strelitzia reginae) is positioned diagonally across the frame. It features vibrant orange and yellow petals, a prominent blue and white crest, and a large, pointed green bract with a pinkish-red inner lining. The flower is set against a light beige, textured background.

MOYO

I G N I T E A F R I C A



Avo Scramble



Lobster
Benedict





Berry
Baked Oats

BREAKFAST

M K A T E

Served until 11:30am

Toast Options:

Rooibos Seeded | Sourdough



BERRY BAKED OATS

79

Mixed berries, buttermilk & banana baked oats, berry coulis, Greek yoghurt, honey drizzle

URBAN CLASSIC

169

2 Eggs, kudu bacon, grilled mushroom, grilled tomato, boerewors, toast, MOYO rustic chips

OMNCU

99

2 Eggs, kudu bacon, grilled tomato, toast, MOYO rustic chips



GREEN TOAST

99

Avo, hummus, baby spinach, feta, green chilli, dukkah, toasted seeds, rooibos seeded bread

ADD - POACHED EGG | 19

SPICY LIVERS

99

Coconut based peri-peri, poached egg, toasted sourdough

BOBOTIE ON TOAST

109

Spiced venison mince, apricot jam, raisins, fried egg, rooibos seeded bread



AVO SCRAMBLE

109

Scrambled eggs, avo, refried baked beans, chilli oil drizzle

Carb Free

BENEDICTS

M A F E N E A L E H E

2 Poached eggs, English muffin, hollandaise

HOT HONEY CHICKEN

149

Southern fried buttermilk chicken breast, tossed in homemade hot honey, blue cheese crumble

LOBSTER & PRAWN

289

Lemon butter grilled lobster, grilled prawn, rocket, marinated heirloom tomatoes



SMASHED AVO

139

Grilled baby marrow, toasted sesame & garlic sprinkle, marinated heirloom tomatoes

NIBBLES

K U U M W A

HARISSA OLIVES 89

Assorted olives, harissa, lemon

BEEF BITTERBALLEN 89

Slow-braised short rib, biltong jus, rolled & panko crumbed, deep-fried, mustard mayo

BOBOTIE SPRING ROLLS 89

Cape Malay-spiced beef, chilli chutney, coriander sesame sweet chilli dip, fruit potpourri

SAMOOSA 89

Cheese OR beef, chutney, apple, carrot & raisin slaw

MOKE BOWLS

I S I T Y A

Black rice base

SPICY BOWL 139

Toasted cashews, avo, cucumber, crispy shallots, spring onion, pickled ginger, coriander, Nuoc cham dressing, MOYO reduction, chakalaka

SUMMER BOWL 139

Toasted almonds, avo, edamame beans, crispy shallots, coriander, pineapple, pickled red onion, tahini dressing, MOYO reduction, harissa mayo

ADD YOUR PROTEIN

Kudu - Grilled medallion | 79

Prawn - Panko maize coated | 79

Crocodile - Tail suya | 79

Chicken - Honey coated sesame | 69

Lobster - Grilled in garlic butter | 199

BREAD

I N U K A

CUMIN CHAPATI 39

Chickpea chilli dip

ROOIBOS SEEDED 39

Honey grape jam

FLATBREAD 39

Cucumber & dukkah spiced, yoghurt dip

MIELIE BROOD 39

Rosemary butter

SMALL PLATES

N D O G O

To start OR share

CROCODILE 109

Tail suya, creamy mustard sauce, chargrilled pineapple, crisp greens

MUSSELS 109

West coast, grilled lemon, salsa verde oil, milho frito, ginger chilli broth

CHICKEN LIVERS 99

Coconut based peri-peri sauce, pap

CHICKEN WINGS 109

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

VENISON 109

Charred cold pressed venison carpaccio, avo mousse, parmesan crisps, kudu bacon, caper mayo

BEETROOT 89

Beetroot carpaccio, carrot ribbons, mint feta cream, rocket, hummus, pine nuts, orange vinaigrette

EASY EATING

U K U D L A K A L U L A

CALAMARI & JOLLOF RICE 189

Grilled tubes & tentacles, marinated heirloom tomatoes, harissa lemon butter

WORS & MASH 169

Boerewors meatballs, spicy sweet & sour chilli sauce, red kidney beans

HAKE & CHIPS 199

Beer battered hake fillet, caper mayo

MASALA STEAK GATSBY 179

Masala-braised steak, caramelised onions, lettuce, rich gravy, MOYO rustic chips

ROTI ROLL

Curry wrapped in a flaky Cape-Malay style roti with sambals

Lamb | 179

Chicken Masala | 169

Lobster & Prawn Malay | 289



Spiced Harissa Calamari



Summer Moke Bowl - Lobster



Samoosa



Crocodile

BURGERS

N D A N I Y A

*Lettuce, tomato, red onion & burger mayo
on a brioche bun with MOYO rustic chips*

CLASSIC CHEESE 169

Grilled beef patty, cheddar cheese

BACON & EGG 189

Grilled beef patty, fried egg,
kudu bacon

JALAPENO, CHEESE & AVO 189

Grilled beef patty, jalapeno,
cream cheese, avo

SPICY CHICKEN 179

Flamed chicken breast,
coconut based peri-peri sauce

VEGAN 169

Red & white quinoa, chickpea &
butternut patty, masala gravy, pickled
carrot cucumber spaghetti

FISH

S A M A K I

Served with a side of your choice:

MOYO Rustic Chips | Grilled Greens
Jollof Rice | Couscous | Nhopi Dovi
Pap | Creamy Potato Mash

DUKKAH FISH 259

Flamed dukkah line fish, radish, grilled
mango, harissa lemon butter

CALAMARI 259

Shallow fried, harissa lemon butter

DURBAN FISH CURRY 259

Spicy tamarind tomato base, coriander,
poppadom

GRILLED PRAWNS 289

With lemon butter OR peri-peri

SANDWICHES

K A T I Y A M I K A T E

*Served open on flatbread OR
as a closed sandwich on sourdough
with MOYO rustic chips*

MOROCCAN 199

Spicy lamb & beef meatballs, rosa
tomatoes, wild rocket, chickpeas, hummus,
cucumber & dukkah spiced yoghurt dip

EGYPTIAN 189

Grilled dukkah sirloin, caramelised red onion,
wild rocket, tomato, gherkins, Salatet Zabady

TUNISIAN 179

Grilled chicken breast, caramelised red
onion, wild rocket, tomato, gherkins,
yoghurt harissa aioli

ROASTED BUTTERNUT 169

Feta crumble, dukkah chickpeas,
marinated heirloom tomatoes, wild
rocket, roasted sesame seeds & garlic
sprinkle, hummus, poached egg

AVO & BLACK BEAN 179

Sliced avo, marinated heirloom tomatoes, fried
black beans, cumin, chilli, lime, fried egg

BACON BLUE CHEESE 179

Kudu bacon, wilted spinach, blue cheese,
sautéed mushrooms, fried egg

SALADS

B A K U L I

RAINBOW 165

Sweetcorn, orzo, chickpeas,
cherry tomatoes, carrots, mixed
peppers, spring onion, avo, chilli oil,
vinaigrette dressing

GREEN 169

Baby spinach, watercress, rocket,
green peas, mangetout, limes, avo,
fennel, celery, baby marrow, butter
beans, honey, MOYO wholegrain
mustard dressing

U-M 159

Roasted sweet potato, marinated heirloom
tomatoes, strawberries, aubergine crisps,
butter beans, chickpeas, herbs, baby
spinach, chilli chickpea dressing



U-M Salad



Roasted Butternut
Flatbread



Lobster & Prawn
Malay Curry

Caramelised
Fennel Orzo

Grilled Prawns

TAGINES

K I T O V U

*With couscous OR rice OR
creamy potato mash OR pap*

LAMB 329

Ras-el-hanout spiced slow cooked lamb,
rich Moroccan gravy, preserved lemon

SPRINGBOK POTJIE 329

Slow cooked springbok, dark beer jus,
baby onion, mushroom, cherry tomatoes

OXTAIL 329

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

LOBSTER & PRAWN MALAY CURRY 399

Fragrant Malay curry infused with whole
spices, garlic, ginger & chilli, coconut milk,
fruit chutney, poppadom

BLACK BEAN & SWEET POTATO 239

Coconut curry, garlic, chilli, jalapeno, poppadom

BEEF DOMBOLO 299

Beer braised beef, dombolo

PASTA

P A S I T A

BAKED MZANZI 199

Penne, chakalaka sauce, spiced
boerewors mince, mozzarella, cheddar
& parmesan cheese

CARAMELISED FENNEL ORZO 219

Slow roasted fennel in white wine,
marinated heirloom tomatoes, orzo,
dill, saffron, lemon & pistachio,
tempura broccoli stems

GREEN PENNE 169

Broccoli & baby spinach sauce,
crumbled feta cheese

ADD YOUR PROTEIN

Kudu - Grilled medallion | 79

Prawn - Panko maize coated | 79

Crocodile - Tail suya | 79

Chicken - Honey coated sesame | 69

Lobster - Grilled in garlic butter | 199

SIGNATURE MAINS

M N T I N D O W A S A I N I

LAMB

299

Spiced yoghurt marinated lamb chops, couscous, pomegranate, curry yoghurt sauce & mint pesto

BEEF

269

Slow braised charred short rib, pap, roast leeks, fragrant jus

GAME

249

Grilled venison, kudu bacon jam, cheese melt, grilled greens, potato crisps

AUBERGINE

199

Roasted aubergine, curry yoghurt sauce, toasted spiced almonds, aubergine crisps, hummus, aubergine achar & pomegranate pearls

SEAFOOD

329

Grilled prawns, shellfish butter, calamari, mussels, cherry tomatoes, jollof rice

CHICKEN

229

Turmeric yoghurt marinated deboned chicken thighs, masala gravy, jeera aloo, roasted baby carrots, green chutney, poppadom

SIGNATURE GRILLS

M A A L U M N Y A M A

300G HERDSMAN BUTTER RIB EYE BITES

319

Cubed rib eye steak, caramelised onions, creamy potato mash, herdsman butter, crisp onions

500G T-BONE STEAK

359

Grilled T-bone steak, cowboy butter, flambéed, chimichurri, MOYO rustic chips

250G FLAMED GRILLED STEAK

339

Fillet, mushroom, spinach & mozzarella filling, creamy Madagascan green peppercorn & piquante' pepper sauce

600G BEEF RIBS

319

Monkey-gland basted, MOYO rustic chips



250g Flamed
Grilled Steak

Aubergine



Lamb





Amarula



Gelato



Chocolate



DESSERTS

T A M U

GELATO 99
3 Scoops

BUTTERMILK PUDDING 89
Baked, mixed berries, vanilla gelato,
caramel seeded sugar shard

AMARULA 89
Infused ice cream, banana fritters, butterscotch
sauce, caramelised banana, nuttikrust

CHOCOLATE 99
Spiced chocolate mousse, double chocolate
brownie, berry coulis, fresh berries

MALVA 89
Traditional baked South African pudding,
topped with crème brûlée, butterscotch
sauce, caramel seeded sugar shard

MELKTERT CHURROS 89
Cinnamon sugar churros, melkttert dip

PEPPERMINT CRISP PEDRO 79
Vanilla ice cream, Amarula, peppermint syrup,
chocolate shavings

HOT BEVERAGES

M O T O K A N Y W A

SINGLE ESPRESSO	29
DOUBLE ESPRESSO	35
AMERICANO	35
CAPPUCCINO	39
RED ESPRESSO	35
RED CAPPUCCINO	39
HOT CHOCOLATE	45

COLD BEVERAGES

B A R I D I K A N Y W A

FRESH FRUIT JUICES	40
Cranberry Grapefruit Mango Orange Pineapple Cloudy Apple Naartjie	
440ML WATER	39
Still Sparkling	
750ML WATER	49
Still Sparkling	
CLASSIC SHAKES	45
Vanilla Chocolate Strawberry Lime Bubblegum	
ICED COFFEE	59
300ML SODAS	39
Coca-Cola Cream Soda Sprite Fanta Orange Stoney Ginger Beer	

MATCHA

H O T

AFRICAN VANILLA LATTE 69
African vanilla nectar, steamed milk

SPICED GINGER LATTE 69
African ginger nectar, cinnamon,
steamed milk

C O L D

LITCHI & MINT 69
African litchi nectar, fresh mint,
tonic water

PASSION FRUIT 69
African passion fruit nectar,
granadilla pulp, coconut milk

CAPE FYNBOS & BERRIES 69
African fynbos nectar, frozen
berries, coconut milk

GINGER LIME 69
African ginger nectar, ginger ale,
lime, fresh mint

CAFÉ LATTE	39
GOURMET LATTE	49
Vanilla Hazelnut	
ROOIBOS TEA	25
FIVE ROSES TEA	28
MOROCCAN MINT TEA	29

300ML ZERO SODAS	39
Coca-Cola No Sugar Sprite Zero	

200ML MIXERS	35
Dry Lemon Ginger Ale Lemonade Soda Water Tonic Water Coca-Cola	

TOMATO COCKTAIL	39
------------------------	----

330ML TIZERS	49
Apple Red Grape	

330ML BOS ICE TEA	40
Lemon Peach	

250ML RED BULL ENERGY DRINK	49
Regular Sugarfree	

BEERS & CIDERS

DRAUGHTS ON TAP

Castle Lite
Stella Artois

300ML	500ML
49	59
58	68

LOCAL BEER 340ML

Castle Lager	44
Black Label	44
Castle Free	50

IMPORTED BEER 330ML

Miller Genuine Draft	49
Heineken	49
Corona Corona Cero	48

WINDHOEK LAGER DRAUGHT 440ML

| 55

CIDERS & COOLERS

Bernini Classic Blush Amber	49
Hunters Dry Gold	48
Savanna Dry Light Lemon	49

SIGNATURE COCKTAILS

WESTERN CAPE 129

Inverroche amber gin, Caperitif, white peach syrup, bitters, ginger ale, orange wheel

EASTERN CAPE 139

Jack Daniel's Gentleman Jack whiskey, cucumber, pear elderflower, lime juice, edible flower

NORTHERN CAPE 129

El Jimador Blanco tequila, Aperol, pink grapefruit juice, lime juice, orange twist, edible flower

FREE STATE 129

Bombay Sapphire gin, apple melon & mint syrup, lemon juice, Appletiser, apple slices

NORTHWEST 129

Bacardi Anejo Cuatro 4YO rum, watermelon syrup, lime juice, cranberry juice, raspberries, Stoney ginger beer

LIMPOPO 129

Bacardi Anejo Cuatro 4YO rum, vanilla syrup, mango juice, lemon juice, cinnamon, bitters, orange twist

KZN 129

Absolute vodka, litchi syrup, apple juice, lime juice, soda water, bitters, mint

MPUMALANGA 159

Hendricks gin, Campari, organic agave, orange bitters, lemon juice, basil, Bernini Classic

GAUTENG 179

Klipdrift Premium brandy, raspberry dragon fruit syrup, lemon juice, cold brew rooibos tea, soda water, edible flowers

North West

Northern Cape





Gauteng

Limpopo

Free State

Western Cape

Mpumalanga

KZN

Eastern Cape



SKILPADVLEI



JOUBLET
SAUVIGNON BLANC
2023

WINE OF ORIGIN STELLENBOSCH



WHITE WINES

FRESH & CRISP

CARAFE	BOTTLE
Anura Pinot Grigio	279
Maastricht Sauvignon Blanc	279
Zevenwacht 7even Sauvignon Blanc	69 199
Skilpadvlei Sauvignon Blanc	279

FRUITY AROUND THE EDGES

CARAFE	BOTTLE
Brookdale Mason Road Chenin	89 259
Painted Wolf Teardrop Viognier	399
Groote Post Riesling	299

WOODED & COMPLEX

CARAFE	BOTTLE
Anura Chardonnay	79 219
Arendsig Chardonnay	399
Doolhof Mountain Range Chenin	239

SUMMER IN A BOTTLE

CARAFE	BOTTLE
Eikendal Rosé	249
Zevenwacht 7even Rosé	69 199
Pink Valley Rosé	319

SUGAR OVERLOAD

750ML	
Glen Carlou The Welder	279

A TASTE OF AFRICA

M.A.N Family Wines Chenin Sparkling	249
Weltevrede Entheos Brut	345
Groote Post Brut Rosé	369
Silverthorn River Dragon NV	399

RED WINES

SOMETHING SPECIAL

BOTTLE	
Taaibosch Cresendo	599

PICANT & ZESTY

CARAFE	BOTTLE
Painted Wolf The Den Shiraz	239
Brookdale Mason Road Syrah	269
Zevenwacht 7even Syrah Grenache	69 199

ON THE LIGHTER SIDE

Le Chante Rouge	429
Radford Dale Vinum Pinot Noir	329

BIG & BOLD

CARAFE	BOTTLE
Mooiplaas Roos Family Merlot Cab Franc	339
Boschkloof Cabernet Sauvignon	119 329
Journeys End Cabernet Sauvignon	459
Skilpadvlei ML Joubert	329

CROWD PLEASERS

BOTTLE	
Journeys End Huntsman Blend	249
Remhoogte Chronicle Cape Blend	289
Beau Constantia Pas De Nom Red	349

NATIONAL PRIDE

CARAFE	BOTTLE
Buffelsfontein Pinotage	219
Rickety Bridge Pinotage	329
Zevenwacht 7even Pinotage	69 199

SPIRITS

WHISKY

	25ML
Bells	38
Bains	40
Jameson	50
Jack Daniel's Gentleman Jack Bourbon	50
Johnnie Walker Black	68
Johnnie Walker Double Black	80
The Singleton 12YO	89
Talisker 10YO	139
Balvenie Double Wood 12YO	179
Monkey Shoulder	69
Glenfiddich 15YO	155
Glenfiddich 18YO	249
Lagavulin 16YO	239

COGNAC

	V.S	V.S.O.P
Hennessy	89	139
	V.S.O.P	XO
Remy Martin	155	359

RUM

	25ML
Bacardi Spiced	35
Bacardi Carta Blanca Negra	38
Bacardi Anejo Cuatro 4YO	59
Bacardi Reserva Ocho 8YO	79

BRANDY

	25ML
Klipdrift Export	29
Van Ryn'S 10YO	55
Van Ryn'S 12YO	69

GIN

	25ML
Tanqueray London Dry	48
Bombay Sapphire	50
Beefeater	49
Inverroche Amber	69
Hendrick's	69

VODKA

	25ML
Absolut	45
Cîroc	69
Skyy 90	68

TEQUILA

	25ML
El Jimador Blanco	50
El Jimador Reposado	49
Don Julio Reposado	120

LIQUEUR

	25ML
Amarula	30
Kahlua	40
Jägermeister	48
Amaretto Disaronno	60
Billiato	50





MOYO

IGNITE AFRICA

WE COOK ON FIRE!

Our beat is modern.

Our fire is tradition & rhythm is our roots...

☎ +27 21 762 9585

📠 072 989 2042

✉ KIRSTENBOSCH@MOYO.COM

🌐 WWW.MOYO.CO.ZA

Payments:

MOYO is a cashless venue. Credit cards are welcome; no cheques accepted. Service charge is not included, and a 15% fee may apply for large groups or special events.

Food Allergies & Ingredients:

Some dishes may contain traces of nuts, sesame, or egg. Please request ingredient info if you have allergies. Certain items are seasonal and subject to availability. Photography is for illustrative purposes only; presentation may vary.

