

# MOYO

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



## SET MENU 3

**R675**

**SERVED COMMUNALLY TO THE TABLE**

### ARRIVAL

Bread selection

### STARTERS

#### **SPICED HARISSA CALAMARI**

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

#### **CHICKEN LIVERS**

Coconut based peri peri sauce, pap

#### **U-M SALAD**

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

### MAINS

#### **OXTAIL**

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

#### **CHICKEN**

Turmeric yoghurt marinated deboned chicken thighs, masala gravy, green chutney, poppadom

#### **SEAFOOD**

Grilled prawns, shellfish butter, deep fried squid, mussels, cherry tomato

### SIDES

Aloo potatoes and grilled greens

### DESSERT

Individually plated

#### **AMARULA**

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



Vegetarian and vegan main course option  
available upon request

#### **ROOT & TIP**

Charred chermoula cauliflower steak, poached muscadel pears, shaved cauliflower, apple puree, pine nuts, lemon cream



T's & C's

Price excludes gate entry into Kirstenbosch National Botanical Garden. We reserve the right to charge a 10% service charge to the final bill. Some food items have traces of nuts, sesame seeds and egg. Certain ingredients in this menu are seasonal and are subjected to availability.