



moyo

modern sophisticated african



introduction

welcome to **moyo** – a unique destination for a sophisticated african experience. inspired by the traditions and values of our ancestors, **moyo** is a celebration of, and commitment to, the beauty of africa and the industry of her people. our famously warm hospitality and modern african ambience makes the **moyo** experience an unforgettable one.

“be transformed and align your body’s rhythm to the calling of the drum...
this journey will have you touch, feel, admire and sinfully desire...”

we are successful, because we are african.
not in spite of it...

mission statement

delivering a sustainable vibrant sophisticated african experience, with soul and care, through proud african authenticity of exuberance, unexpected surprise and delight with a promise of complete commitment to quality in everything that we offer and do

moyo blouberg

moyo Blouberg is situated at Eden on the Bay development in Blouberg, only 20 minutes from the centre of cosmopolitan Cape Town. Located along the unspoiled shores of the West Coast and only metres from the beach, **moyo** Blouberg offers views of the two most acclaimed brand icons – Table Mountain and Robben Island.

contact details

shop 50
eden on the bay shopping centre
c/o otto du plessis & sir david baird drive
big bay
cape town
south-africa

gps coordinates: -33° 47' 23.58" 18° 27' 22.84"

tel: +27 21 554 9671
email: blouberg@moyo.com





- distance from ctia** : 25 minutes by car (traffic dependent)
- opening times** : 365 days of the year
- sittings** : breakfast, lunch and dinner
- breakfast** : 08h30 - 11h00
- lunch** : 12h00 - 16h00
- dinner** : 18h30 - 23h00
- menu** : a la carte
set menus for groups over 16pax
buffet menus only by prior arrangement
- maximum seating** : 200 guests
(without additional infrastructure)
- maximum seating** : 260 guests
(with additional infrastructure)
- included services** : face painting and hand washing ceremonies

capacity chart

| | seated | cocktail | note |
|---|---------------|-----------------|---|
| maximum capacity (without additional infrastructure) | 200 | 150 | |
| maximum capacity (with additional infrastructure) | 260 | 300 | surcharge applicable for additional infrastructure |
| dining areas | | | |
| elwandle | 80 | 100 | |
| pamusha | 100 | 120 | |
| ground floor deck | 80 | 100 | deck can only be booked as part of venue exclusive event |
| entire ground floor | 260 | 300 | surcharge applicable for additional infrastructure for seated event over 200 pax and cocktail event over 150pax |





mambo R215

entre and starters

moyo flat bread

tunisian flat fried coriander bread with dukkah spice and fresh coriander

house salad

moyo urban farm, shredded lettuce, peppadew and fresh herbs with balsamic marinated red onion, cucumber and toasted pumpkin and sunflower seeds

west coast smoked snoek pate

atlantic smoked snoek, cream cheese and moyo mayo, dusted with fresh herbs and served with melba toast

mains

chicken tagine

marinated chicken, braised with preserved lemons, paprika and turmeric and green olives

lamb tagine

slow cooked lamb, braised with tomato, peaches and fresh coriander, with chickpeas, cumin and turmeric

lentil and vegetable cape curry (v)

served with

fragrant basmati rice

dessert

ice cream platter

natural ice cream wrapped in wafer moyo kisses and cones, with west african chocolate, madagascan vanilla pod, african coffee, mint and butternut and cinnamon





jabulo R255

entre and starters

moyo flat bread

tunisian flat fried coriander bread with dukkah spice and fresh coriander

house salad with biltong

moyo urban farm, shredded lettuce, biltong, peppadew and fresh herbs with balsamic marinated red onion, cucumber and toasted pumpkin and sunflower seeds

samoosa platter

selection of pea and potato samoosas and cheese and spring onion

mains

chicken yassa

senegalese style free range chicken breast marinated in roasted red and yellow pepper, olives and preserved lemon

springbok shank

south african hannepoot braised springbok shank, served with an apricot and bitter almond chutney

samaki kavu

tanzanian fish curry in coconut milk, turmeric, spinach and groundnut sauce, served with sun-dried mango

lentil and vegetable cape curry (v)

served with

fragrant basmati rice

dessert

ice cream platter

natural ice cream wrapped in wafer moyo kisses and cones, with west african chocolate, madagascan vanilla pod, african coffee, mint and butternut and cinnamon





malaika R295

entre and starters

moyo flat bread

tunisian flat fried coriander bread with dukkah spice and fresh coriander

house salad with blue cheese & biltong

moyo urban farm, shredded lettuce, blue cheese, biltong, peppadew and fresh herbs with balsamic marinated red onion, cucumber and toasted pumpkin and sunflower seeds

calamari dovi

seared calamari with molasses, groundnut and chili sauce

samoosa platter

selection of pea and potato samosas and cheese and spring onion

mains

chicken yassa

senegalese style free range chicken breast marinated in roasted red and yellow pepper, olives and preserved lemon

oxtail amos

oxtail braised with butterbeans and carrots in red wine and beef stock jus and

samaki kavu

tanzanian fish curry in coconut milk, turmeric, spinach and groundnut sauce, served with sun-dried mango

tagine couscous seven vegetables (v)

selection of seasonal vegetables: roast pumpkin, chickpeas, red pepper, courgette, ginger and garlic braised in an aromatic paprika and turmeric sauce

lentil and vegetable cape curry (v)





served with

fragrant basmati rice

dessert

ice cream platter

natural ice cream wrapped in wafer moyo kisses and cones, with west african chocolate, madagascan vanilla pod, african coffee, mint and butternut and cinnamon

