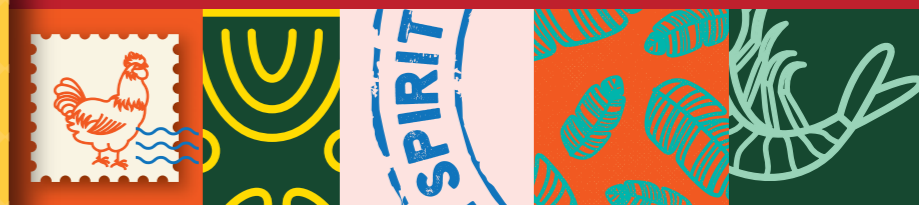




MOZAMBIK



STARTERS

COCO-LOCO WINGLETS

Crumbed chicken winglets served with Mozambik's new Coco-Loce sauce.

4 R52 | 8 R95 | 12 R145

FISH CAKES

A Mozambik Favourite. 3 Fried & crumbed fish cakes served with our legendary Mozamnaise.

R79

GIBLETS

Cooked slowly in a delicious Mozambikan tomato & red wine sauce served with a Portuguese roll. Peri-Peri optional.

R78

CHICKEN LIVERS

Irresistible. Grilled & served with garlic, lemon & herb or Peri-Peri sauce & served with a Portuguese roll.

R69

OLIVES STUFFED WITH CASHEWS (130G)

Marinated in a chilli-lime infused olive oil.

R69

HALLOUMI

Crispy fried Halloumi strips served with sweet chili sauce.

R78

CHICKEN TRINCHADO

Strips of chicken pan-fried in a not-so-traditional creamy garlic white wine sauce & served with a Portuguese roll.

R78

BEEF TRINCHADO

Strips of steak pan-fried in a not-so-traditional creamy garlic white wine sauce & served with a Portuguese roll.

R99

SNAILS

Served in a cheesy garlic & cream sauce. Served with a Portuguese roll.

R99

CHOURICO IN PORTO SAUCE

Authentic Portuguese sausage sliced & pan-fried with onion in Mozambik's Porto sauce. Served with a Portuguese roll.

R98

SQUID HEADS

Tentacles flash fried & served with Mozamnaise.

R82

CALAMARI

Tender calamari grilled, then pan-fried in a garlic, lemon & herb or Peri-Peri sauce. Served with a Portuguese roll.

R98

CALAMARI & CHICKEN LIVERS

Tender calamari & chicken livers, grilled, then pan-fried in garlic, lemon & herb or Peri-Peri sauce. Served with a Portuguese roll.

R85

CALAMARI CHOURICO OLIVES

Tender calamari with chourico & green olives, grilled, then pan-fried in garlic, lemon & herb sauce.

R115

NEW: GARLIC BUTTER SNAILS

Served in a garlic butter & parsley sauce. Served with a Portuguese roll.

R89

RISOLE GALLERY

3 Pastry pockets stuffed to the brim with delicious flavour. Choose your filling:

PEPPADEW & CHEESE RISsoles

R66

CHICKEN RISsoles

R62

PRAWN RISsoles

R79

RISOLE TRIO

R68

* PRAWN BILENE

Many have tried to replicate this legendary starter, but Mozambik's original "Cheesy Prawns" remains unrivaled. 6 De-shelled prawns cooked in a creamy cheddar & feta sauce. Served with a Portuguese roll.

R135

MUSSELS DE XAI-XAI

R95

10 Half-shell mussels steamed & served in a creamy garlic white wine sauce. Served with a Portuguese roll.

STARTER PLATTER

With grilled calamari, beef/chicken trinchado, chicken livers, 3 Peppadew rissoles & 2 Portuguese rolls. BEEF R315 | CHICKEN R290

FISH MAINS

Your choice of fish grilled to perfection served with garlic, lemon & herb or Peri-Peri sauce. For the more adventurous try the Zambeziana, a coconut, chilli & lime sauce.

HAKE

R109

HAKE ZAMBEZIANA

R125

LINEFISH

SQ

LINEFISH ZAMBEZIANA

SQ

KINGKLIP

SQ

KINGKLIP ZAMBEZIANA

SQ

CALAMARI

Perfectly grilled calamari, then pan-fried in a garlic, lemon & herb or Peri-Peri sauce.

CALAMARI

R189

CALAMARI & LIVERS

R149

CALAMARI, CHOURICO, OLIVES

R225

★ PRAWN STARS ★

One of Mozambik's signature dishes. Prawns basted in paprika & an olive oil marinade, served with a garlic, lemon & herb or Peri-Peri sauce.

10 MEDIUMS

R169

20 MEDIUMS

R295

30 MEDIUMS (2 Sides)

R425

40 MEDIUMS (2 Sides)

R535

6 QUEENS

R215

8 QUEENS

R265

16 QUEENS (2 Sides)

R495

CHICKEN MAINS

Marinated in our trademark Afro-Porto flavour, then flame grilled & served with the following options:

QUARTER CHICKEN

- Plain or spicy Moz-BBQ basting R85
- Moz Peri-Peri Dry rub R85
- Garlic, Lemon & Herb or Peri-Peri R95
- Zambeziana coconut or Meninas sauce (no chilli) R105

HALF CHICKEN

- Plain or spicy Moz-BBQ basting R145
- Moz Peri-Peri Dry rub R145
- Garlic, Lemon & Herb or Peri-Peri R159
- Zambeziana coconut or Meninas sauce (no chilli) R169

FULL CHICKEN

- Plain or spicy Moz-BBQ basting R250
- Moz Peri-Peri Dry rub R250
- Garlic, Lemon & Herb or Peri-Peri R280
- Zambeziana coconut or Meninas sauce (no chilli) R289

CHICKEN DE MENINAS

(Partially deboned half chicken)

- Plain or spicy Moz-BBQ basting R155
- Moz Peri-Peri Dry rub R155
- Garlic, Lemon & Herb or Peri-Peri R175
- Zambeziana coconut or Meninas sauce (no chilli) R180

CHICKEN TRINCHADO

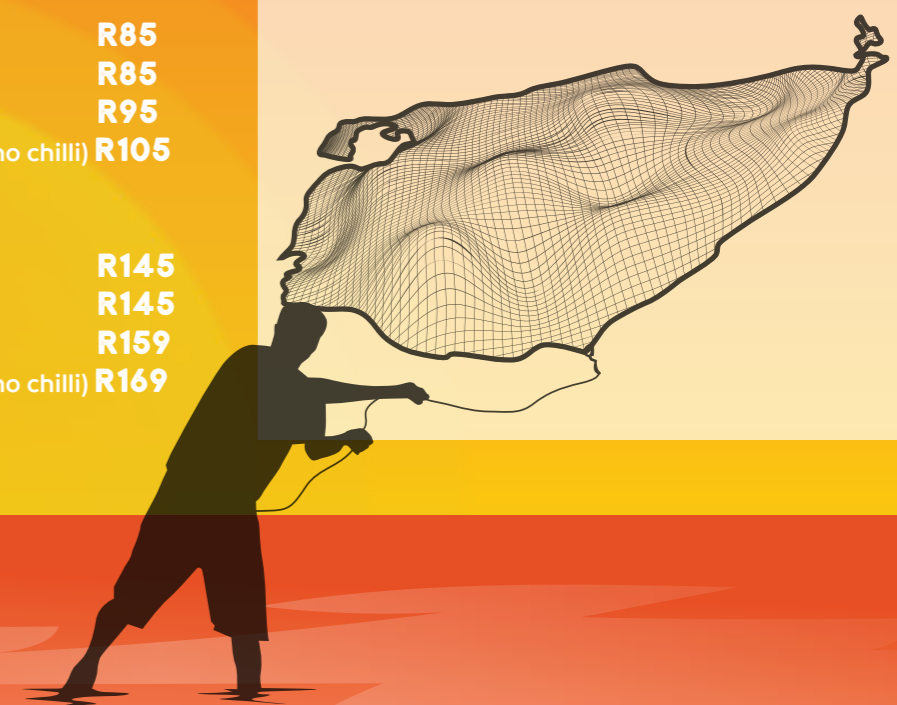
R140

Strips of chicken pan-fried in a not-so-traditional creamy garlic white wine sauce.

FILETE DE MANICA

R99

Single tenderized chicken fillet crumbed & fried served with garlic, lemon & herb or Peri-Peri sauce.



THE TASTE OF ESCAPE...



MOZAMBIK



GRILL

GRILLED STEAK

Grilled with our signature Moz-BBQ Basting & bay leaf rub.

200G SIRLOIN R129 | FILLET R189

300G SIRLOIN R175 | FILLET R259

PORTUGUESE STYLE

Char-grilled with pepper, course salt & bay leaves.

200G SIRLOIN R137 | FILLET R189

300G SIRLOIN R175 | FILLET R259

★ SACANA

Irresistible, first char-grilled & then pan-fried in a red wine, garlic & creamy Peri-Peri sauce.

200G SIRLOIN R169 | FILLET R215

300G SIRLOIN R215 | FILLET R279

MOZAMBIK STEAK

Char-grilled & pan-fried in a white wine, paprika, garlic & cream sauce, topped with a fried egg.

200G SIRLOIN R159 | FILLET R215

300G SIRLOIN R205 | FILLET R275

BEEF TRINCHADO

Strips of steak pan fried in a not-so-traditional creamy garlic white wine sauce.

R199

★ RIBS

Grilled pork ribs with our signature Moz-BBQ basting. Unprepared weight displayed.

500G R235 | 1KG R425

SAUCES

- Pepper
- Garlic
- Bilene
- Trinchado

R40

R40

R45

R40

PREGOS

STEAK PREGO FILLET

A tender steak pan-fried in a white wine, garlic, paprika & cream sauce served in a Portuguese roll.

R145

CHICKEN PREGO

Marinated chicken breast served in a Portuguese roll with lettuce, onion, tomato & MozMayo. For the more adventurous go spicy.

R85

PORTO CHICKEN PREGO

A tender chicken breast pan-fried in a white wine, garlic, paprika & cream sauce with grilled onions served in a Portuguese roll.

R99

CRUNCHY CHICKEN PREGO

Crispy fried chicken fillet with lettuce, tomato, onion & MozMayo served in a Portuguese roll.

R89

NEW: COCO-LOCO CHICKEN PREGO

Crispy fried chicken fillet coated in Mozambik's new Coco-Loco sauce with lettuce, tomato, onion & MozMayo served in a Portuguese roll.

R90

ESPETADA

CHICKEN

Tender cubes of marinated chicken breast, skewered with onion & green peppers, char-grilled, served with garlic, lemon & herb or Peri-Peri sauce.

R145

BEEF

Tender beef cubes rubbed with coarse salt & bay leaves, skewered with onion & char-grilled, served with garlic, lemon & herb or Peri-Peri sauce.

R195

CHICKEN & PRAWN

3 Cubes of chicken breast, 3 queen prawns skewered with onion & green peppers, flame-grilled & served with garlic, lemon & herb, or Peri-Peri sauce.

R175

CALAMARI

Calamari tubes & tentacles flame-grilled & served with a garlic, lemon & herb or Peri-Peri sauce.

R255

SIDES

★ COCONUT RICE

Signature dish! You won't taste this anywhere else.

R30

CHICKPEAS

R28

SIDE VEG

R30

MASHED POTATO

R28

SIDE SALAD

R35

CHIPS

R30

PAP & USHATINI

R30

NEW: CHEESY GARLIC ROLL

R45

COMBO SENSATIONS:

Take yourself on a journey of taste. Served with our garlic, lemon & herb or Peri-Peri sauce.

QUARTER CHICKEN & CALAMARI R185

QUARTER CHICKEN & 6MED PRAWNS R185

CALAMARI & 6 MED PRAWNS R189

HALF CHICKEN & CALAMARI R249

HALF CHICKEN & 6 MED PRAWNS R249

HAKE & CALAMARI R195

HAKE & 6 MED PRAWNS R195

200G SIRLOIN & 6 MED PRAWNS R209

RIBS & 6 MED PRAWNS R210

UPGRADE MEDIUM PRAWNS TO

4 QUEEN PRAWNS R45

SALAD

MOZ TABLE SALAD R89

MOZ CHICKEN SALAD WITH

CASHEWS R125

MOZ PRAWN SALAD R99

PLATTERS

SHARING PLATTER FOR 2

Beef espetada, calamari, half chicken & 6 medium prawns served with 2 sides.

R495

SEAFOOD PLATTER FOR 2

10 Medium prawns, squid heads, calamari 4 half-shell mussels & hake served with 2 sides.

R425

FRESH CATCH FOR 2

6 Medium prawns, calamari, squid heads, 4 half-shell mussels, & battered hake served with 2 sides.

R340

MIXED GRILL

250g* Pork ribs, 120g* wors, 1/4 Chicken served with a side.

R235

VEGETARIAN

VEG & HALLOUMI CURRY

Sauteed mixed vegetables & halloumi in a not-so-traditional creamy mild curry sauce. Best served with coconut rice.

R139

★ VEG CURRY

Whether you are a Vegetarian or not, this curry is a firm favourite. Sauteed mixed vegetables in a not-so-traditional creamy mild curry sauce. Best served with coconut rice.

R115

PERI-PERI CHICKPEAS

Chickpeas pan-fried in a Peri-Peri sauce.

R69

MELANZANE DE MANICA

Eggplant grilled & fried served with Mozambikan style Ushatini.

R98

MOZAMBIKAN CURRIES

A firm favourite. Mild Mozambikan curry in a not-so-traditional creamy coconut sauce.

CHICKEN CURRY

R135

PRAWN CURRY

R195

CHICKEN & PRAWN CURRY

R165



FRESHLY PREPARED

Mozambik prepares all its dishes using premium, fresh ingredients. This means that your meal may take between 30 to 40 minutes to prepare. So sit back, kick off your shoes and enjoy the vibe!

All mains are served with a side of your choice. Weights on all products will vary after cooking. Thank you for your understanding & patience.