

## STARTERS & AFRICAN TAPAS

### Mama's Pap Chips 🌿🇳🇷

African ugali/(pap) cut into chip-sized pieces, seasoned with mixed spices, deep-fried to golden perfection, and served with our secret sauce.

### Mama's Crocodile Carpaccio 🇳🇷

Tender, lean meat brined and cold-smoked using fruit woods, our crocodile carpaccio is drizzled with peanut satay sauce, topped with parmesan cheese, and mixed greens.

### Spicy Bilulu / Mopane Worm 🇳🇷

Mopane worms are rich in protein, phosphorus, iron, and calcium. Our traditional mopane worms are boiled and grilled with mixed peppers and eggplant.

### BBQ Chicken Wings - R130 🇳🇷

A mix of chicken wingettes and drumettes grilled in our homemade BBQ sauce.

### Mama's Garden Salad 🇳🇷

Lettuce, cherry tomatoes, feta, olives, red onions, and cucumbers. Served with sweet mustard dressing.

### Crispy Mushrooms 🇳🇷

Breaded mushrooms, golden-fried and served with homemade garlic aioli.

### Goat Kebabs 🇳🇷

Tenderized goat meat separated with mixed peppers and onions on a skewer, grilled to our chef's recommendation and served with African salsa.

### Springbok Carpaccio 🇳🇷

Raw thinly sliced, tender lean springbok meat, brined and topped with fresh garden lettuce, parmesan shavings, roasted tomato, and drizzled with chimichurri.

### Cabo Delgado Lobster 🇳🇷

Lobster meat is cooked with mushrooms, creamy peanut sauce, and melted parmesan cheese.

### Spicy Kikanda or Chikanda 🌿🇳🇷

Spicy Kikanda/Chikanda is the best imitation of meat. It is made from peanuts and orchid tubers. Chikanda is fried and served with African salsa. Highly recommended for vegans.

# MAMA AFRICA

## R65 MAMA AFRICA CHEF SPECIALTIES

### Umleqwa / Hardbody Chicken 🇳🇷

A bowl of free-range chicken pieces cooked in the traditional South African way. Best enjoyed with a side of African ugali, or savoury rice.

R255

## MAMA AFRICA STEWS :

### R115 Moroccan Lamb Tagine 🇳🇷

Lamb tagine is a tender Moroccan stew featuring lamb, Ras El Hanout, honey, tamari, saffron, garlic, cumin, lamb stock, onion, almonds, apricots, chickpeas, and couscous. Traditionally, the tagine pot served as a "portable oven" for cooking on the go.

R130

### Cattle Beef 🇳🇷

Cooked the Pan-African way in a tomato gravy sauce. Highly recommended with savory rice or kwanga.

R85

### Oxtail 🇳🇷

Tenderized and cooked in a red wine tomato gravy. Best served with savory rice, or African ugali (pap).

R120

### Zimbabwean Dovi 🇳🇷

Chicken, peanut, and spinach stew. Best enjoyed with a side of kwanga or African ugali.

R145

### Mama's Vegan Stew 🌿🇳🇷

Roasted carrots, butternut, sweet potatoes, baby potatoes, and lentils cooked in a lightly sweetened and creamy coconut and tomato broth. Best enjoyed with a side of savory rice or dombolo (steamed bread).

R185

### Matoke 🌿🇳🇷

A unique and popular dish from East Africa made from green bananas and peanut stew. Rich in flavor and best enjoyed with a side of Savory rice, or Garlic Mash.

R650

R165

## MAMA AFRICA CHEF SPECIALTIES

R195

### Ostrich Bobotie 🇳🇷

Back by popular demand. Bobotie is a traditional South African, Cape Malay dish consisting of minced meat, curry spices, dried raisins, and topped with an eggwash. Best served with saka saka (Pondu), or garlic mash.

R255

R345

### Mama's Crocodile Steak 🇳🇷🇳🇷🇳🇷

Our signature dish! Juicy and tender meat from the crocodile's tail brushed with our homemade basting, served on a bed of palm oil sweet potato mash. Highly recommended with a side of mixed veg, or hand-cut chips.

R365

R180

### Egusi Soup 🇳🇷

A popular Spicy West African soup loaded with cow tripe, trotters, dried fish, ground butternut seeds, ground crayfish, bitter leaves, and spinach. Highly recommended with Eba, or African ugali (pap).

R195

R225

### Cape Malay Chicken Curry 🇳🇷

Cape Malay cuisine dates to the 1600s when Dutch settlers brought slaves from Indonesia, Malaysia, and East Africa, who introduced vibrant spices and recipes. Cape Malay Chicken pairs well with savory rice.

R185

R220

R200

## MENU DETAILS:

- All main dishes come with one side dish.
- Please note that there is a R50 pp charge for entertainment.

# MAMA AFRICA

## RESTAURANT MENU

### MAMA'S COMBOS & PLATTERS

#### Mama's Tasting Menu

Enjoy our diverse African cuisine with seven exciting finger foods: Chakalaka and garlic mash, Cape Malay curry and savory rice, Mama crocodile, Beef stew, Matoke, Flame-grilled goat with kwanga, bilulu, and Spicy Kikanda with African salsa.

#### Vegan tasting menu

Chakalaka & rice, saka-saka (Pondu) & ugali, Chikanda, Pap chips and secrete sauce, Atlantic Grilled veg, Matoke, vegan stew, Zimbabwe Dovi & Kwanga.

#### Shisa Nyama Platter

Experience five exciting game meats: Ostrich, Kudu, Springbok, Zebra, Eland, all flame-grilled to perfection. Served with grilled sweet corn at medium temperature as per the chef's recommendation with your choice of two sides.

#### Maputo Seafood Platter for Two

800g Whole lobster, 350g Kingklip fillet, 200g grilled calamari, 10 Butterfly medium tiger prawns, 10 half-shell mussels, and 100g Crab sticks. Drizzled with spicy Maputo palm oil and served with your choice of two sides from our selection.

#### Maputo Seafood Platter for Four

600g Whole lobster, 700g Kingklip fillet, 400g grilled calamari, 20 Butterfly medium tiger prawns, 20 half-shell mussels, and 100g Crab sticks. Drizzled with spicy Maputo palm oil and served with your choice of four sides from our selection.

#### MENU DETAILS:

- All main dishes come with one side dish.
- Please note that there is a R50 pp charge for entertainment.

### FROM THE GRILL & SEA

R750

#### Mozambican Piri-Piri ½ Chicken

Marinate chicken in a fiery red sauce with Mozambican birds-eye chilies, lemon juice, vinegar, paprika, onions, garlic, and ginger to give that kick. Served with fried sweet potatoes.

R3250

#### Spicy Whole Baby Kingklip

Head removed, dusted in flour, grilled in lemon butter and brushed with our secret Mama Africa spicy basting. Best enjoyed with Saka-saka, or kwanga.

R1500

#### Kingklip Fillet

350g Kingklip, dusted in flour, grilled and served with roasted tomato, thyme, and olive sauce. Best enjoyed with extra garlic mash, and mixed veg.

R1950

#### Flame-Grilled Wild Game Meat

Your choice of Kudu, Eland, Zebra, Springbok, or Ostrich. The meat is grilled to your satisfaction. The chef's recommendation is medium well, served on a bed of julienne vegetables. Best enjoyed with an extra side of garlic mash, and mixed salad.

R3250

#### Sirloin Steak (300g)

A-grade beef sirloin, grilled your way and served on a bed of palm oil sweet potatoes. We recommend an extra side of Hand-cut chips, and mixed salad.

#### Mama's Medium Tiger Prawn Platter

12 Medium Tiger prawns, butterflied and grilled to perfection. Recommended with savory rice, and a mixed side salad.

#### Samaki

350g-400g Whole fish, grilled in lemon butter sauce. Please ask your waiter about availability. Recommended with extra Pondu, and Kwanga.

#### Grilled Veg & Hummus

Grilled baby marrow, eggplant, and red pepper, served with a fresh garden salad on a bed of creamy hummus, drizzled with a blend of lemon, garlic, and olive oil.

R305

R315

R315

R335

R305

R355

R295

R275

### SIDES R55 Each

#### Starch

- Dombolo (Steamed bread) 
- Savory rice 
- Hand-cut chips 
- African Ugali (Pap) 
- Cous-Cous 
- Pap chips 
- Kwanga 
- Sweet potato fries 
- Garlic mash 

#### Veggies and greens

- Grilled Vegetables 
- Okra 
- Saka-Saka (Cassava leaves/Pondu) 
- Spinach 
- Mixed side salad 
- Grilled sweet corn 

### MAMA'S DESSERTS

#### Koeksister

A traditional South African sticky doughnut. Deliciously sweet and flavorful. Drenched in syrup and laced with cinnamon, lemon, and ginger.

R85

#### Akwadu

Baked banana and coconut dessert from Equatorial Guinea. Highly recommended with an extra side of our homemade ice cream.

R80

#### Chocolate Peanut Butter Brownies

Chocolate fudgy brownies stuffed with a thick layer of peanut butter.

R75

#### Mama's homemade Ice Cream

Handmade African ice cream showcasing original African flavors. Ask your waiter for available flavors.

R85

#### Amarula Cheesecake

A delicious cheesecake made with a unique and tasty creamy Amarula liqueur.

R115