

GROUP MENU

R550 PER PERSON

R460 Winter Special valid till September

STARTERS

Kikanda/Chikanda

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

Pap Chips

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

Prawns

3 Delicious butterfiled prawns grilled to perfection.

Mama Africa Garden Salad

Lettuce, cherry tomatoes, feta, olives, red onions, and cucumbers. It is served with a sweet mustard dressing.

MAIN COURSE

Cattle Beef

Cooked the Pan-African way in a tomato gravy sauce. Highly recommended with Savory Rice, African Ugali (pap), Garlic, Okra, Mash, or Kwanga.

Cape Malay chicken curry

Cape Malay cuisine has a deep history, beginning in the 1600s when the Dutch arrived in the Cape, bringing slaves from Indonesia, Malaysia, and East Africa. The slaves brought recipes and mixed colorful spices from their home countries. The Cape Malay Chicken is a sweet and slightly spicy dish best enjoyed with a side of Savory rice, Dombolo (steamed bread), or African Ugali.

Mama africa Crocodile

A unique Mama Africa experience. Juicy and tender meat from the crocodile's tail brushed with our homemade basting finish, served on a bed of palm oil sweet potato mash. Highly recommended with a side of mixed veg, hand-cut chips, Spinach, pap chips, or a salad.

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, Kwanga, or Dombolo (steamed bread).

Zimbabwean Dovi

Chicken, peanut, and spinach stew. Best enjoyed with a side of rice, Kwanga, garlic mash, or African Ugali.

Pondu/saka saka

Saka saka is a dish made from the leaves of the cassava plant. It is a staple in countries like Congo, Angola, and Sierra Leone. The dish is known for its rich, green color and its earthy taste. It's cooked with palm oil, and grounded peanuts.

KingKlip Fillet

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

Ostrich /Kudu

Ostrich or kudu, lean game meat, often grilled or seared, boasting rich, earthy flavors.

SIDES

- SAVOURY RICE
- GARLIC MASH
- KWANGA
- STEAM BREAD
- FUFU

DESSERT

- AKWADU
- MAMA AFRICA HAND MADE ICE-CREAM