



# MAMA AFRICA

**JAMBO! DUMELA!**

**SAWUBONA! BARKA DA ZUWA!**

**KARIBU! SANIBONANI!**

Across Africa, every hello carries a rhythm, a welcome, and a story. At Mama Africa, we embrace this spirit by uniting the diverse flavours of the continent under one roof. Our menu is the heartbeat of Africa - a celebration of culture, connection, and culinary heritage that invites you to feel at home, wherever you are from.





# EXPERIENCE THE HEARTBEAT OF AFRICAN CULTURE!

At Mama Africa, dining is more than a meal – it is a cultural journey. From the moment you arrive, you are welcomed into traditions that honour community, respect, and togetherness.

The **face painting** is a joyful expression of identity and celebration. Across Africa, vibrant colours and patterns have long been used to mark festivities, rituals, and unity.

The **hand-washing ritual** reflects our deep value of hospitality and respect. In African homes, guests are invited to cleanse their hands before sharing a meal, symbolising purity, welcome, and the bond of eating together.

To complete the experience, we bring the spirit of Africa alive with **live entertainment** – from powerful drum circles and traditional dances to the famous Mama Africa Marimba Band.

Every detail of your experience is intentional – a reminder that at Mama Africa, you are not just a guest, but part of the family.

**PLEASE NOTE THERE IS AN ENTERTAINMENT  
CHARGE OF R80 PER PERSON**



# WHY PAN - AFRICAN CUISINE?

Pan-Africanism is all about unity and solidarity among African nations. We focus on Pan-African cuisine to showcase the inter-connectedness of the continent's food cultures, creating a dining experience that reflects the spirit of Africa.



# STARTERS & AFRICAN TAPAS

## Mama's Pap Chips | R95



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

## Crocodile Carpaccio | R255



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 | R125



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.

## Spicy Kikanda or Chikanda | R195



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.

## Cabo Delgado Lobster | R650



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

## Springbok Carpaccio | R205



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

## Goat Kebabs | R165



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

## Crispy Mushrooms | R120



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

## Mama's Garden Salad | R95



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

# MAMA AFRICA SPECIALTIES

## Umleqwa / Hardbody

### Chicken | R 195



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.

## Moroccan Lamb Tagine | R 355



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.

## Egusi Soup | R210 SQ



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).

## Cattle Beef | R215



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

## Ostrich Bobotie | R 255



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.

## Matoke| R210



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

## Jollof Rice | R225



Most popular in Nigeria and Ghana, Jollof rice is a combination of different flavours from chicken, beef shrimps. Recommended with a side of mixed veg or salad.

## Cape Malay Chicken Curry | R215



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 savoury rice.

## Oxtail | R295



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

## Zimbabwean Dovi | R195



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

## Mama's Crocodile Steak | R395 SQ



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.

## Mama Africa Vegan Stew | R 220



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).



# MAMA'S COMBOS & PLATTERS

## Mama's Tasting Menu | R750



Enjoy our diverse African cuisine with eight 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. A selection of 2 x red and 2 x white wines.

## Vegan Tasting Menu | R450



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

## Shisa Nyama Platter | R1650



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

## Maputo Seafood Platter for Two | R2090




800g Whole lobster, 350g Kingklip filet, 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 | R3350



2x800g Whole lobster, 700g Kingklip filet, 400g grilled calamari, 20 Butterfly medium tiger prawns, 20 half-shell mussels, and 200g Crab sticks. Drizzled with spicy Maputo palm oil and served with your choice of four sides from our selection.



# FROM THE GRILL & SEA

## Mozambican Piri-Piri ½ Chicken | R350



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

## Sirloin Steak (300g) | R305



A-grade beef sirloin, grilled your way and served with a side of grilled vegetables. We recommend adding a portion of hand-cut chips.

## Kingklip Fillet | R335



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

## Spicy Whole Baby Kingklip | R335



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

## Mama Africa Medium Tiger Prawn Platter | R345



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

## Samaki | R295



350g - 400g whole fish, delicately grilled and finished with a velvety lemon butter sauce. We recommend pairing it with Pondu and Kwanga.

## Flame-Grilled Wild Game Meat | R395



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

# SIDES

## Starch | R85 Each



- Dombolo( Steamed bread )
- Garlic mash



- Pap chips
- Kwanga



- Cous-Cous



- Sweet potato fries



- Savory rice
- Hand-cut chips
- African Ugali (Pap)

## Veggies and Greens | R65 Each



- Saka-Saka (Cassava leaves/Pondu)



- Grilled Vegetables
- Okra
- Spinach
- Mixed side salad



- Traditional Samp & Beans

# MAMA'S DESSERTS

## Akwadu | R80



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

## Koeksister | R85



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

## Chocolate Peanut Butter Brownies | R85



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

## Amarula Cheesecake | R115



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

## Mama's Homemade Ice Cream | R75



Handmade African ice cream showcasing, original African flavours.  
*Ask your waiter for available flavours.*