

Mama Africa

RESTAURANT

STARTERS

- Mama Africa Pap Chips**  R 65
Served with secret sauce.
- Mama Africa Crocodile** R 125
Served with peanut satay sauce.
- BBQ Chicken Wings** R 105
A mix of chicken winglets, and drumettes grilled in our homemade BBQ sauce.
- Bilulu - Spicy Mopane Worm** R 85
Served with eggplant and red pepper. Very rich in protein.
- Mama Africa Garden Salad** R 85
Lettuce, cherry tomatoes, feta, olives, red onions, and cucumbers served with a vinaigrette.
- Crispy Mushrooms** R 115
Breaded mushrooms, deep-fried and served with homemade aioli.
- Goat Kebabs** R 110
Goat meat grilled in our spicy traditional basting.
- Spicy Kikanda**  R 105
'African Polony' – A meat alternative, made from peanuts and orchid tubers. Fried and served with tomato salsa. Recommended for vegans.
- Isitywentywe / Goat Head** R 125
Pieces of goat head in a rich gravy soup.

MAIN COURSES

Please note that sides are not included. The Chef recommends to order multiple sides to share.

MAMA AFRICA CHEF'S SPECIALITIES

- Umleqwa / Hard body chicken** R 165
A bowl of slow cooked 'runaway' chicken pieces. Best enjoyed with a side of steamed bread, African fufu, or savoury rice.
- Mama Africa Stew** R 135
Your choice of cow tripe, beef, oxtail, or beef trotters. Highly recommended with a side of rice, African fufu, Kwanga or steamed bread.
- Mama Vegan Stew**  R 175
Roasted carrot, butternut, sweet potatoes, baby potatoes, and lentils, cooked in a lightly sweet and creamy coconut and tomato broth. Best enjoyed with a side of rice, Kwanga, or steamed bread.
- Matoke**  R 175
A unique and popular dish from East Africa, made from green bananas. Rich in flavour. Best enjoyed with a side of rice, Kwanga, or steamed bread.
- Efo Riro** R 145
Nigerian vegetable soup loaded with mixed meats. Best with a side of Ebba, garlic mash, Kwanga, or savoury rice.
- Mama Africa Crocodile Steak** R 265
A unique Mama Africa experience. Juicy and tender meat from the crocodile's tail. Served in our home-made basting. Highly recommended with a side of mixed veg, hand cut chips, Pap chips, or a salad.

MAIN COURSES (cont.)

- Zimbabwean Dovi** R 115
Chicken, peanut, and spinach stew. Best enjoyed with a side of rice, Kwanga, garlic mash, or African fufu.
- Egusi Soup** R 125
Popular West African soup made with melon seeds, locust beans, ground crayfish, and cow trotters.
- Pan-fried Kikanda** R 180
300g Kikanda, pan-fried and served with chili sauce. Highly recommended with a side of Kwanga, African fufu, Pap chips or steamed bread.
- Jollof Rice** R 170
Most popular in Nigeria and Ghana, Jollof rice is a combination of different flavours from chicken, beef, and shrimps. Recommended with a side of mixed veg or salad.
- Cape Malay Chicken Curry** R 155
Cape Malay curry is known for combining sweet and savoury flavours, using sweet spices and savoury seasonings like garlic and onions. Best enjoyed with a side of rice, steamed bread or African fufu.
- Seafood Okra** R 400
Mix of mussels, shrimps, crabsticks, calamari, and fish, loaded with hearty, healthy nutrients, vitamins, and flavours. Highly recommended with a side of Pap chips or African fufu.

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MAMA COMBOS & PLATTERS

African Diversity R 750
Choose four different dishes from our Chef's Specialties to taste a variety of African cuisine. Choose four sides, e.g. African fufu, Kwanga, savoury rice, or steamed bread.

Shisa Nyama Platter R 1000
Enjoy the original taste of four different wild game meats: Goat, Eland, Kudu, and Ostrich. Highly recommended with a side of plantains, salad, garlic mash, or mixed veg.

SIDES

R 45 each

STARCH

Vegan Friendly

- Steamed bread (dombolo)
- Savoury rice
- Hand cut chips
- African fufu
- Pap chips
- Kwanga
- Plantain
- Mioko (Cassava root)
- Ebba (yellow or white)
- Semolina
- Sweet potato fries

Other:

- Garlic Mash

VEGGIES

Vegan Friendly

- Grilled Vegetables
- Fumbwa (Wild spinach)
- Okra
- Ponde (Cassava leaves)
- Katete (Aubergine leaves)
- Spinach
- Chakalaka
- Maharagwe (African beans)

Other:

- Mixed Salad

FROM THE GRILL & SEAFOOD

Whole Baby Kingklip R 265
Dusted in flour, grilled in lemon butter, and brushed with our secret Mama fish basting. Best enjoyed with extra garlic mash, mixed veg, or a side salad.

Flame-Grilled Game R 285
Choose from: Goat, Kudu, Eland, Zebra, or Ostrich. To be enjoyed with a side of garlic mash, mixed veg, plantain, or a side salad.

Sirloin Steak R 255
300g Beef sirloin, grilled your way. Best savoured with an Extra side of garlic mash, mixed veg, pap chips, or a side salad.

Prawn Platter R 235
12 medium prawns, butterflied and grilled to perfection. Recommended with savoury rice, a side salad, or mixed veg.

Lamb Cutlets R 275
300g flame-grilled Lamb cutlets. Enjoy with an extra side of garlic mash, pap chips, or a side salad.

Samaki R 250
Whole fish, grilled in lemon butter sauce. Please ask your waiter about availability. Recommended with Ponde, Kwanga, or garlic mash.

MAMA'S DESSERTS

Koesister R 65
A traditional South African sticky donut. Deliciously sweet, and flavourful. Drenched in syrup, laced with cinnamon, lemon and ginger.

Akwadu R 70
Baked banana and coconut dessert from Equatorial Guinea. Highly recommended with a side of Tapi-Tapi ice cream.

Mpokoqo R 60
Crumbly maize meal porridge with Amasi (sour milk) and amarula liqueur.

Tapi-Tapi Ice Cream R 75
Handmade African ice cream showcasing original African flavours. Ask your waiter for available flavours and vegan option.