

R450 PER PERSON

Starter

Kikanda/Chikanda) (ZAMBIA)

- Kikanda/ Chikanda is a Zambian dish made from the boiled root tubers of terrestrial orchids. The dish is often called "African polony" because it is the closest imitation of meat. Kikanda is served with African salsa.

pap chips (Congo)

- Made using Maize meal. Maize meal is super versatile and we have used it to transform your ordinary pap into an amazing starter.

Prawns

- 3 delicious medium butterflied prawns , grilled to perfection.

Garden salad

- This restaurant-style Garden Salad is an easy salad recipe full of fresh ingredients and tossed with tangy homemade buttermilk dressing.

Mains

Mama beef stew

- Mama Africa Beef strew is Highly recommended with a side of rice, African, fufu, kwanga, or steamed bread.

Mama Africa

CAPE TOWN

Mama Crocodile (Zimbabwe)

- Crocodile meat is known for its lean and mild taste, somewhat resembling a cross between chicken and fish, It is served with our homemade basting. It is best enjoyed with a side of mixed veg, Papa Chips, or salad.

Zimbabwean Dovi (Zimbabwe)

- Zimbabwe Dovi is a dish from Zimbabwe it is made with Chicken, peanuts, and spinach stew. It is best enjoyed with rice, Kwanga, or steamed bread.

Chakalaka (South Africa)

- Chakalaka is a spicy vegetable relish or side dish that originated in South Africa. Chakalaka is known for its heat and can vary in spiciness depending on the cook's preference. It's a versatile dish that can be served hot or cold and goes well with grilled meat.

Whole Baby King Klip

- Dusted in Flavour, grilled in Lemon butter and brushed in our secret Mama Africa fish basting. Best enjoyed with garlic mash, mixed veg or a side of salad.

Cape Malay chicken curry (South Africa)

- Cape Malay Chicken Curry is a delicious and aromatic curry dish, it is known for its unique blend of flavors, combining traditional South African spices with influences from Southeast Asian cuisine.

Vegan stew (South Africa)

- Roasted carrot, butternut, sweet potatoes, baby potatoes, and lentils cooked in a slightly sweet and creamy coconut and tomato broth. It is best enjoyed with a side of rice, kwanga or steamed bread

Ostrich /Kudu

- Kudu BBQ: Grilled meat from the African antelope, kudu, known for its lean and tender flavors, often prepared with traditional spices.
- Ostrich BBQ: Barbecued ostrich meat, a low-fat alternative to beef, with a unique taste, typically seasoned and cooked over open flames.

Sides:

- Savoury Rice
- Garlic Mash
- Kwanga
- Sream Bread
- fufu
- Plantain

Dessert:

- Akwadu
- Tapi -Tapi Ice-cream

*Please Note that all our sides are vegan friendly.

