

FOOD RECIPE CARDS

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Property of Mozambik Franchise PTY Ltd



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STARTERS



COCO LOCO WINGLETS



Ingredients:

Ingredient	Amt 4	Amt 8	Amt 12
Chicken Wings	2	4	6
CTC	22.5gr	45gr	67.5
Dry Flour Mix	7.5gr	15gr	22.5gr
Egg Wash Mix	12.5ml	25ml	37.5ml
Coco Loco Sauce (Perinut)	49ml	59ml	118ml
Salt	5gr	5gr	5gr
Garnish	Parsley		

Directions:

1. Cut wings in half
2. Boil water, add 5gr of salt, add winglets and boil for 5 minutes
3. Dust winglets in dry flour mix, dip in egg wash & coat in CTC
4. Place winglets in fryer & fry until golden
5. In a sauce pan, heat up Coco Loco sauce, add winglets & toss in sauce
6. Serve in starter bowl & garnish with parsley

Portion:
4,8&12

Cook Time:
10mins

Sauce:
Perinut

COCO LOCO CHICKEN POPCORN



Ingredients:

Ingredient	Amount
Chicken Breast	100gr
Egg Wash	
CTC	45gr
Dry Flour Mix	15gr
Coco Loco Sauce	118ml
Garnish	Parsley

Directions:

1. Cut 100gr of Chicken Breast into cubes
2. Dust in Dry Flour Mix, dip into Egg Wash & then coat in CTC
3. Place in fryer & fry until golden
4. In a sauce pan, add Coco Loco sauce
5. Add in fried chicken popcorn & coat chicken popcorn in Coco Loco sauce
6. Plate in Starter Bowl, served on a Starter Board & garnish with parsley

Portion:
100gr

Cook Time:
10 min

Sauce:
CocoLoco Sauce

GIBLETS



Ingredients:

Ingredient	Amount
Prepped Giblets	1
Portuguese Roll	1
Garnish	Parsley

Directions:

- 1.Place giblets in sauce pan & heat up over flame burner until sauce has thickened
- 2.Place in bowl and garnish with parsley
- 3.Serve on Mozambik Starter Board with a Portuguese roll on the side

Portion:
200gr

Cook Time:
2 - 3 min Unfrozen

CHICKEN LIVERS



Ingredients:

Ingredient	Amount
Chicken Livers	130gr
Fish Spice	5gr
Sunflower Oil	20ml
Lemon Butter	59ml
Garlic	2gr
Portuguese Roll	1
Garnish	Parsley

Directions:

1. Portion 130gr of Chicken Livers
2. Spice Chicken Livers with Fish Spice, place on oiled flat top & cook for 6 minutes
3. Once Chicken Livers are cooked, place in pan with Lemon Butter or Peri Peri & heat up sauce. Add in garlic
4. Place Chicken livers in bowl, add sauce & garnish with parsley
5. Serve on Mozambik Starter Board with a Portuguese roll on the side

Portion:
130gr

Cook Time:
6min

Sauce:
GLH or PP

OLIVES STUFFED WITH CASHEWS



Ingredients:

Recipe Makes 16 Portions

Ingredient	Amount
Olive Oil	1.75 L
Olives	1 Tin
Garlic	30gr
Bay Leaves	10 Leaves
Cashews	700gr
Green Chillies	4
Lemon	1

Directions:

- 1.Stuff olives with cashew nuts
- 2.In a bowl, add olive oil, garlic, bay leaves, sliced green chilies & lemons
- 3.Mix together with a spoon
- 4.Add stuffed olives to oil mix, marinade for 3 days

Serving Directions:

- 1.Portion 130gr of marinated stuffed olives
- 2.Place in starter bowl & garnish with Origanum
- 3.Serve on Mozambik Starter Board

Portion:

100gr

Marinate:

3 Days

Sauce:

Chilli-Lime Olive Oil

HALOUMI POPS



Ingredients:

Ingredient	Amount
Haloumi	130gr
Dry Flour Mix	10gr
Egg Wash	
CTC	15gr
Green Sweet Chilli	40ml
Lemon Wedge	1
Garnish	Parsley

Directions:

1. Portion Haloumi into 130gr
2. Cut into cubes
3. Dust Haloumi cubes in Dry Flour Mix, dip into Egg Wash & coat in CTC
4. Place cubes in fryer & fry until golden
5. Place in Starter Bowl & garnish with parsley
6. Serve on Starter Board with Green Sweet Chilli & Lemon Wedge

Portion:
130gr

Cook Time:
3-5Min

Sauce:
Sweet Chilli

CHICKEN TRINCHADO



Ingredients:

Ingredient	Amount
Chicken Fillet	130gr
Trinchado Sauce	118ml
Butter	10gr
Salt	2gr
Garlic	2gr
Bay Leaves	2 Leaves
Portuguese Roll	1
Garnish	Parsley

Directions:

1. Cut Chicken breast into strips
2. Add butter, bay leaves & salt to pan & pan-fry chicken for 1 to 2 minutes
3. Add trinchado sauce, garlic & parsley, cook until sauce thickens
4. Place in bowl & garnish with parsley
5. Serve on Mozambik Starter Board with & Portuguese roll

Portion:

130GR

Cook Time:

3 - 5 mins

Sauce:

Trinchado

BEEF TRINCHADO



Ingredients:

Ingredient	Amount
Beef	130gr
Trinchado Sauce	118ml
Butter	10gr
Salt	2gr
Garlic	2gr
Bay Leaves	2 Leaves
Portuguese Roll	1
Garnish	Parsley

Directions:

1. Melt butter in sauce pan, add beef strips, bay leaves & salt. Brown strips
2. In the same pan add Trinchado, garlic & parsley
3. Cook until sauce has thickened
4. Place in bowl & garnish with parsley
5. Serve on Mozambik Starter Board with & Portuguese roll

Portion:

130GR

Cook Time:

3 - 5 mins

Sauce:

Trinchado

SNAILS



Ingredients:

Ingredient	Amount
Snails	6
Butter	20gr
Garlic	2gr
Cheese Mix	50gr
Bilene Mix	177ml
Portuguese Roll	1
Garnish	Parsley

Directions:

- 1.Add snails, butter & garlic to sauce pan
- 2.Pour in Bilene mix & reduce sauce until thick
- 3.Place snails in snail dish, cover with Cheddar Mozzarella cheese mix
- 4.Place in salamander & brown until cheese is golden
- 5.Serve on Mozambik Starter Board with & Portuguese roll

Portion:
6

Cook Time:
10 min

Sauce:
Bilene Mix

GARLIC BUTTER SNAILS



Ingredients:

Ingredient	Amount
Snails	6
Butter	70gr
Garlic	8gr
Moz Spice	5gr
Portuguese Roll	1
Garnish	Parsley

Directions:

- 1.Heat up pan & add in snails first. Add in butter & let melt
- 2.Add in garlic & Moz Spice. Stir in to butter. Then add in parsley
- 3.Plate in snail bowl, pour garlic butter sauce over snails
- 4.Place in Salamander for 3 - 5 minutes
- 5.Remove from Salamander, garnish with parsley & serve with Portuguese roll

Portion:
6

Cook Time:
10 min

Sauce:
Garlic Butter

CHOURICO IN PORTO SAUCE



Ingredients:

Ingredient	Amount
Chourico	130gr
Onion	40gr
Butter	10gr
Garlic	2gr
Porto Sauce	118ml
Portuguese Roll	1
Garnish	Parsley

Directions:

1. Cut Chourico into slices
2. Add butter to sauce pan with onions & fry until soft.
3. Add Chourico & Porto sauce to pan, cook until sauce thickens
4. Serve on Mozambik Starter Board with & Portuguese roll

Portion:
130gr

Cook Time:
5min

Sauce:
Porto Sauce

SQUID HEADS



Ingredients:

Ingredient	Amount
Squid Heads	110g
Dry Flour Mix	30gr
Mozamnaise	40ml
Garnish	Parsley

Directions:

1. Portion 130gr of Squid Heads & rinse them in clean water
2. Place squid heads into dry flour mix & cover heads properly with dry mix
3. Remove from dry mix, place into sieve & dust off excess dry mix
4. Place squids heads into fryer & fry until golden
5. Place in bowl & garnish with parsley
6. Serve on Mozambik Starter Board with side of Mozamnaise

Portion:
130gr

Cook Time:
2-3min

Sauce:
Mozamnaise

CALAMARI



Ingredients:

Ingredient	Amount
Calamari	130gr
Fish Spice	5gr
Sunflower Oil	20ml
Lemon Butter	59ml
Garlic	2gr
Portuguese Roll	1
Garnish	Parsley

Directions:

1. Spice Calamari with fish spice in a mixing bowl
2. Add calamari to oiled flat top & grill for 3 minutes
3. Put cooked calamari in sauce pan, add Lemon Butter & garlic, let sauce melt
4. Place calamari & sauce in starter bowl
5. Serve on Mozambik Starter Board, garnish with parsley & add Portuguese roll on the side

Portion:
130gr

Cook Time:
3-5min

Sauce:
GLH or PP

CALAMARI & CHICKEN LIVERS



Ingredients:

Ingredient	Amount
Calamari	65gr
Chicken Livers	65gr
Fish Spice	5gr
Sunflower Oil	20ml
Lemon Butter	59ml
Garlic	2gr
Portuguese Roll	1
Garnish	Parsley

Directions:

1. Portion 65gr of cleaned Calamari & Chicken Livers
2. Spice Calamari with Fish Spice, place on oiled flat top & cook for 3 minutes
3. Remove Calamari, add your spiced Chicken Livers & cook for 6 minutes
4. Place cooked Calamari, Chicken Livers & garlic in sauce pan with either Lemon Butter or Peri Peri & let sauce melt
5. Place in bowl & garnish with parsley
6. Serve on Mozambik Starter Board with a Portuguese roll on the side

Portion:

65gr Calamari
65gr Livers

Cook Time:

3 - 5 mins

Sauce:

GLH or PP

CALAMARI CHOURICO OLIVES



Ingredients:

Ingredient	Amount
Calamari	130gr
Chourico	30gr
Olives	4
Sunflower Oil	20ml
Lemon Butter	59ml
Fish Spice	5gr
Garlic	2gr
Portuguese Roll	1
Garnish	Parsley

Directions:

1. Portion 130gr of cleaned Calamari & 30gr Chourico
2. Spice Calamari with Fish Spice, place on oiled flat top & cook for 3 minutes
3. Remove Calamari, add your Chourico & cook for 2 minutes
4. Place cooked Calamari, Chourico, olives & garlic in sauce pan with either Lemon Butter & let sauce melt
5. Place in bowl & garnish with parsley
6. Serve on Mozambik Starter Board with a Portuguese roll on the side

Portion:

130gr Calamari
30gr Chourico, 4 Olives

Cook Time:

3 - 5 mins

Sauce:

GLH or PP

RISSOLES

PEPPADEW & CHEESE CHICKEN



Ingredients:

Peppadew & Cheese

Ingredient	Amount
Peppadew & Cheese Risssoles	3
Sweet Chilli Sauce	40ml
Garnish	Parsley

Directions:

1. Place risssoles in fryer & fry till golden
2. Place in bowl, garnish with parsley & serve on Mozambik Starter Board with side of Sweet Chilli sauce

Ingredients:

Chicken

Ingredient	Amount
Chicken Risssoles	3
Sweet Chilli Sauce	40ml
Garnish	Parsley

Directions:

1. Place risssoles in fryer & fry till golden
2. Place in bowl, garnish with parsley & serve on Mozambik Starter Board with side of Sweet Chilli sauce

Portion:
3

Cook Time:
3-5min

Sauce:
Sweet Chilli

RISSOLES

PRAWN RISSOLE TRIO



Ingredients:

Prawn

Ingredient	Amount
Prawn	3
Lemon Wedge	1
Garnish	Parsley

Directions:

1. Place rissoles in fryer & fry till golden
2. Place in bowl, garnish with parsley & serve on Mozambik Starter Board with side of Sweet Chilli sauce

Portion:
3

Cook Time:
3-5min

Ingredients:

Rissole Trio

Ingredient	Amount
Peppadew & Cheese Rissole	1
Chicken Rissole	1
Prawn Rissole	1
Sweet Chilli Sauce	40ml
Lemon Wedge	1
Garnish	Parsley

Directions:

1. Place rissoles in fryer & fry till golden
2. Place in bowl, garnish with parsley & serve on Mozambik Starter Board with side of Sweet Chilli sauce

Portion:
3

Cook Time:
3-5min

Sauce:
Sweet Chilli

PRAWN BILENE



Ingredients:

Ingredient	Amount
Prawns Medium	6
Butter	10gr
Bilene Mix	177ml
Garlic	2gr
Feta	15gr
Cheese Mix	50gr
Portuguese Roll	1
Garnish	Parsley

Directions:

- 1.Add butter to pan & fry prawns for 1 to 2 minutes
- 2.Add in Bilene mix & garlic, reduce sauce until thick
- 3.Place prawns in snail dish, cover with Cheddar Mozzarella mix & feta cheese
- 4.Place in salamander & brown
- 5.Serve on Mozambik Starter Board with & Portuguese roll

Portion:

6

Cook Time:

10 min

Sauce:

Bilene Mix

MUSSELS DE XAI XAI



Ingredients:

Ingredient	Amount
Half Shell Mussels	10
Onion	5gr
Garlic	2gr
Trinchado Sauce	177ml
Butter	10gr
Portuguese Roll	1
Garnish	Parsley

Directions:

- 1.Add butter & chopped onions to pan, caramelize onions & add mussels
- 2.Add trinchado sauce & chopped garlic
- 3.Bring to boil for 2 minutes
- 4.Place in bowl & garnish with parsley
- 5.Serve on Mozambik Starter Board with a Portuguese roll on the side

Portion:

10

5-7min

Cook Time:

Sauce:

Trinchado

STARTER PLATTER BEEF



Ingredients:

Ingredient	Amount
Calamari	130gr
Chicken Livers	130gr
Beef	130gr
Peppadew & Cheese Rissolos	3
Lemon Butter	118ml
Trinchado Sauce	118ml
Garlic	4gr
Sweet Chilli Sauce	40ml
Portuguese Roll	2
Garnish	Parsley

Directions:

1. Follow cooking instructions of each item
2. Place in bowl & garnish with parsley
3. Serve on Mozambik starter board with & 2 Portuguese rolls

Portion:

130gr Calamari
130gr Chicken Livers
130gr Beef
3 Rissolos

Sauce:

GLHor PP
Trinchado
Sweet Chilli

STARTER PLATTER CHICKEN



Ingredients:

Ingredient	Amount
Calamari	130gr
Chicken Livers	130gr
Chicken Fillet	130gr
Peppadew & Cheese Rissolos	3
Lemon Butter	118ml
Trinchado Sauce	118ml
Garlic	4gr
Sweet Chilli Sauce	40ml
Portuguese Roll	2
Garnish	Parsley

Directions:

1. Follow cooking instructions of each item
2. Place in bowl & garnish with parsley
3. Serve on Mozambik starter board with & 2 Portuguese rolls

Portion:

130gr Calamari
130gr Chicken Livers
130gr Chicken Fillet
3 Rissolos

Sauce:

GLHor PP
Trinchado
Sweet Chilli

CHEESY GARLIC ROLL



Ingredients:

Ingredient	Amount
Lemon Butter	59ml
Parsley	1gr
Garlic	5gr
Cheese Mix	50gr
Portuguese Roll	1

Directions:

1. Divide your 50gr of cheese into 2 portions, 25gr each
2. In a bowl, mix together your lemon butter, garlic, parsley & 25gr of cheese
3. Make 3 slices into your roll
4. Take your lemon butter mix, add into each slice of your roll
5. Use the left over lemon

butter mix, & smear on top of your roll

6. Take the other 25gr of cheese, & place on top of your roll
7. Place roll in salamander, cook until cheese is melted

PERI -PERI CHEESY GARLIC ROLL



Ingredients:

Ingredient	Amount
Lemon Butter	59ml
Parsley	1gr
Peri-Peri	15ml
Garlic	5gr
Cheese Mix	50gr
Portuguese Roll	1

Directions:

- 1.Divide your 50gr of cheese into 2 portions, 25gr each
- 2.In a bowl, mix together your lemon butter, peri-peri, garlic, parsley & 25gr of cheese
- 3.Make 3 slices into your roll
- 4.Take your lemon butter mix, add into each slice of your roll
- 5.Use the left over lemon butter mix, & smear on top of your roll
- 6.Take the other 25gr of cheese, & place on top of your roll
- 7.Place roll in salamander, cook until cheese is melted

SEAFOOD MAINS



HAKE



Ingredients:

Ingredient	Amount
Hake	200gr
Dry Flour Mix	15gr
Sunflower Oil	20ml
Garlic	2gr
Lemon Butter	59ml
Starch	1
Garnish	Parsley

Directions:

1. Dust Hake in dry flour mix
2. Place hake on oiled flat top & grill for 2/3 minutes on each side
3. Plate fish, melt Lemon Butter in sauce pan with garlic & pour over fish
4. Add starch of choice to plate & garnish with parsley

Portion:
200gr

Cook Time:
4-6min

Sauce:
GLH or PP

HAKE ZAMBEZIANA



Ingredients:

Ingredient	Amount
Hake	200gr
Dry Flour Mix	15gr
Sunflower Oil	20ml
Zambeziana	177ml
Starch	1
Garnish	Parsley

Directions:

1. Dust Hake in dry flour mix
2. Place hake on oiled flat top & grill for 2/3 minutes on each side
3. Plate fish
4. Add Zambeziana & garlic to sauce pan, boil until sauce thickens.
5. Pour Zambeziana sauce over fish
6. Add starch of choice to plate & garnish with parsley

Portion:
200gr

Cook Time:
4-6min

Sauce:
Zambeziana

HAKE FRIED



Ingredients:

Ingredient	Amount
Hake	200gr
Dry Flour Mix	15gr
Secret Batter Mix	70ml
Tartar Sauce	30gr
Starch	1
Garnish	Parsley

Directions:

- 1.Dust Hake in dry flour mix
- 2.Place hake in secret batter mix & cover whole fish
- 3.Place fish in chip fryer & fry till golden (make sure your oil is not too hot)
- 4.Plate fish with tartar sauce
- 5.Add starch of choice to plate & garnish with parsley

Portion:
200gr

Cook Time:
5min

Sauce:
Tartar Sauce

KINGKLIP



Ingredients:

Ingredient	Amount
Kingklip	1
Dry Flour Mix	15gr
Lemon Butter	59ml
Sunflower Oil	20ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

- 1.Dust Kingklip in dry flour mix
- 2.Place Kingklip on oiled flat top & grill for 5 to 6 minutes on each side
- 3.Plate fish
- 4.Melt Lemon Butter with garlic in sauce pan & pour over fish
- 5.Add starch of choice to plate & garnish with parsley

Portion:
1

Cook Time:
10 - 12 min

Sauce:
GLH or PP

KINGKLIP ZAMBEZIANA



Ingredients:

Ingredient	Amount
Kingklip	1
Dry Flour Mix	15gr
Zambeziana	177ml
Sunflower Oil	20ml
Starch	1
Garnish	Parsley

Directions:

1. Dust Kingklip in dry flour mix
2. Place Kingklip on oiled flat top & grill for 5 to 6 minutes on each side
3. Plate fish
4. Add Zambeziana to sauce pan, boil until sauce thickens
5. Pour Zambeziana sauce over fish
6. Add starch of choice to plate & garnish with parsley

Portion:
1

Cook Time:
10 - 12 min

Sauce:
Zambeziana

LINEFISH



Ingredients:

Ingredient	Amount
Linefish	1
Dry Flour Mix	15gr
Lemon Butter	59ml
Sunflower Oil	20ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Dust linefish in dry flour mix
2. Place linefish on oiled flat top & grill for 2/3 or 5/6 minutes depending on thickness of fish on each side
3. Plate fish
4. Melt Lemon Butter or Peri Peri in sauce pan & pour over fish
5. Add starch of choice to plate & garnish with parsley

Portion:
1

Cook Time:
6 or 12 min

Sauce:
GLH or PP

LINEFISH ZAMBEZIANA



Ingredients:

Ingredient	Amount
Linefish	1
Dry Flour Mix	15gr
Zambeziana	177ml
Sunflower Oil	20ml
Starch	1
Garnish	Parsley

Directions:

1. Dust linefish in dry flour mix
2. Place hake on oiled flat top & grill for 2/3 or 5/6 minutes depending on thickness of fish on each side
3. Plate fish
4. Add Zambeziana to sauce pan, boil until sauce thickens
5. Pour Zambeziana sauce over fish
6. Add starch of choice to plate & garnish with parsley

Portion:
1

Cook Time:
6 or 12 min

Sauce:
Zambeziana

CALAMARI



Ingredients:

Ingredient	Amount
Calamari	260gr
Fish Spice	5gr
Sunflower Oil	20ml
Lemon Butter	118ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Spice Calamari with fish spice in a mixing bowl
2. Add calamari to oiled flat top & grill for 5 minutes
3. Put cooked calamari in sauce pan, add Lemon Butter & garlic, let sauce melt
4. Place calamari & sauce in main bowl
5. Place main bowl onto plate with starch of choice & garnish with parsley

Portion:
260gr

Cook Time:
5min

Sauce:
GLH or PP

CALAMARI & LIVERS



Ingredients:

Ingredient	Amount
Calamari	130gr
Chicken Livers	130gr
Fish Spice	5gr
Sunflower Oil	40ml
Lemon Butter	118ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Spice Calamari with fish spice in a mixing bowl
2. Spice Chicken Livers with fish spice in a mixing bowl
3. Add calamari to oiled flat top & grill, then grill chicken livers
4. Put cooked calamari & livers in a sauce pan, add Lemon Butter & garlic, let sauce melt
5. Place calamari & livers in main bowl
6. Place mains bowl onto plate with starch of choice & garnish with parsley

Portion:

130gr Calamari
130gr Livers

Cook Time:

5 min

Sauce:

GLH or PP

CALAMARI CHOURICO OLIVES



Ingredients:

Ingredient	Amount
Calamari	260gr
Chourico	60gr
Olives	8
Fish Spice	5gr
Sunflower Oil	40ml
Lemon Butter	118ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Spice calamari with fish spice in a mixing bowl
2. Add calamari to oiled flat top & grill for 5 minutes
3. In a pan, add chourico & olives
4. Add in calamari & garlic, add Lemon Butter & let sauce melt
5. Place mixture in main bowl
6. Place mains bowl on plate with starch of choice & garnish with parsley

Portion:

260gr Calamari, 60gr Chourico, 8 Olives

Cook Time:

5 min

Sauce:

GLH or PP

10 MEDIUM PRAWNS



Ingredients:

Ingredient	Amount
Medium Prawns	10
Prawn Marinade	20ml
Lemon Butter	59ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Prep & clean prawns
2. Place prawns in fryer, fry for 30 - 40 seconds - FRYER TEMPERATURE 160°C
3. Remove from fryer, toss prawns in prawn marinade
4. In a sauce pan, add Lemon Butter & garlic, let sauce melt
5. Plate prawns, pour over sauce
6. Add starch of choice & garnish with parsley

Portion:
10

Cook Time:
30 - 40 seconds

Sauce:
GLH or PP

20 MEDIUM PRAWNS



Ingredients:

Ingredient	Amount
Medium Prawns	20
Prawn Marinade	40ml
Lemon Butter	118ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Prep & clean prawns
2. Place prawns in fryer, fry for 30 - 40 seconds - FRYER TEMPERATURE 160°C
3. Remove from fryer, toss prawns in prawn marinade
4. In a sauce pan, add Lemon Butter & garlic, let sauce melt
5. Plate prawns, pour over sauce
6. Add starch of choice & garnish with parsley

Portion:
20

Cook Time:
30 - 40 seconds

Sauce:
GLH or PP

30 MEDIUM PRAWNS



Ingredients:

Ingredient	Amount
Medium Prawns	30
Prawn Marinade	60ml
Lemon Butter	177ml
Garlic	2gr
Starch	2
Garnish	Parsley

Directions:

1. Prep & clean prawns
2. Place prawns in fryer, fry for 30 - 40 seconds - FRYER TEMPERATURE 160°C
3. Remove from fryer, toss prawns in prawn marinade
4. In a sauce pan, add Lemon Butter & garlic, let sauce melt
5. Plate prawns, pour over sauce
6. Add starch of choice & garnish with parsley

Portion:
30

Cook Time:
30 - 40 seconds

Sauce:
GLH or PP

40 MEDIUM PRAWNS



Ingredients:

Ingredient	Amount
Medium Prawns	40
Prawn Marinade	80ml
Lemon Butter	236ml
Garlic	2gr
Starch	2
Garnish	Parsley

Directions:

1. Prep & clean prawns
2. Place prawns in fryer, fry for 30 - 40 seconds - FRYER TEMPERATURE 160°C
3. Remove from fryer, toss prawns in prawn marinade
4. In a sauce pan, add Lemon Butter & garlic, let sauce melt
5. Plate prawns, pour over sauce
6. Add starch of choice & garnish with parsley

Portion:
40

Cook Time:
30 - 40 seconds

Sauce:
GLH or PP

6 QUEEN PRAWNS



Ingredients:

Ingredient	Amount
Queen Prawns	6
Prawn Marinade	20ml
Lemon Butter	59ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Prep & clean prawns
2. Place prawns in fryer, fry for 30 - 40 seconds - FRYER TEMPERATURE 160°C
3. Remove from fryer, toss prawns in prawn marinade
4. In a sauce pan, add Lemon Butter & garlic, let sauce melt
5. Plate prawns, pour over sauce
6. Add starch of choice & garnish with parsley

Portion:
6

Cook Time:
30 - 40 seconds

Sauce:
GLH or PP

8 QUEEN PRAWNS



Ingredients:

Ingredient	Amount
Queen Prawns	8
Prawn Marinade	25ml
Lemon Butter	59ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Prep & clean prawns
2. Place prawns in fryer, fry for 30 - 40 seconds - FRYER TEMPERATURE 160°C
3. Remove from fryer, toss prawns in prawn marinade
4. In a sauce pan, add Lemon Butter & garlic, let sauce melt
5. Plate prawns, pour over sauce
6. Add starch of choice & garnish with parsley

Portion:
8

Cook Time:
30 - 40 seconds

Sauce:
GLH or PP

16 QUEEN PRAWNS



Ingredients:

Ingredient	Amount
Queen Prawns	16
Prawn Marinade	50ml
Lemon Butter	118ml
Garlic	2gr
Starch	2
Garnish	Parsley

Directions:

1. Prep & clean prawns
2. Place prawns in fryer, fry for 30 - 40 seconds - FRYER TEMPERATURE 160°C
3. Remove from fryer, toss prawns in prawn marinade
4. In a sauce pan, add Lemon Butter & garlic, let sauce melt
5. Plate prawns, pour over sauce
6. Add starch of choice & garnish with parsley

Portion:
16

Cook Time:
30 - 40 seconds

Sauce:
GLH or PP

CHICKEN MAINS



QUARTER CHICKEN

PLAIN OR SPICY MOZ-BBQ BASTING



Ingredients:

Ingredient	Amount
Quarter Chicken	1
Chicken Marinade	20ml
BBQ Basting	30ml
Starch	1
Garnish	Parsley

Directions:

- 1.Take pre-cooked quarter chicken & grill
- 2.Continuously baste chicken with chicken marinade while grilling
- 3.Grill until skin is crispy & baste with plain BBQ or Peri Peri basting
- 4.Plate quarter chicken, serve with starch of choice & garnish with parsley

Portion:

1/4

Cook Time:

15 min

Sauce:

BBQ Basting

QUARTER CHICKEN

MOZ PERI-PERI DRY RUB



Ingredients:

Ingredient	Amount
Quarter Chicken	1
Chicken Marinade	20ml
Dry Rub	30ml
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked quarter chicken & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy & baste with Peri Peri Dry Rub
4. Plate quarter chicken, serve with starch of choice & garnish with parsley

Portion:
1/4

Cook Time:
15 min

Sauce:
Dry Rub

QUARTER CHICKEN

GARLIC, LEMON & HERB OR PERI-PERI



Ingredients:

Ingredient	Amount
Quarter Chicken	1
Chicken Marinade	20ml
Lemon Butter	59ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked quarter chicken & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy
4. In a sauce pan, add Lemon Butter & garlic, let sauce melt
5. Plate quarter chicken, pour over sauce
6. Serve with starch of choice & garnish with parsley

Portion:

1/4

Cook Time:

15 min

Sauce:

GLH or PP

QUARTER CHICKEN

MENINAS



Ingredients:

Ingredient	Amount
Quarter Chicken	1
Chicken Marinade	20ml
Meninas (Girl Sauce)	177ml
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked quarter chicken & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy
4. In sauce pan, add Meninas sauce & cook until sauce thickens
5. Plate quarter chicken, pour over sauce
6. Serve with starch of choice & garnish with parsley

Portion:
1/4

Cook Time:
15 min

Sauce:
Meninas

QUARTER CHICKEN

ZAMBEZIANA



Ingredients:

Ingredient	Amount
Quarter Chicken	1
Chicken Marinade	20ml
Meninas (Girl Sauce)	354ml
Green Mamba	20ml
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked quarter chicken & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy
4. In sauce pan, add Zambeziana & Green Mamba sauce, cook until sauce thickens
5. Plate quarter chicken, pour over sauce
6. Serve with starch of choice & garnish with parsley

Portion:

1/4

Cook Time:

15 min

Sauce:

Meninas
Green Mamba

HALF CHICKEN

PLAIN OR SPICY MOZ BBQ BASTING



Ingredients:

Ingredient	Amount
Half Chicken	1
Chicken Marinade	40ml
BBQ Basting	60ml
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked half chicken & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy & baste with Moz BBQ Plain or Peri Peri Basting
4. Plate half chicken, serve with starch of choice & garnish with parsley

Portion:

1/2

Cook Time:

15 min

Sauce:

BBQ Basting

HALF CHICKEN

MOZ PERI-PERI DRY RUB



Ingredients:

Ingredient	Amount
Half Chicken	1
Chicken Marinade	40ml
Dry Rub	60ml
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked half chicken & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy & baste with Moz Peri Peri dry rub
4. Plate half chicken, serve with starch of choice & garnish with parsley

Portion:
1/2

Cook Time:
15 min

Sauce:
Dry Rub

HALF CHICKEN

GARLIC LEMON & HERB OR PERI-PERI



Ingredients:

Ingredient	Amount
Half Chicken	1
Chicken Marinade	40ml
Lemon Butter	118ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked half chicken & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy
4. In sauce pan, melt Lemon Butter or Peri Peri sauce
5. Plate half chicken, pour over sauce
6. Serve with starch of choice & garnish with parsley

Portion:
1/2

Cook Time:
15 min

Sauce:
GLH or PP

HALF CHICKEN

ZAMBEZIANA



Ingredients:

Ingredient	Amount
Half Chicken	1
Chicken Marinade	40ml
Meninas (Girl Sauce)	354ml
Green Mamba	20ml
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked half chicken & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy
4. In sauce pan, add Meninas & Green Mamba sauce, cook until sauce has thickened
5. Plate half chicken, pour over sauce
6. Serve with starch of choice & garnish with parsley

Portion:
1/2

Cook Time:
15 min

Sauce:
Meninas
Green Mamba

HALF CHICKEN

MENINAS



Ingredients:

Ingredient	Amount
Half Chicken	1
Chicken Marinade	40ml
Meninas (Girl Sauce)	354ml
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked half chicken & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy
4. In sauce pan, add Meninas & cook until sauce has thickened
5. Plate half chicken, pour over sauce
6. Serve with starch of choice & garnish with parsley

Portion:
1/2

Cook Time:
15 min

Sauce:
Meninas

CHICKEN DE MENINAS

PLAIN OR SPICY BBQ BASTING



Ingredients:

Ingredient	Amount
Chicken for Girls	1
Chicken Marinade	40ml
BBQ Basting	60ml
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked Chicken de Meninas & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy & baste with Moz BBQ plain or Peri Peri basting
4. Plate chicken, serve with starch of choice & garnish with parsley

Portion:

Chicken for Girls

Cook Time:

15 min

Sauce:

BBQ Basting

CHICKEN DE MENINAS

MOZ PERI-PERI DRY RUB



Ingredients:

Ingredient	Amount
Chicken for Girls	1
Chicken Marinade	40ml
Dry Rub	60ml
Starch	1
Garnish	Parsley

Directions:

- 1.Take pre-cooked Chicken de Meninas & grill
- 2.Continuously baste chicken with chicken marinade while grilling
- 3.Grill until skin is crispy & baste with Moz Peri Peri Dry Rub
- 4.Plate chicken, serve with starch of choice & garnish with parsley

Portion:

Chicken for Girls

Cook Time:

15 min

Sauce:

Dry Rub

CHICKEN DE MENINAS

GARLIC LEMON & HERB OR PERI-PERI



Ingredients:

Ingredient	Amount
Chicken for Girls	1
Chicken Marinade	40ml
Lemon Butter	59ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked Chicken de Meninas & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy
4. In sauce pan, add Lemon Butter & garlic. Let sauce melt
5. Plate chicken, pour over sauce
6. Serve with starch of choice & garnish with parsley

Portion:

Chicken for Girls

Cook Time:

15 min

Sauce:

GLH or PP

CHICKEN DE MENINAS

ZAMBEZIANA



Ingredients:

Ingredient	Amount
Chicken for Girls	1
Chicken Marinade	40ml
Meninas (Girl Sauce)	531ml
Green Mamba	20ml
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked Chicken de Meninas & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy
4. In sauce pan, add Meninas & Green Mamba sauce, cook until sauce has thickened
5. Plate chicken, pour over sauce
6. Serve with starch of choice & garnish with parsley

Portion:

Chicken for Girls

Cook Time:

15 min

Sauce:

Meninas
Green Mamba

CHICKEN DE MENINAS

MENINAS



Ingredients:

Ingredient	Amount
Chicken for Girls	1
Chicken Marinade	40ml
Meninas (Girl Sauce)	531ml
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked Chicken de Meninas & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy
4. In sauce pan, add Meninas sauce & cook until sauce has thickened
5. Plate chicken, pour over sauce
6. Serve with starch of choice & garnish with parsley

Portion:

Chicken for Girls

Cook Time:

15 min

Sauce:

Meninas

CHICKEN TRINCHADO



Ingredients:

Ingredient	Amount
Chicken Fillet	260gr
Salt	4gr
Salted Butter	20gr
Trinchado Sauce	236ml
Garlic	2gr
Bay Leaves	2
Starch	1
Garnish	Parsley

Directions:

1. Cut Chicken breast into strips
2. Add butter, bay leaves & salt to pan & pan-fry chicken for 1 to 2 minutes
3. Add trinchado sauce, garlic & parsley, cook until sauce thickens
4. Place in bowl, put bowl on plate, add starch of choice & garnish with parsley

Portion:

260gr

7 - 10 min Cook Time:

Sauce:

Trinchado

FILITE DE MANICA



Ingredients:

Ingredient	Amount
Chicken Fillet	200gr
Egg Wash Mix	25gr
CTC	45gr
Dry Flour Mix	14gr
Lemon Butter	40ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Tenderize chicken breast with meat mallet on both sides
2. Dust chicken breast with dry flour mix, dip in egg wash & coat in CTC
3. Place coated chicken breast in fryer & fry until golden
4. Serve with starch & garnish with parsley

Portion:

200gr

5-7min

Cook Time:

Sauce:

GLH or PP

FULL CHICKEN

PLAIN OR SPICY MOZ BBQ BASTING



Ingredients:

Ingredient	Amount
Half Chicken	2
Chicken Marinade	80ml
BBQ Basting	120ml
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked chicken & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy & baste with Moz BBQ plain or Peri Peri basting
4. Plate chicken in platter bowl with starch of choice & garnish with parsley

Portion:
2 Halves

Cook Time:
15 min

Sauce:
BBQ Basting

FULL CHICKEN

MOZ PERI-PERI DRY RUB



Ingredients:

Ingredient	Amount
Half Chicken	2
Chicken Marinade	80ml
Dry Rub	118ml
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked chicken & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy & baste with Moz Peri Peri Dry Rub
4. Plate chicken in platter bowl with starch of choice & garnish with parsley

Portion:
2 Halves

Cook Time:
15 min

Sauce:
Dry Rub

FULL CHICKEN

GARLIC LEMON & HERB OR PERI-PERI



Ingredients:

Ingredient	Amount
Half Chicken	2
Chicken Marinade	80ml
Lemon Butter	236ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

- 1.Take pre-cooked chicken & grill
- 2.Continuously baste chicken with chicken marinade while grilling
- 3.Grill until skin is crispy
- 4.In sauce pan, add Lemon Butter & garlic. Let sauce melt
- 5.Plate chicken in platter bowl, pour sauce over & garnish with parsley
- 6.Serve with starch of choice

Portion:
2 Halves

Cook Time:
15 min

Sauce:
GLH or PP

FULL CHICKEN

ZAMBEZIANA



Ingredients:

Ingredient	Amount
Half Chicken	2
Chicken Marinade	80ml
Meninas (Girls Sauce)	531ml
Green Mamba	20ml
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked chicken & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy
4. In sauce pan, add Meninas & Green Mamba sauce, cook until sauce has thickened
5. Plate chicken in platter bowl, pour sauce over & garnish with parsley
6. Serve with starch of choice

Portion:
2 Halves

Cook Time:
15 min

Sauce:
Meninas
Green Mamba

FULL CHICKEN

MENINAS



Ingredients:

Ingredient	Amount
Half Chicken	2
Chicken Marinade	80ml
Meninas (Girls Sauce)	531ml
Starch	1
Garnish	Parsley

Directions:

1. Take pre-cooked chicken & grill
2. Continuously baste chicken with chicken marinade while grilling
3. Grill until skin is crispy
4. In sauce pan, add Meninas sauce & cook until sauce has thickened
5. Plate chicken in platter bowl, pour sauce over & garnish with parsley
6. Serve with starch of choice

Portion:
2 Halves

Cook Time:
15 min

Sauce:
Meninas

PREGOS



STEAK PREGO FILLET



Ingredients:

Ingredient	Amount
Steak Fillet	130gr
Salted Butter	10gr
Porto Sauce	118ml
Garlic	2gr
Portuguese Roll	1
Salt	2gr
Bay Leaves	2
Starch	1
Garnish	Parsley

Directions:

1. Rub fillet steak with salt, place on flat top & grill to medium
2. In a sauce pan, add salted butter, bay leaf & grilled steak
3. Heat up the steak, remove from pan & add Porto Prego sauce with garlic & parsley
4. Cook until sauce thickens
5. Place steak back into sauce
6. Cut bread roll in half, dip each half of roll into sauce
7. Place cooked steak on roll
8. Plate prego, serve with starch of choice & garnish with parsley

Portion:
130gr

Cook Time:
7 - 10 min

Sauce:
Porto Sauce

CHICKEN PREGO



Ingredients:

Ingredient	Amount
Chicken Fillet	170gr
Chicken Marinade	25ml
Lettuce Leaves	2
Tomato Slices	2
Onions	15gr
Moz Mayo	25ml
Portuguese Roll	1
Starch	1
Garnish	Parsley

Directions:

1. Baste chicken fillet with chicken marinade
2. Place fillet on grill & grill for 5 minutes on each side
3. Place onions in fryer & fry until soft
4. Cut bread roll, add Moz Mayo, lettuce & tomato
5. Place chicken fillet on top & add fried onions
6. Plate prego, serve with starch of choice & garnish with parsley

Portion:

170gr

10 min

Cook Time:

Sauce:

Moz Mayo

CHICKEN PORTO PREGO



Ingredients:

Ingredient	Amount
Chicken Fillet	170gr
Chicken Marinade	25ml
Salted Butter	10gr
Porto Sauce	118ml
Onions	30gr
Portuguese Roll	1
Starch	1
Garnish	Parsley

Directions:

1. Baste chicken fillet with marinade & then grill
2. In a sauce pan, add butter & melt
3. Add in onions & cook until soft
4. Add in your prego sauce
5. Place grilled chicken breast in sauce, baste chicken breast in sauce
6. Cut roll in half, dip both sides into sauce
7. Place chicken breast on one side, top with onions & sauce
8. Plate, serve with starch of choice & garnish with parsley

Portion:

170gr

Cook Time:

7 - 10 min

Sauce:

Porto Sauce

CRUNCHY CHICKEN PREGO



Ingredients:

Ingredient	Amount
Chicken Fillet	100gr
Lettuce Leaves	2
Tomato Slices	2
Onions	15gr
Dry Flour Mix	14gr
CTC	45gr
Egg Wash Mix	25gr
Moz Mayo	25ml
Portuguese Roll	1
Starch	1
Garnish	Parsley

Directions:

1. Dust chicken fillet in Dry Flour Mix, dip in egg wash & coat in CTC
2. Place crumbed chicken fillet in fryer & fry until golden
3. Place onions in fryer & fry until soft
4. Cut bread roll, add Moz Mayo, lettuce & tomato
5. Place chicken fillet on top & add fried onions
6. Plate prego, serve with starch of choice & garnish with parsley

Portion:

100gr

5-7min
Cook Time:

Sauce:

Moz Mayo

COCO LOCO CHICKEN PREGO



Ingredients:

Ingredient	Amount
Chicken Fillet	100gr
Lettuce Leaves	2
Tomato Slices	2
Onions	15gr
Dry Flour Mix	14gr
CTC	45gr
Egg Wash Mix	25gr
Moz Mayo	25ml
Portuguese Roll	1
Coco Loco Sauce	40ml
Starch	1
Garnish	Parsley

Directions:

1. Dust chicken fillet in Dry Flour Mix, dip in egg wash & coat in CTC
2. Place crumbed chicken fillet in fryer & fry until golden
3. Place onions in fryer & fry until soft
4. Cut bread roll, add Moz Mayo, lettuce & tomato
5. In a sauce pan, add Coco Loco sauce & crumbed chicken fillet. Coat fillet in sauce
6. Place chicken fillet on top & add fried onions
7. Plate prego, serve with starch of choice & garnish with parsley

Portion:

100gr

Cook Time:

5-7min

Sauce:

Moz Mayo
Coco Loco

STEAKS



GRILLED STEAK BBQ BASTING



Ingredients:

Ingredient	Amount
Sirloin/Fillet	200gr 300gr
BBQ Basting	50ml
Olive Oil	10ml
Steak Rub	4gr
Starch	1
Garnish	Parsley

Directions:

1. Baste steak with steak rub & olive oil
2. Place steak on grill, grill to customer request & baste with Moz BBQ basting
3. Plate steak, garnish with parsley & serve with starch of choice

Portion:

200gr/300gr
Sirloin/Fillet

Sauce:

BBQ Basting

GRILLED STEAK PLAIN



Ingredients:

Ingredient	Amount
Sirloin/Fillet	200gr 300gr
Olive Oil	10ml
Steak Rub	4gr
Starch	1
Garnish	Parsley

Directions:

1. Baste steak with steak rub & olive oil
2. Place steak on grill & grill to customer request
3. Plate steak, garnish with parsley & serve with starch of choice

Portion:

200gr/300gr
Sirloin/Fillet

Sauce:

Steak Rub

SACANA



Ingredients:

Ingredient	Amount
Sirloin/Fillet	200gr 300gr
Olive Oil	10ml
Steak Rub	4gr
Salted Butter	10gr
Garlic	2gr
Moz Steak Sauce	118ml
Peri Peri	15ml
Starch	1
Garnish	Parsley

Directions:

1. Baste steak with steak rub & olive oil
2. Place steak on grill & grill to customer request
3. In sauce pan, add salted butter & cooked steak to warm up steak
4. Remove steak, add Sacana sauce, garlic & cook until sauce has thickened
5. Plate steak, pour sauce over
6. Serve with starch of choice & garnish with parsley

Portion:

200gr/300gr
Sirloin/Fillet

Sauce:

Sacana

MOZAMBIK STEAK



Ingredients:

Ingredient	Amount
Sirloin/Fillet	200gr/300gr
Olive Oil	10ml
Steak Rub	4gr
Salted Butter	10gr
Garlic	2gr
Porto Sauce	118ml
Bay Leaves	2
Egg	1
Starch	1
Garnish	Parsley

Directions:

1. Baste steak with steak rub & olive oil
2. Place steak on grill & grill to customer request
3. In sauce pan, add salted butter, cooked steak & bay leaf to warm up steak
4. Remove steak, add Porto Prego sauce, garlic & cook until sauce has thickened
5. Cook egg according to customer request
6. Plate steak, pour sauce over & add egg on top
7. Serve with starch of choice & garnish with parsley

Portion:

200gr/300gr
Sirloin/Fillet

Sauce:

Porto Sauce

RIBS 500GR



Ingredients:

Ingredient	Amount
Ribs	500gr
Monkeygland Sauce	60ml
Starch	1
Garnish	Parsley

Directions:

- 1.Take your 500gr portion of ribs, place on flame grill
- 2.Grill for 15 minutes while continuously turning the ribs around
- 3.Once ribs are cooked, baste with Monkeygland sauce
- 4.Cook until sauce has reduced
- 5.Plate ribs, garnish with parsley & serve with starch of choice

Portion:
500gr

Cook Time:
15 min

Sauce:
Monkeygland Sauce

RIBS 1KG



Ingredients:

Ingredient	Amount
Ribs	1kg
Monkeygland Sauce	120ml
Starch	1
Garnish	Parsley

Directions:

- 1.Take your 500gr portion of ribs, place on flame grill
- 2.Grill for 15 minutes while continuously turning the ribs around
- 3.Once ribs are cooked, baste with Monkeygland sauce
- 4.Cook until sauce has reduced
- 5.Plate ribs, garnish with parsley & serve with starch of choice

Portion:
500gr

Cook Time:
15 min

Sauce:
Monkeygland Sauce

BEEF TRINCHADO



Ingredients:

Ingredient	Amount
Beef	260gr
Salt	4gr
Salted Butter	20gr
Trinchado	236ml
Garlic	2gr
Bay Leaves	2
Starch	1
Garnish	Parsley

Directions:

1. In sauce pan, melt butter & add steak strips & salt
2. Cook strips for 1 to 2 minutes & remove from pan
3. Add trinchado, garlic & bay leaf into same pan, cook until sauce has thickened
4. Add steak strips back into pan & mix
5. Plate trinchado in main bowl, place bowl onto plate
6. Serve with starch of choice & garnish with parsley

Portion:

260gr

7 - 10 min
Cook Time:

Sauce:

Trinchado

ESPETADA



CHICKEN ESPETADA



Ingredients:

Ingredient	Amount
Chicken Fillet	250gr
Chicken Marinade	50ml
Lemon Butter	59ml
Garlic	2gr
Onions (6 Cubes)	25gr
Green Pepper (6 Cubes)	45gr
Starch	1
Garnish	Parsley

Directions:

1. Baste chicken breast in chicken marinade & grill for 15 minutes
2. Fry onions & green pepper for 30 seconds
3. Skewer chicken, onions & green peppers
4. Grill espetada & baste with chicken marinade
5. In a sauce pan, add Lemon Butter & garlic. Let sauce melt
6. Plate espetada, pour sauce over
7. Serve with starch of choice & garnish with parsley

Portion:

250gr

10 - 15 min Cook Time:

Sauce:

GLH or PP

BEEF ESPETADA



Ingredients:

Ingredient	Amount
Sirloin	300gr
Olive Oil	10ml
Steak Rub	9gr
Onion (5 Cubes)	50gr
Lemon Butter	59ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Skewer beef cubes with onion
2. Rub steak rub all over espetada
3. Baste & grill with olive oil to avoid espetada sticking
4. Grill espetada to customer request
5. In a sauce pan, add Lemon Butter & garlic. Let sauce melt
6. Plate espetada, pour sauce over
7. Serve with starch of choice & garnish with parsley

Portion:
300gr

Sauce:
GLH or PP

CHICKEN & PRAWN ESPETADA



Ingredients:

Ingredient	Amount
Chicken Fillet	150gr
Chicken Marinade	30ml
Sunflower Oil	10ml
Onion	25gr
Green Pepper	45gr
Queen Prawns	3
Garlic	2gr
Lemon Butter	59ml
Starch	1
Garnish	Parsley

Directions:

1. Cut chicken breast into 3 pieces & baste with chicken marinade
2. Grill chicken breast for 15 minutes
3. Grill prawns for 4 minutes
4. Fry onion & green pepper for 30 seconds
5. Skewer chicken, green peppers, onions & prawns
6. In a sauce pan, add Lemon Butter & garlic. Let sauce melt
7. Plate Espetada, pour sauce over
8. Serve with starch of choice & garnish with parsley

Portion:

150gr Chicken Fillet
3 Queen Prawns

Cook Time:

15 min

Sauce:

GLH or PP

CALAMARI ESPETADA



Ingredients:

Ingredient	Amount
Calamari	260gr
Calamari Heads	130gr
Sunflower Oil	40ml
Fish Spice	5gr
Lemon Butter	118ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Spice calamari & squid heads with fish spice
2. Oil grill, grill calamari & squid heads
3. Skewer calamari & squid heads, place on flame grill & pour over one 59ml laddle Lemon Butter
4. In a sauce pan, add Lemon Butter & garlic. Let sauce melt
5. Plate Espetada, pour sauce over
6. Serve with side of choice & garnish with parsley

Portion:

260gr Calamari
130gr Calamari Heads

Cook Time:

5 - 8 min

Sauce:

GLH or PP

COMBOS



1/4 CHICKEN & CALAMARI



Ingredients:

Ingredient	Amount
Quarter Chicken	1
Chicken Marinade	20ml
Calamari	130gr
Fish Spice	5gr
Sunflower Oil	20ml
Lemon Butter	118ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Follow cooking instructions of each item
2. Plate quarter chicken & calamari, pour sauce over
3. Serve with starch of choice & garnish with parsley

Portion:

1 Quarter Chicken
130gr Calamari

Sauce:

GLH or PP

1/4 CHICKEN & 6 MED PRAWNS



Ingredients:

Ingredient	Amount
Quarter Chicken	1
Chicken Marinade	20ml
Medium Prawns	6
Prawn Marinade	15ml
Sunflower Oil	20ml
Lemon Butter	118ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Follow cooking instructions of each item
2. Plate quarter chicken & prawns, pour sauce over
3. Serve with starch of choice & garnish with parsley

Portion:

1 Quarter
Chicken 6

3 Medium: Prawns
GLH or PP

CALAMARI & 6 MED PRAWNS



Ingredients:

Ingredient	Amount
Calamari	130gr
Fish Spice	5gr
Medium Prawns	6
Prawn Marinade	15ml
Sunflower Oil	20ml
Lemon Butter	118ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Follow cooking instructions of each item
2. Plate calamari & prawns, pour sauce over
3. Serve with starch of choice & garnish with parsley

Portion:

130gr Calamari
6 Medium Prawns

Sauce:

GLH or PP

1/2 CHICKEN & CALAMARI



Ingredients:

Ingredient	Amount
Half Chicken	1
Chicken Marinade	40ml
Calamari	130gr
Fish Spice	5gr
Sunflower Oil	20ml
Lemon Butter	177ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Follow cooking instructions of each item
2. Plate half chicken & calamari, pour sauce over
3. Serve with starch of choice & garnish with parsley

Portion:

1 Half Chicken
130gr Calamari

Sauce:

GLH or PP

1/2 CHICKEN & 6 MED PRAWNS



Ingredients:

Ingredient	Amount
Half Chicken	1
Chicken Marinade	40ml
Medium Prawns	6
Prawn Marinade	15ml
Sunflower Oil	20ml
Lemon Butter	177ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Follow cooking instructions of each item
2. Plate half chicken & prawns, pour sauce over
3. Serve with starch of choice & garnish with parsley

Portion:

1 Half Chicken
6 Medium Prawns

Sauce:

GLH or PP

HAKE & CALAMARI



Ingredients:

Ingredient	Amount
Hake	200gr
Dry Flour Mix	8gr
Sunflower Oil	40ml
Calamari	130gr
Fish Spice	5gr
Lemon Butter	118ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Follow cooking instructions of each item
2. Plate hake & calamari, pour sauce over
3. Serve with starch of choice & garnish with parsley

Portion:

200gr Hake
130gr Calamari

Sauce:

GLH or PP

HAKE & 6 MED PRAWNS



Ingredients:

Ingredient	Amount
Hake	200gr
Dry Flour Mix	8gr
Sunflower Oil	40ml
Medium Prawns	6
Prawn Marinade	15ml
Lemon Butter	118ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Follow cooking instructions of each item
2. Plate hake & prawns, pour sauce over
3. Serve with starch of choice & garnish with parsley

Portion:

200gr Hake
6 Medium Prawns

Sauce:

GLH or PP

200GR SIRLOIN & 6 MED PRAWNS



Ingredients:

Ingredient	Amount
Sirloin	200gr
Olive Oil	10ml
Steak Rub	9gr
Medium Prawns	6
Prawn Marinade	15ml
Sunflower Oil	20ml
Lemon Butter	118ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Follow cooking instructions of each item
2. Plate steak & prawns, pour sauce over
3. Serve with starch of choice & garnish with parsley

Portion:

200gr Sirloin
6 Medium Prawns

Sauce:

GLH or PP

RIBS & 6 MED PRAWNS



Ingredients:

Ingredient	Amount
Ribs	250gr
Monkeygland Sauce	30ml
Medium Prawns	6
Prawn Marinade	15ml
Sunflower Oil	20ml
Lemon Butter	59ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Follow cooking instructions of each item
2. Plate ribs & prawns, pour sauce over
3. Serve with starch of choice & garnish with parsley

Portion:

250gr Ribs
6 Medium Prawns

Sauce:

Monkeygland Sauce
GLH or PP

PLATTERS



SHARING PLATTER FOR 2



Ingredients:

Ingredient	Amount
Half Chicken	1
Chicken Marinade	40ml
Medium Prawns	6
Prawn Marinade	15ml
Sunflower Oil	20ml
Sirloin	300gr
Olive Oil	10ml
Steak Rub	9gr
Calamari	130gr
Fish Spice	5gr
Lemon Butter	236ml
Garlic	2gr
Starch	2

Directions:

1. Follow cooking instruction of each item
2. Plate items in platter bowl, pour sauce over, garnish with parsley & serve with starch of choice

Portion:

1 Half Chicken
6 Medium Prawns
130gr Calamari
300gr Sirloin

Sauce:

GLH or PP

SEAFOOD PLATTER FOR 2



Ingredients:

Ingredient	Amount
Calamari	130gr
Fish Spice	5gr
Sunflower Oil	40ml
Squid Heads	110gr
Medium Prawns	10
Prawn Marinade	20ml
Mussels	4
Lemon Butter	177ml
Hake	200gr
Dry Flour Mix	75gr
Mozamnaise	40ml
Garlic	2gr
Starch	2

Directions:

1. Follow cooking instruction of each item
2. Plate items in platter bowl, pour sauce over, garnish with parsley & serve with starch of choice

Portion:

130gr Calamari
110gr Squid Heads
10 Medium Prawns
4 Mussels 200gr
Hake

Sauce:

GLH or PP
Mozamnaise

FRESH CATCH FOR 2



Ingredients:

Ingredient	Amount
Calamari	130gr
Fish Spice	5gr
Sunflower Oil	40ml
Squid Heads	110gr
Medium Prawns	6
Prawn Marinade	10ml
Mussels	4
Lemon Butter	118ml
Hake	100gr
Dry Flour Mix	45gr
Mozamnaise	40ml
Garlic	2gr
Starch	2

Directions:

1. Follow cooking instruction of each item
2. Plate items in platter bowl, pour sauce over, garnish with parsley & serve with starch of choice

Portion:

130gr Calamari
110gr Squid Heads
6 Medium Prawns
4 Mussels 100gr
Hake

Sauce:

GLH or PP
Mozamnaise

MIXED GRILL



Ingredients:

Ingredient	Amount
Quarter Chicken	1
Chicken Marinade	20ml
Ribs	250gr
Monkeygland Sauce	30ml
Wors	1
Lemon Butter	59ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Follow cooking instruction of each item
2. Plate items, pour sauce over chicken, garnish with parsley & serve with starch of choice

Portion:

250gr Ribs
1 Wors
1 Quarter Chicken

Sauce:

Monkeygland Sauce
GLH or PP

SEASANYAMA



Ingredients:

Ingredient	Amount
Sirloin	300gr
Olive Oil	10ml
Steak Dry Mix	4gr
Onion (5 Cubes)	50gr
Lemon Butter	118ml
Garlic	2gr
Medium Prawns	8
Prawn Marinade	20ml
Sunflower Oil	20ml
Pap & Ushatini	1
Cheesy Garlic Roll	1
Starch	1
Garnish	Parsley
Worsage	1

Directions:

1. Follow cooking instruction of each item
2. Plate items, pour sauce over prawns & espetada, garnish with parsley & serve with starch of choice

Portion:

Beef Espetada
8 Med Prawns
1 Worsage
1 Cheesy Garlic Roll
1 Pap & Ushatini

Sauce:

GLH or PP

VEGETARIAN



VEG & HALOUMI CURRY



Ingredients:

Ingredient	Amount
Side Veg	170gr
Haloumi	90gr
Curry Sauce	177ml
Starch	1
Garnish	Parsley

Directions:

1. Follow cooking instructions of grilled veggies
2. Cut Haloumi into cubes, place in fryer & fry till golden
3. In a sauce pan, add cooked veg & curry sauce
4. Cook until sauce has thickened
5. Plate in starter bowl, add Haloumi & serve with starch of choice & garnish with parsley

Portion:

170gr Side
Veg 100gr
Haloumi

Cook Time:

6-7min

Sauce:

Curry Sauce

VEG CURRY



Ingredients:

Ingredient	Amount
Side Veg	170gr
Curry Sauce	177ml
Starch	1
Garnish	Parsley

Directions:

1. Follow cooking instructions of grilled veggies
2. In a sauce pan, add veg & curry sauce
3. Cook until sauce has thickened
4. Plate in starter bowl, serve with coconut rice & garnish with parsley

Portion:

170gr Side Veg

Cook Time:

6-7min

Sauce:

Curry Sauce

PERI-PERI CHICKPEAS



Ingredients:

Ingredient	Amount
Chickpeas	150gr
Lemon Butter	59ml
Peri-Peri	15ml
Garlic	2gr
Starch	1
Garnish	Parsley

Directions:

1. Place Chickpeas in the microwave for 30 seconds to 1 minute
2. In a sauce pan, add chickpeas
3. Add in lemon butter & let butter melt
4. Add in Peri-Peri, garlic & mix thoroughly
5. Plate, garnish with parsley & serve with starch of choice

Portion:

150gr
Chickpeas

Cook Time:

5min

Sauce:

Peri-Peri

MELANZANE DE MANICA



Ingredients:

Ingredient	Amount
Eggplant	250gr
Egg Wash Mix	60gr
CTC	100gr
Dry Flour Mix	10gr
Moz Spice	2gr
Ushatini	118ml
Starch	1
Garnish	Parsley

Directions:

1. Cut Egg Plant into fingers
2. Dust egg plant in dry flour mix, dip in egg wash, coat in CTC & place in fryer. Fry until golden
3. In a sauce pan, add Ushatini with a 100ml of water
4. Cook until water is dissolved
5. Plate fried egg plant, add Ushatini on top, garnish with parsley & serve with starch of choice

Portion:
250gr

Cook Time:
8 - 10 min

Sauce:
Ushatini

COCO LOCO EGGPLANT POPCORN



Ingredients:

Ingredient	Amount
Eggplant	100gr
Egg Wash Mix	
CTC	15gr
Dry Flour Mix	15gr
Coco Loco Sauce	118ml
Starch	1
Garnish	Parsley

Directions:

1. Cut Egg Plant into cubes
2. Dust egg plant in dry flour mix, dip in egg wash, coat in CTC & place in fryer. Fry until golden
3. In a sauce pan, add fried egg plant & add in Coco Loco sauce
4. Coat fried egg plant in Coco Loco sauce
5. Plate egg plant, garnish with parsley & serve with starch of choice

Portion:
100gr

Cook Time:
5min

Sauce:
CocoLoco Sauce

CURRIES



CHICKEN CURRY



Ingredients:

Ingredient	Amount
Chicken Fillet	260gr
Curry Sauce	177ml
Salt	5gr
Starch	1
Garnish	Parsley

Directions:

- 1.Cut chicken fillet into cubes
- 2.In a sauce pan, add water, salt & chicken cubes
- 3.Cook for 5 minutes
- 4.Drain water, add curry sauce to pan
- 5.Cook until sauce thickens
- 6.Plate in main bowl, serve with starch & garnish with parsley

Portion:
260gr

Cook Time:
10 - 15 min

Sauce:
Curry Sauce

PRAWN CURRY



Ingredients:

Ingredient	Amount
Medium Prawns	12
Curry Sauce	177ml
Salt	5gr
Starch	1
Garnish	Parsley

Directions:

1. In a sauce pan, add water, salt & de-shelled prawns
2. Cook for 2 minutes
3. Drain water, add curry sauce to pan
4. Cook until sauce thickens
5. Plate in main bowl, serve with coconut rice & garnish with parsley

Portion:
12

Cook Time:
5-8min

Sauce:
Curry Sauce

CHICKEN & PRAWN CURRY



Ingredients:

Ingredient	Amount
Chicken Fillet	130gr
Medium Prawns	6
Curry Sauce	177ml
Salt	5gr
Starch	1
Garnish	Parsley

Directions:

1. Cut chicken fillet into cubes
2. In a sauce pan, add water, salt, de-shelled prawns & chicken cubes
3. Cook for 5 minutes
4. Drain water, add curry sauce to pan
5. Cook until sauce thickens
6. Plate in main bowl, serve with coconut rice & garnish with parsley

Portion:

130gr
Chicken 6
Med Prawns

Cook Time:

10 - 15 min

Sauce:

Curry Sauce

SALADS



MOZ TABLE SALAD



Ingredients:

Ingredient	Amount
Lettuce	1/2 Bag
Beetroot	30gr
Carrots	30gr
Red Onion	20gr
Red Cabbage	20gr
Tomato	50gr
Cucumber	1/4
Feta Cubes	6
Olives	6
Salad Dressing	40ml

Directions:

1. Wash lettuce & cut into pieces
2. Grate carrots & beetroot
3. Cut tomatoes into small blocks
4. Slice red onions & red cabbage
5. Spiralize cucumber
6. Plate as picture above
7. Serve with Salad Dressing

Sauce:
Salad Dressing

MOZ CHICKEN SALAD WITH CASHEWS



Ingredients:

Ingredient	Amount
Chicken Fillet	170gr
Chicken Marinade	25ml
Cashews	30gr
Lettuce	1/2 Bag
Beetroot	30gr
Carrots	30gr
Red Onion	20gr
Red Cabbage	35gr
Tomato	170gr
Salad Dressing	40ml

Directions:

1. Butterfly chicken fillet, dip into chicken marinade & flame grill for 5 minutes on each side
2. Wash lettuce & cut into pieces
3. Grate carrots & beetroot
4. Cut tomatoes into wedges
5. Slice red onions & red cabbage
6. Cut cooked chicken fillet into strips
7. In bowl, first add lettuce, then cabbage, onion, beetroot & carrots
8. On top, add cashews, chicken strips & tomatoes
9. Serve with Salad Dressing

Sauce:

Salad Dressing

MOZ PRAWN SALAD



Ingredients:

Ingredient	Amount
Cucumber	200gr
Tomato	140gr
Green Pepper	30gr
Red Onion	20gr
Salt for Boiling Prawns	2gr
Black Pepper	1gr
Salt	4gr
Olive Oil	10ml
Lemon Juice	15ml
Medium Prawns	6
Lemon Wedge	1/4

Directions:

1. In a pot, add water & 2gr of salt. Blanch prawns for 2 minutes
2. Remove prawns from water to let cool down
3. Cut cucumber, green pepper & tomato into cubes
4. Finely chop red onion
5. Mix cucumber, green pepper, tomato & red onion in a bowl
6. In another bowl, mix 4gr salt, 1gr pepper, 20ml olive oil & 15ml of lemon juice
7. Pour sauce over salad & mix well
8. Place prawns on top
9. Garnish with lemon wedge

Sauce:
Salad Dressing

SIDES



COCONUT RICE



Ingredients:

Ingredient	Amount
Coconut Premix	1
Rice Premix	1
Parsley	3gr

Directions:

- 1.Add coconut premix into rice cooker
- 2.Rinse rice premix until water runs clear
- 3.Once coconut premix is boiling, add rinsed rice premix
- 4.Cook for 45 minutes to 1 hour, stir 4 times while cooking
- 5.Serve 170gr in starter bowl & garnish with parsley

Portion:
170gr

Cook Time:
45 min - 1 hour

CHICKPEAS



Ingredients:

Ingredient	Amount
Dried Chickpeas	1kg
Water	5L
Salt	60gr
Bay Leaves	4
Garnish - For Serving	Parsley

Cooking Instructions:

1. Soak dry chickpeas in cold water over night
2. Bring water to boil, add salt, bay leaves & chickpeas
3. Boil for 2 - 3 hours
4. Keep adding water as it reduces
5. Portion to 150gr

Directions:

1. In a pan add 5ml oil
2. Add your prepped 150g cooked chickpeas
3. Toss in a pan until chickpeas are heated through
4. Plate & Garnish with Parsley

Portion:
150gr

Cook Time:
2 - 3 hours

SIDE VEG



Ingredients:

Recipe makes 45 portions

Ingredient	Amount
Carrots	2kg
Baby Marrow	3kg
Green Beans	1kg
Brinjal	2.5kg
Chickpeas	960gr
Red Onion	850gr
Fish Spice	200gr
Sunflower Oil	500ml

Directions:

1. Cut veg according to specifications
2. Spice veg with fish spice
3. Oil flat top & grill veg for 5 minutes
4. Serve 170gr portion in starter bowl

Portion:

170gr

Cook Time:

5min

MASHED POTATO



Ingredients:

Recipe makes 24 portions

Ingredient	Amount
Peeled Potatoes	4.96kgs
Water	4L
Salt	30 grams
Bilene Sauce	531ml
Salted Butter	300 grams
Moz spice	10 grams

Directions:

1. Peel potatoes & rinse
2. In a pot, add water & salt
3. Once water is boiling, add potatoes
4. Cook until potatoes are soft
5. Drain water & mash potatoes
6. Once potatoes are mashed, add Bilene & butter
7. Mix all together well
8. Serve 200gr portion & garnish with parsley

Portion:
200gr

Cook Time:
30 - 45 min

SIDE SALAD



Ingredients:

Ingredient	Amount
Lettuce	15gr
Red Cabbage	10gr
Red Onion	6gr
Carrots	10gr
Beetroot	10gr
Tomatoes	25gr
Olives	4
Feta Cheese	25gr
Cucumber	20gr

Directions:

- 1.Wash lettuce & cut into pieces
- 2.Grate carrots & beetroot
- 3.Cut tomatoes into wedges
- 4.Slice red onions & red cabbage
- 5.Sparalise cucumber
- 6.In bowl, first add lettuce, then cabbage, onion, beetroot & carrots
- 7.On top, add your cucumber, olives, tomatoes & feta
- 8.Serve with Salad Dressing

CHIPS



Ingredients:

Ingredient	Amount
Chips	200gr
Moz Spice	5gr

Directions:

- 1.Place chips in chip fryer & fry until golden
- 2.Sprinkle over Moz Spice
- 3.Serve in starter bowl

Portion:
200gr

Cook Time:
5min

PAP & USHATINI



Ingredients:

Ingredient	Amount
Cooked Pap	200gr
Ushatini	118ml

Shatini Prep: Makes 10 Portions

Ingredient	Amount
Olive Oil	180ml
Onion	550gr
Green Pepper	220gr
Green Chilli	1
Tomatoes	1.1kg
Shatini Spice Pack	1

Portion:
200gr

Cook Time:
45 min

Directions:

1. Plate 200gr of cooked pap on one half of starter bowl
2. Add Ushatini to other half of starter bowl
3. Garnish with parsley

Directions:

1. Heat oil in pan & add in chopped onion. Cook until onions are almost soft
2. Add in Shatini Spice pack, mix thoroughly & cook for another 2 to 3 minutes
3. Add in chopped green pepper, cook for another 2 to 3 minutes
4. Add in chopped tomatoes & finely chopped green chilli
5. Cook for another 2 to 3 minutes

KIDDIES



PRAWN SPEARS



Ingredients:

Ingredient	Amount
Medium Prawns	5
Prawn Marinade	20ml
Sunflower Oil	20ml
Lemon Butter	59ml
Starch	1/2 Portion

Directions:

1. Skewer de-shelled prawns
2. Take basting brush, dip in marinade & baste prawns twice
3. Place skewered prawns on grill & grill on both sides for 3 minutes
4. Melt Lemon Butter
5. Plate prawns in kiddies bowl, pour over sauce & serve with starch

Portion:

5 Med Prawns

Cook Time:

3-4min

Sauce:

Lemon Butter

CHICKEN STRIPS



Ingredients:

Ingredient	Amount
Chicken Fillet	100gr
Egg Wash Mix	25ml
CTC	45gr
Dry Flour Mix	15gr
Starch	1/2 Portion
Moz Mayo	40ml

Directions:

1. Cut chicken fillet into strips
2. Dust chicken strips in dry flour mix
3. Dip into egg mixture & coat in CTC
4. Place coated chicken strips into chip fryer & fry until golden
5. Serve in kiddies bowl with starch & Moz Mayo

Portion:
100gr

Cook Time:
5-7min

Sauce:
Moz Mayo

KIDDIES RIBS



Ingredients:

Ingredient	Amount
Ribs	250gr
BBQ Basting	30ml
Starch	1/2 Portion

Directions:

- 1.Take your 250gr portion of ribs, place on flame grill
- 2.Grill for 10 - 15 minutes while continuously turning the ribs around
- 3.Once ribs are cooked, baste with Moz BBQ basting
- 4.Plate ribs on plate & serve with starch

Portion:
250gr

Cook Time:
10 - 15 min

Sauce:
BBQ Basting

KIDDIES CALAMARI



Ingredients:

Ingredient	Amount
Calamari	130gr
Dry Flour Mix	26gr
Starch	1/2 Portion
Moz Mayo	40ml

Directions:

- 1.Coat calamari in dry flour mix
- 2.Place coated calamari in chip fryer & fry until golden
- 3.Serve in kiddies bowl with starch & Moz Mayo

Portion:
130gr

Cook Time:
3-5min

Sauce:
Moz Mayo

KIDDIES WINGLETS



Ingredients:

Ingredient	Amount
Winglets	4
CTC	22.5gr
Dry Flour Mix	7.5gr
Egg Wash Mix	12.5ml
BBQ Basting	30ml
Starch	1/2 Portion

Directions:

1. Cut wings in half
2. Boil water, add 5gr of salt, add winglets and boil for 5 minutes
3. Dust winglets in dry flour mix, dip in egg wash & coat in CTC
4. Place winglets in fryer & fry until golden
5. Once wings are fried, add on flame grill & baste with BBQ basting
6. Serve in starter bowl with starch

Portion:
4

Cook Time:
10 min

Sauce:
BBQ Basting

KIDDIES MARGARITA PIZZA



Ingredients:

Ingredient	Amount
Pizza Base	1
Cheese Mix	70gr
Sunflower Oil	10ml

Directions:

1. Take pizza out of box & remove plastic covering
2. Set Flat Top to a low heat & baste with sunflower oil to prevent pizza from sticking
3. Place pizza on oiled flat top, cook for 7 - 9 minutes
4. Make sure to check that the bottom does not burn
5. Turn the pizza while cooking on the flat top
6. Once cooked on the flat top, add cheese on top & place pizza in the Salamander to melt & crisp up the cheese
7. Remove from salamander once cheese is golden & melted
8. Serve on main plate, cut into 8 pieces

Portion:
1

Cook Time:
10 - 15 min

SAUCES



PEPPER SAUCE



Ingredients:

Ingredient	Amount
Onions	20gr
Salted Butter	10gr
Bilene	118ml
Garlic	2gr
Pepper	2gr

Directions:

1. In a sauce pan, melt butter
2. Once butter is melted, add onion & fry until soft
3. Add Bilene sauce premix, garlic & black pepper to pan
4. Cook until sauce thickens
5. Serve in starter bowl & garnish with parsley

Portion:
118ml

Sauce:
Bilene

GARLIC SAUCE



Ingredients:

Ingredient	Amount
Salted Butter	10gr
Bilene	118ml
Garlic	5gr

Directions:

1. In a sauce pan, melt butter
2. Once butter is melted, add Bilene sauce premix & garlic to pan & cook until sauce thickens
3. Serve in starter bowl & garnish with parsley

Portion:
118ml

Sauce:
Bilene

BILENE SAUCE



Ingredients:

Ingredient	Amount
Salted Butter	10gr
Bilene	118ml
Garlic	2gr
Feta	10gr
Cheese Mix	35gr

Directions:

1. In a sauce pan, melt butter
2. Once butter is melted, add garlic & belene premix
3. Cook until sauce thickens
4. Serve in starter bowl, top with cheese & feta
5. Place in salamander, cook until cheese is golden & garnish with parsley

Portion:
118ml

Sauce:
Bilene

TRINCHADO SAUCE



Ingredients:

Ingredient	Amount
Salted Butter	10gr
Trinchado Sauce	118ml
Garlic	2gr

Directions:

1. In a sauce pan, melt butter
2. Once butter is melted, add garlic & trinchado premix
3. Cook until sauce thickens
4. Serve in starter bowl & garnish with parsley

Portion:
118ml

Sauce:
Trinchado

TARTAR SAUCE



Ingredients:

Ingredient	Amount
Mayonaise	400gr
Gherkins	200gr
Moz Spice	10gr
Sugar	5gr
Pepper	5gr

Directions:

- 1.Chop Gherkins into small pieces
- 2.In a bowl, mix together mayonaise, moz spice, sugar & pepper
- 3.Add in chopped gherkins, mix into mayo mixture

Portion:
40ml

Sauce:
Tartar

DESSERT



DOUBLE DECKER



Ingredients:

Ingredient	Amount
Double Decker	1
Ice Cream	1 Scoop
Chocolate Sauce	10ml
Garnish	2 Mint Leaves

Directions:

1. Take stock needed for the day out of the freezer.
2. Store in under bar fridge.

- Plate Double Decker on side plate. Add scoop of ice cream into sauce cup and place next to Double Decker. Drizzle Chocolate Sauce over ice cream.
- Garnish with 2 mint leaves.
-

Portion:
1

Sauce:
Chocolate

PASSION FRUIT CHEESECAKE



Ingredients:

Ingredient	Amount
Passion Fruit Cheesecake	1
Ice Cream	1 Scoop
Chocolate Sauce	10ml
Garnish	2 Mint Leaves

Directions:

1. Take stock needed for the day out of the freezer.
2. Store in under bar fridge.

- Plate Cheesecake on side plate. Add scoop of ice cream into sauce cup and place next to Cheesecake. Drizzle Chocolate Sauce over ice cream. Garnish with 2 mint leaves.
-

Portion:
1

Sauce:
Chocolate

CHOCOLATE VOLCANO



Ingredients:

Ingredient	Amount
Chocolate Volcano	1
Ice Cream	1 Scoop
Chocolate Sauce	10ml
Garnish	2 Mint Leaves

Directions:

1. Take stock needed for the day out of the freezer.
2. Store in under bar fridge.

- Place Double Decker in microwave for 30 to 40 seconds. Plate Chocolate Volcano on side plate. Add scoop of ice cream into sauce cup and place next to Chocolate Volcano. Drizzle Chocolate Sauce over ice cream. Garnish with 2 mint leaves.
-

Portion:
1

Sauce:
Chocolate

MALVA PUDDING



Ingredients:

Ingredient	Amount
Malva Pudding	1
Ice Cream	1 Scoop
Chocolate Sauce	10ml
Garnish	2 Mint Leaves

Directions:

1. Take stock needed for the day out of the freezer.
2. Store in under bar fridge.

- Place Malva Pudding in microwave for 30 to 40 seconds. Plate Malva Pudding on side plate. Add scoop of ice cream into sauce cup and place next to Malva Pudding.
- Drizzle Chocolate Sauce over ice cream. Garnish with 2 mint leaves.
-
-

Portion:
1

Sauce:
Chocolate

CHOCOLATE RISSOLES



Ingredients:

Ingredient	Amount
Chocolate Rissoles	3
Ice Cream	2 Scoops
Chocolate Sauce	20ml
Garnish	2 Mint Leaves

Directions:

1. Take rissoles straight from freezer and place in fryer.
2. Fry rissoles until golden.
3. Add 2 scoops of ice cream into starter bowl.
4. Drizzle Chocolate Sauce over ice cream.
5. Add fried rissoles.
6. Garnish with 2 mint leaves.

Portion:
3

Sauce:
Chocolate

STRAWBERRY PAVLOVA



Ingredients:

Ingredient	Amount
Pavlova	1
Meringue	1
Strawberry Syrup	10ml
Strawberry	1
Ice Cream	2 Scoops
Garnish	2 Mint Leaves

Directions:

- 1.Place pavlova in starter bowl.
- 2.Add scoops of ice cream.
- 3.Drizzle strawberry syrup over ice cream.
- 4.Cut strawberry into 3 pieces and place in the middle of ice cream.
- 5.Add 2 mint leaves.
- 6.Place meringue on top of ice cream and strawberries.

Sauce:

Strawberry Syrup

ICE CREAM & CHOCOLATE SAUCE



Ingredients:

Ingredient	Amount
Ice Cream	3 Scoops
Chocolate Sauce	30ml
Wafer Biscuit	2
Garnish	2 Mint Leaves

Directions:

- 1.Place ice cream in starter bowl.
- 2.Drizzle with chocolate sauce.
- 3.Add wafer biscuit.
- 4.Garnish with mint leaves.

Sauce:
Chocolate

PLATE & BOARD SPEC



Starter Bowl

**Category: Platters - Serveware -
Embossed
Size: 12cm**



main Bowl

**Category: Platters - Serveware - Embossed
Size: 15.3cm**



kiddies Bowl

Catergory: Plates - Deep Plates
Size: 20cm



main plate

Catergory: Plates - Dinner Plates
Size: 26.5cm



platter bowl

Category: Embossed Dishes

Size: 30cm





LONG-BOARD SHOOTER BOARD
8 GLASS
LASER ETCHED CENTERLINE
MOZAMBIK LOGO
SOLID OAK HARDWOOD
R 315

LONG-BOARD SHOOTER BOARD
4 GLASS
LASER ETCHED CENTERLINE
MOZAMBIK LOGO
SOLID OAK HARDWOOD
R 225

RESERVATION CHALK BOARD
RESERVED TEXT
MOZAMBIK LOGO
SOLID OAK HARDWOOD
R 194

DOUBLE-SIDED SERVING BOARD
SOLID OAK STARTER PLATTER
FEATURING FOUR STARTER
BOWL CUTOUTS WITH THE MO-
ZAMBIK LOGO ON ONE SIDE AND
A STEEL PLATTER TRAY CUTOUT
ON THE REVERSE
MOZAMBIK LOGO
SOLID OAK HARDWOOD
(STEEL PLATTER SOLD SEPARATELY)
R490

STARTER SERVER
STARTER BOWL CUTOUT
MOZAMBIK LOGO
SOLID OAK HARDWOOD
R169

BILL HOLDER
BILL, MINT AND PEN CUTOUT.
MAGNETIC LEATHER CLASP.
MOZAMBIK LOGO + THANK YOU
TEXT
SOLID KIAAT HARDWOOD
R75

TABLE NUMBERS
SLEEK AND DURABLE TABLE
NUMBER SIGN CRAFTED FROM
PREMIUM BIRCHPLY.
MINIMUM ORDER QUANTITY OF
60 UNITS.
R87

