

# WAITERS INDUCTION MANUAL

12.09.25





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## TRAINING PROGRAMME

**At Mozambik, we're all about good vibes, great food, and even greater people. Our goal with this training is to get you fired up about being part of the Mozambik family and proud to wear our brand.**

**As your trainers, we'll share the passion, energy, and dedication that make Mozambik more than just a restaurant - it's a lifestyle. Through this journey, you'll discover the different roles each of you play and how, together, we create a team that's dynamic, successful, and always ready to bring that Mozam magic to life.**

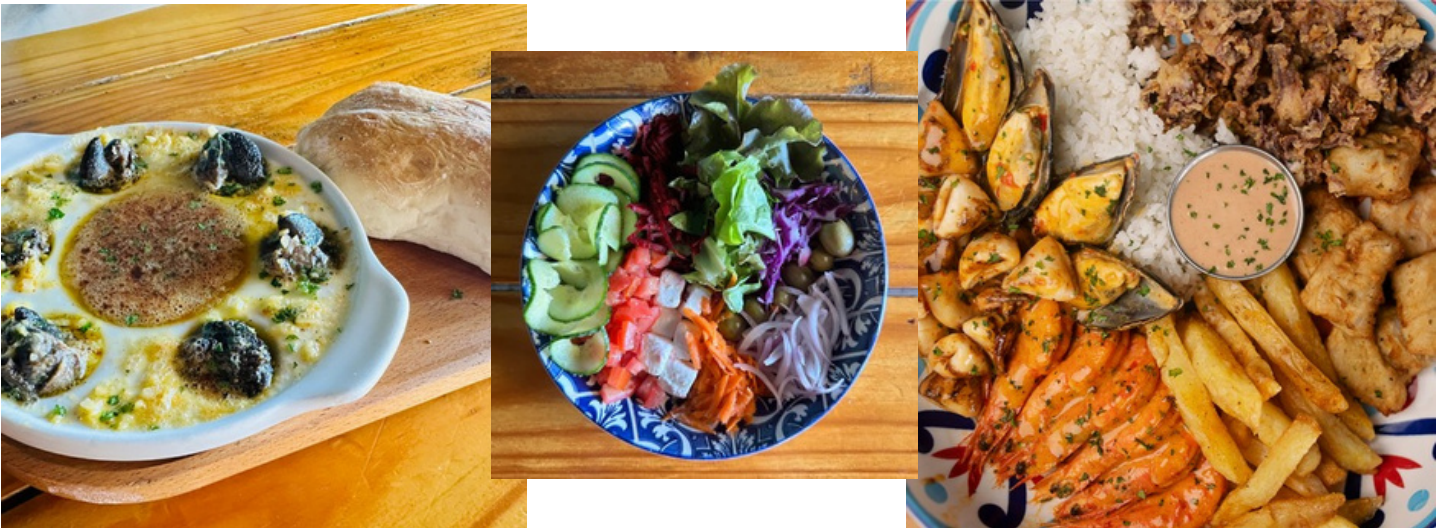
**Because here at Mozambik, it's never about "I" - it's all about WE.**



# WELCOME TO

# MOZAMBIK

## OUR MOTTO: "THE TASTE OF ESCAPE"



Inspired by the Afro-Porto fusion cuisine of Mozambik, the brand's organic evolution has led to its current positioning; the taste of escape. It is a multi-sensory brand that is built around customer experience.

Dining at Mozambik delivers a delicious taste experience coupled with consistent high-quality. The atmosphere is relaxed, the vibe comfortable and service levels beyond expectation. Visiting Mozambik is like a mini vacation, a break, a taste of escape.

Mozambik is not just a one-size-fits-all brand, each one has its own local flair and unique features.



# MOZAMBIK

## Main Menu

### STARTERS

#### COCO-LOCO WINGLETS

Crumbed chicken winglets served with Mozambik's new Coco-Loco sauce.

4 » R62 | 8 » R109 | 12 » R155

#### COCO-LOCO CHICKEN POPCORN

Tender chicken bites coated in coco-loco sauce.

#### CHEESY GARLIC ROLL

Fresh garlic Portuguese roll topped with cheese and served with garlic lemon herb or peri-peri sauce.

#### GIBLETS

Cooked slowly in a delicious Mozambikan tomato & red wine sauce served with a Portuguese roll. Peri-Peri optional.

#### CHICKEN LIVERS

Irresistible. Grilled & served with garlic, lemon & herb or Peri-Peri sauce & served with a Portuguese roll.

#### OLIVES STUFFED WITH CASHEWS

(100G)

Marinated in a chilli-lime infused olive oil.

#### HALOUMI

Crispy fried haloumi pops served with sweet chilli sauce.

#### CHICKEN TRINCHADO

Strips of chicken pan-fried in a not-so-traditional creamy garlic white wine sauce & served with a Portuguese roll.

#### BEEF TRINCHADO

Strips of steak pan-fried in a not-so-traditional creamy garlic white wine sauce & served with a Portuguese roll.

#### CHEESY GARLIC SNAILS

Served in a cheesy garlic & cream sauce. Served with a Portuguese roll.

#### CHOURICO IN PORTO SAUCE

Authentic Portuguese sausage sliced & pan-fried with onion in Mozambik's Porto sauce. Served with a Portuguese roll.

#### SQUID HEADS

Tentacles flash fried & served with Mozammainse.

#### CALAMARI

Tender calamari grilled, then pan-fried in a garlic, lemon & herb or Peri-Peri sauce. Served with a Portuguese roll.

#### CALAMARI & CHICKEN LIVERS

Tender calamari & chicken livers, grilled, then pan-fried in garlic, lemon & herb or Peri-Peri sauce. Served with a Portuguese roll.

#### CALAMARI CHOURICO OLIVES

Tender calamari with chourico & green olives, grilled, then pan-fried in garlic, lemon & herb sauce.

#### GARLIC BUTTER SNAILS

Served in a garlic butter & parsley sauce. Served with a Portuguese roll.

#### ★ PRAWN BILENE

Many have tried to replicate this legendary starter, but Mozambik's original "Cheesy Prawns" remains unrivalled. 6 De-shelled prawns cooked in a creamy cheddar & feta sauce. Served with a Portuguese roll.

#### MUSSELS DE XAI-XAI

10 Half-shell mussels steamed & served in a creamy garlic white wine sauce. Served with a Portuguese roll.

#### STARTER PLATTER

With grilled calamari, beef/chicken trinchado, chicken livers, 3 Peppadew rissoles & 2 Portuguese rolls.

BEEF » R340 | CHICKEN » R315

#### RISSOLES GALLERY

CHOOSE YOUR FILLING:

3 Pastry pockets stuffed to the brim with delicious flavour.

#### PEPPADEW & CHEESE RISSOLES

R69

#### CHICKEN RISSOLES

R69

#### PRAWN RISSOLES

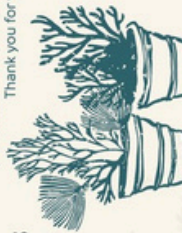
R79

#### RISSOLE TRIO

R73



Mozambik prepares all its dishes using premium, fresh ingredients. This means that your meal may take between 30 to 40 minutes to prepare. So sit back, kick off your shoes, and enjoy the vibe! All mains are served with a side of your choice. Weights on all products will vary after cooking. Images for illustrative purposes. Thank you for your understanding & patience.



### SEAFOOD

Your choice of fish grilled to perfection served with garlic, lemon & herb or Peri-Peri sauce. For the more adventurous try the Zambeziana, a coconut, chilli & lime sauce.

#### HAKE

R125

#### HAKE ZAMBEZIANA

R140

#### LINEFISH

SQ

#### LINEFISH ZAMBEZIANA

SQ

#### KINGKLIIP

SQ

#### KINGKLIIP ZAMBEZIANA

SQ

### CALAMARI

Perfectly grilled calamari, then pan-fried in a garlic, lemon & herb or Peri-Peri sauce.

#### CALAMARI

R199

#### CALAMARI & LIVERS

R159

#### CALAMARI, CHOURICO, OLIVES

R235

### ★ PRAWN STARS

One of Mozambik's signature dishes. Prawns tossed in a paprika and olive oil marinade, served with a garlic, lemon & herb or Peri-Peri sauce.

#### 10 MEDIUMS

R179

#### 20 MEDIUMS

R315

#### 30 MEDIUMS «2SIDES»

R445

#### 40 MEDIUMS «2SIDES»

R575

#### 6 QUEENS

R225

#### 8 QUEENS

R285

#### 16 QUEENS «2SIDES»

R525

### CHICKEN

Marinated in our trademark Afro-Porto flavour, then flame grilled & served with the following options:

#### QUARTER CHICKEN

- » Plain or spicy Moz-BBQ basting
- » Moz Peri-Peri Dry rub **«CALL»**
- » Garlic, Lemon & Herb or Peri-Peri
- » Zambeziana coconut or Meninas sauce **«CALL»**

#### HALF CHICKEN

- » Plain or spicy Moz-BBQ basting
- » Moz Peri-Peri Dry rub **«CALL»**
- » Garlic, Lemon & Herb or Peri-Peri
- » Zambeziana coconut or Meninas sauce **«CALL»**

#### FULL CHICKEN

- » Plain or spicy Moz-BBQ basting
- » Moz Peri-Peri Dry rub **«CALL»**
- » Garlic, Lemon & Herb or Peri-Peri
- » Zambeziana coconut or Meninas sauce **«CALL»**

#### CHICKEN DE MENINAS

- Partially deboned half chicken
- » Plain or spicy Moz-BBQ basting
- » Moz Peri-Peri Dry rub **«CALL»**
- » Garlic, Lemon & Herb or Peri-Peri
- » Zambeziana coconut or Meninas sauce **«CALL»**

#### CHICKEN TRINCHADO

Strips of chicken pan-fried in a not-so-traditional creamy garlic white wine sauce.

#### FILETE DE MANICA

Single tenderized chicken fillet crumbed & fried served with garlic, lemon & herb or Peri-Peri sauce.





# MOZAMBIK

## Main Menu

### GRILLS

#### GRILLED STEAK

Char-grilled steak seasoned to perfection OR basted in our signature Moz BBQ sauce & bay leaf rub.  
**200G SIRLOIN » R149 | FILLET » R199**  
**300G SIRLOIN » R199 | FILLET » R269**

#### MOZAMBIK STEAK

Char-grilled & pan-fried in a white wine, paprika, garlic & cream sauce, topped with a fried egg.  
**200G SIRLOIN » R179 | FILLET » R235**  
**300G SIRLOIN » R235 | FILLET » R279**

#### SACANA

**COLE**  
Irresistible, first char-grilled & then pan-fried in a red wine, garlic & creamy Peri-Peri sauce.  
**200G SIRLOIN » R185 | FILLET » R215**  
**300G SIRLOIN » R215 | FILLET » R279**

#### RIBS

Unprepared weight displayed.  
Grilled pork ribs with our signature Moz-Rib basting.  
**500G » R249 | 1KG » R449**

#### BEEF TRINCHADO

Strips of steak pan fried in a not-so-traditional creamy garlic white wine sauce.

R225

### SAUCES

R40

PEPPER | GARLIC | BILENE | TRINCHADO

### MOZAMBIKAN CURRIES

#### CHICKEN CURRY

R145

#### PRAWN CURRY

R199

#### CHICKEN & PRAWN CURRY

R179

A firm favourite. Mild Mozambican curry in a not-so-traditional creamy coconut sauce.

### PREGOS

#### STEAK PREGO FILLET

A tender steak pan-fried in a white wine, garlic, paprika & cream sauce served in a Portuguese roll.  
**R155**

#### CHICKEN PREGO

Marinated chicken breast served in a Portuguese roll with lettuce, onion, tomato & MozMayo.  
**R89**

#### PORTO CHICKEN PREGO

A tender chicken breast pan-fried in a white wine, garlic, paprika & cream sauce with grilled onions served in a Portuguese roll.  
**R105**

#### CRUNCHY CHICKEN PREGO

Crispy fried chicken fillet with lettuce, tomato, onion & MozMayo served in a Portuguese roll.  
**R99**

#### COCO-LOCO CHICKEN PREGO

Crispy fried chicken fillet coated in Mozambik's new Coco-LoCo sauce with lettuce, tomato, onion & MozMayo served in a Portuguese roll.  
**R99**

### ESPETADA

#### CHICKEN

Tender cubes of marinated chicken breast, skewered with onion & green peppers, char-grilled, served with garlic, lemon & herb or Peri-Peri sauce.  
**R149**

#### BEEF

Tender beef cubes rubbed with coarse salt & bay leaves, skewered with onion & char-grilled, served with garlic, lemon & herb or Peri-Peri sauce.  
**R219**

#### CHICKEN & PRAWN

3 Cubes of chicken breast, 3 queen prawns skewered with onion & green peppers, flame-grilled & served with garlic, lemon & herb, or Peri-Peri sauce.  
**R189**

#### CALAMARI

Calamari tubes & tentacles flame-grilled & served with a garlic, lemon & herb or Peri-Peri sauce.  
**R269**



### COMBOS & PLATTERS

Take yourself on a journey of taste. Served with our garlic, lemon & herb or Peri-Peri sauce.

1/4 CHICKEN & CALAMARI  
**R199**

1/4 CHICKEN & 6 MED PRAWNS  
**R199**

CALAMARI & 6 MED PRAWNS  
**R199**

1/2 CHICKEN & CALAMARI  
**R265**

1/2 CHICKEN & 6 MED PRAWNS  
**R265**

HAKE & CALAMARI  
**R215**

HAKE & 6 MED PRAWNS  
**R215**

200G SIRLOIN & 6 MED PRAWNS  
**R229**

RIBS & 6 MED PRAWNS  
**R229**

» UPGRADE MEDIUM PRAWNS TO 4 QUEEN PRAWNS « R69

SHARING PLATTER FOR 2  
**R525**

Beef espetada, calamari, half chicken & 6 medium prawns served with 2 sides.

SEAFOOD PLATTER FOR 2  
**R449**

10 Medium prawns, squid heads, calamari & 4 half-shell mussels & hake served with 2 sides.

FRESH CATCH FOR 2  
**R355**

6 Medium prawns, calamari, squid heads, 4 half-shell mussels, & battered hake served with 2 sides.

MIXED GRILL  
**R249**

250g Pork ribs, 120g woks, 1/4 Chicken served with a side.

SEASANYAMA PLATTER  
**R415**

300g Beef Espetada & Medium Prawns, Woks, Cheesy Garlic Roll, Pap & Ushatini served with one other side of your choice.



### VEGETARIAN

VEG & HALOUMI CURRY » Best served with coconut rice.  
**R139**

Sautéed mixed vegetables & haloumi in a not-so-traditional creamy mild curry sauce.

R119

#### VEG CURRY

» Best served with coconut rice.  
Whether you are a Vegetarian or not, this curry is a firm favourite. Sautéed mixed vegetables in a not-so-traditional creamy mild curry sauce.

R79

#### PERI-PERI CHICKPEAS

Chickpeas pan-fried in a Peri-Peri sauce.

R75

#### COCO-LOCO EGGPLANT POPCORN

Eggplant bites coated in coco-loco sauce.

R105

#### MELANZANE DE MANICA

Panko crumbed eggplant served with a Mozambikan style Ushatini.

### SALADS



R99

#### MOZ TABLE SALAD

A fresh salad consisting of crisp lettuce, beetroot, carrots, red cabbage, red onion, tomato, cucumber, olives, and Danish feta cheese.

R135

#### MOZ CHICKEN & CASHEW SALAD

Tender chicken strips grilled to perfection, served over a Moz Table Salad topped with cashew nuts.

R115

#### MOZ PRAWN SALAD

6 Medium de-shelled prawns served over cucumber, tomatoes, red onion, and fresh green pepper.

### SIDES



R35

#### COCONUT RICE

A Signature dish! You won't taste this anywhere else

R35

#### CHICKPEAS

R35

#### SIDE VEG

R35

#### MASHED POTATO

R35

#### SIDE SALAD

R35

#### CHIPS

R35

#### PAP & USHATINI





## SWEET TREATS



### DOUBLE DECKER

**R85**

Layers of white & dark chocolate mousse on a base of Sacher-Torte chocolate cake finished with a bittersweet chocolate glaze & topped with fine chocolate shavings.

### ICE-CREAM & CHOCOLATE SAUCE

**R39**

An old-school restaurant favourite. Scoops of vanilla ice cream drizzled with hot chocolate sauce.

### CHOCOLATE VOLCANO

**R89**

A rich chocolate Souffle made with fine chocolate & baked to perfection. This self-saucing dessert is filled with a scrumptious molten lava chocolate filling.

### CHOCOLATE RISSOLES

**R49**

Warm pastry pockets filled with decadent Bar-One chocolate served with ice cream & drizzled with hot chocolate sauce.

### PASSIONATE LEMON CHEESECAKE

**R89**

A passionfruit & lemon cheesecake made with whirls of lemon curd & layered over a gingerbread crumble base, topped with granadilla & fruit coulis.

### STRAWBERRY PAVLOVA

**R59**

Meringue base topped with vanilla ice cream, garnished with strawberry meringue, fresh strawberries, mint & strawberry syrup.

### MALVA PUDDING

**R85**

A popular South African dessert made of a caramelized sponge cake with a moist texture, served warm with ice-cream and mint.

**VARIOUS FLAVOURED DOM PEDRO'S  
& IRISH COFFEE'S AVAILABLE.**



*Life is uncertain.  
Eat dessert first!*



## NOTES:

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### KYKY'S YUMMY BEVS

Kiddies Sir Fruit Juice R25  
Orange, Mango, Fruit Cocktail.

Kiddies Soda Floats R37  
Coke, Crème Soda, Fanta.

Kiddies Milkshakes R35  
Your choice of chocolate, strawberry, lime, banana or bubble-gum.



### MOZO'S PRAWN SPEARS

R95  
5 Medium prawns served with a side.



### XAI XAI'S KIDDIES WINGLETS

R75  
200g Crumbed winglets & a side.



### DEE DEE'S CHICKEN STRIPS

R69  
Fried chicken strips served with MozMayo & a side.



### GIGI'S KIDDIES MARGHERITA

R80  
Classic 22cm pizza with a tomato sauce base topped with mozzarella cheese.

*Kids Menu*



# MOZAMBIK



### COCO'S KIDDIES RIBS

R129  
250g Tender pork riblets & a side.



### NICKY'S KIDDIES CALAMARI

R99  
Fried calamari tubes served with MozMayo & a side.



# THE

# taste of escape

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CEO & Chef Brett Michielin has overtime, developed a range of bastings, sauces and rubbing spices that have become Mozambik's trademark. The menu is inspired by **Afro-Porto** cuisine with a rich tapestry of flavour the common denominator across an eclectically styled offering. From traditional fare such as prawns through to Mozambik's famous chicken, the menu offers a wide variety of taste experiences.

## OUR SAUCES



### **GARLIC LEMON & HERB (GLH)**

- **INGREDIENTS:**

Butter, Lemon Juice, Garlic

- **USED FOR:**

Chicken, Fish, Prawns & Calamari



### **PERI - PERI**

- **INGREDIENTS:**

Garlic Lemon & Herb & Peri Peri

- **USED FOR:**

Chicken, Fish, Prawns & Calamari



### **PERI - PERI DRY RUB**

- **INGREDIENTS:**

Peri-Peri, Garlic, Olive Oil, Lemon & Bay Leaves

- **USED FOR:**

Chicken





### **ZAMBEZIANA**

- **INGREDIENTS:**

Coconut milk, Lemon, Olive Oil, Green Mamba & Bay Leaves

- **USED FOR:**

Chicken & Fish



### **MENINAS SAUCE**

- **INGREDIENTS:**

Coconut milk, Lemon, Olive Oil & Bay Leaves

- **USED FOR:**

Chicken



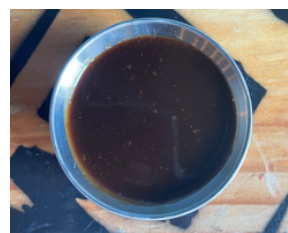
### **PLAIN MOZ BBQ**

- **INGREDIENTS:**

Tomato Sauce, Soya, Brown Sugar, Worcester Sauce

- **USED FOR:**

Steaks, Chicken & Ribs



### **SPICY MOZ BBQ**

**INGREDIENTS:**

Tomato Sauce, Soya, Brown Sugar, Worcester Sauce, Peri-Peri Sauce

- **USED FOR:**

Chicken



### **PORTO SAUCE**

- **INGREDIENTS:**

White wine, Garlic, Paprika & Butter

- **USED FOR:**

Fillet Prego, Porto Chicken Prego & the Mozambik Steak



### **SACANA**

- **INGREDIENTS:**

Red Wine, Cream, Garlic & Peri-Peri

- **USED FOR:**

Steak





## **BILENE**

- **INGREDIENTS:**  
Cream, Cheese & Garlic
- **USED FOR:**  
Snails & Prawns



## **GARLIC**

- **INGREDIENTS:** Bilene Premix & Garlic
- **USED FOR:**  
Steaks & Chicken



## **PEPPER**

- **INGREDIENTS:**  
Bilene Premix, Garlic, Onion & Black Pepper
- **USED FOR:**  
Steaks



## **CHEESE SAUCE**

- **INGREDIENTS:**  
Bilene Premix, Butter & Cheese
- **USED FOR:**  
Steaks, Chicken, Filete de Manica



## **CURRY**

- **INGREDIENTS:**  
Olive Oil, Tomato, Onion, Cream, Coconut Milk & Spices
- **USED FOR:**  
Chicken, Prawns & Veg





### **COCO LOCO SAUCE**

- **INGREDIENTS:**

Peri-Peri, Lemon Juice, Coconut Milk,

- **USED FOR:**

Coco Loco Winglets & Coco Loco Chicken Prego



### **TRINCHADO**

- **INGREDIENTS:**

White Wine, Cream & Garlic

- **USED FOR:**

Beef & Chicken Trinchado, Mussels



### **USHATINI SAUCE**

- **INGREDIENTS:**

Tomato, Onion, Green Chilli, Green Pepper & Ushatini spice pack

- **USED FOR:**

Side Pap & Ushatini, Melanzane Veg Meal



### **MONKEYGLAND SAUCE**

- **INGREDIENTS:**

Onion, Garlic, Ginger, Olive Oil, Chutney, Tomato Puree, Worcestershire Sauce, Tomato Sauce, Mustard, Wine, Chicken Stock, Soya Sauce, Brown Sugar, Salt, Coco-LoCo Sauce, Pepper

- **USED FOR:**

250g / 500g Rib portions & Ribs For The Table



## **TARTAR SAUCE**

- **INGREDIENTS:**

Mayonaise, Gerkins, Red onion, Gherkins, Soya Sauce, Garlic, Parsley, Salt Pepper, Sugar

- **USED FOR:**

Fried Fish



## **MOZMAYO (PINK SAUCE)**

- **INGREDIENTS:**

Mayonaise & Tomato Sauce

- **USED FOR:**

Kiddies Food, Chicken Prego & Crunchy Chicken Prego



## **MOZAMNAISE**

- **INGREDIENTS:**

Peri-Peri & Mayonaise

- **USED FOR:**

Squid Heads



## **SWEET CHILLI**

- **INGREDIENTS:**

Vinegar, Brown Sugar, Green Mamba

- **USED FOR:**

Chicken Rissoles, Peppadew Rissoles & Haloumi



## **SALAD DRESSING**

- **INGREDIENTS:**

White Wine Vinegar, Herbs & Spices, Lemon Juice, Mayonaise & Syrup

- **USED FOR:**

Salads



## **CHOCOLATE SAUCE**

- **USED FOR:**

Desserts served with ice cream



# THE SIDES

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**Chips**



**Coconut Rice**



**Mash**



**Chickpeas**



**Pap & Ushatini**

## **Grilled Veg**

**Ingredients:** Brinjal, Baby Marrow, Chickpeas, Green Beans, Red Onions, Carrots, 5ml Fish Spice

## **Side Salad**

**Ingredients:** Lettuce, Cucumber, Tomato, Red Onion, Red Cabbage, Carrot, Beetroot, Olives, Feta



## KIDS MENU



**XAI XAI'S KIDDIES WINGLETS**  
4 Crumbed winglets & a side



**MOZO'S KIDDIES RIBS 200g**  
Tender pork riblets & a side



**DEE DEE'S CHICKEN STRIPS - 100gr Fried**  
chicken strips served with MozMayo & a side



**NICKY'S KIDDIES CALAMAR - 130gr Fried**  
calamari tubes served with MozMayo & a side



**COCO'S PRAWN SPEARS 5**  
Medio prawns served with a side



**GIGI's MARGARITA PIZZA** Cheese & tomato  
Toppings:

- Chicken
- Wors
- Chorizo
- Feta
- Pineapple



### **KYKY'S YUMMY BEVS**

**Kiddies Soda Floats - Coke, Fanta, Cream Soda Kiddies**

**Milkshakes - Chocolate, Strawberry, Lime, Bubble-gum Kiddies**

**Fruit Juices - Mango, Fruit Cocktail & Orange**



# MOZAMBIK

## DRINKS MENU

### White Wine

#### WHITE BLEND

**Tasting Notes:**  
Tropical fruit meets citrus zip with a silky finish. It's like a sun-drenched playlist in a glass: smooth, refreshing, and impossible to sip just once.

#### Pairs with:

Seafood & Salad.

#### Let's Play a Game:

Take a selfie with your bestie & upload it to your Insta story tagging @mozambikrestaurants.

Graca R155  
Boschendal Boschen Blanc R199  
Simonsig Jamala R260

#### CHENIN BLANC

**Tasting Notes:**  
Main character energy—bright acidity, orchard fruit vibes, and a splash of citrus. Fresh & zesty.

#### Pairs with:

Our Vegetarian Dishes or Fish.

#### Have a Laugh:

I only drink wine on 2 occasions, when I'm happy & when I'm not.

Spier R189  
KWV R220  
Simonsig Starting Blocks R205  
Boschendal Rachelsfontein R200

#### CHARDONNAY

**Tasting Notes:**  
Think juicy pear, hints of vanilla, and a whisper of oak. It's like a summer afternoon in a glass, effortlessly chic and totally sippable.

#### Pairs with:

Kingklip or our Creamy Chicken Curry.

#### Have a Laugh:

What's a horse's favourite wine? Chardonnay-nay!

Durbanville Hills R205  
Franschhoek Cellar R205  
Spier R199

#### SAUVIGNON BLANC

**Tasting Notes:**  
It's basically sunshine in a glass—bursting with bright citrus, tropical fruit, and that signature Sauv Blanc snap.

#### Pairs with:

Calamari, Prawns, Fish or Salad.

#### Have a Laugh:

Sometimes I write "Drink Wine at Mozambik" on my to-do-list.

Durbanville Hills R205  
Porcupine Ridge R75  
Spier R199  
Franschhoek Cellar R205  
Lomond R275

#### SPARKLING

**Tasting Notes:**  
Bubbly with attitude—zesty citrus, crisp green apple. It's bright, cheeky, and always down to pop off at brunch.

#### Pairs with:

Anything Chicken.

#### Challenge:

Wink at someone in the restaurant & see how they react.

JC Le Roux Domaine R235

#### SEMI SWEET

**Tasting Notes:**  
Sweet but not too sweet—this semi-sweet sipper brings juicy peach, honeyed vibes, and a flirty finish.

#### Pairs with:

Calamari or Chicken.

#### Let's Play a Game:

Can you and your friends count to 10 in Portuguese?

Nederburg Classic Stein R60  
R175

### Red Wine

#### CABERNET SAUVIGNON

**Tasting Notes:**  
Rich, bold, and effortlessly cool—It's all dark berries, smooth oak, and a hint of spice.

#### Pairs with:

Peri-Peri Chicken, Sacana Steak or Mozambik's Signature Ribs.

#### Have a Laugh:

The best way to see if a bottle of wine is breathing is to give it mouth-to-mouth!

Nederburg Classic R60  
Franschhoek Cellar R175  
R220

#### MERLOT

**Tasting Notes:**  
Velvety, smooth, and seriously drinkable—Taste's like juicy plum, a dash of cocoa, and a laid-back vibe.

#### Pairs with:

Mozambik Steak, Curry or Beef Espetada.

#### Let's Play a Game:

Make up a new word for Cheers then use it everytime you take a sip with your mates.

Durbanville Hills R75  
KWV R80  
Douglas Green R64  
R205  
R230  
R189

#### PINOTAGE

**Tasting Notes:**  
It's giving 'old money'. This wine is all bold, juicy blackberry, smoky spice, and a touch of dark chocolate.

#### Pairs with:

Beef Trinchado, Grilled Steak or one of our Combo Sensations.

#### Challenge:

Take a sip if your name starts with an M.

Kanankop Kadette R349  
Simonsig Pick of the Bunch R320  
Beyerskloof R270

#### SHIRAZ

#### Tasting Notes:

Tastes like it could be the distant cousin of our Mozambik Peri-Peri sauce, smooth & flavourful yet spiced to perfection.

#### Pairs with:

Prego, Mozambik Peri-Peri Chicken or Espetada.

#### Have a Laugh:

I am a wine enthusiast. The more wine I drink, the more enthusiastic I get.

Spier R220  
Franschhoek Cellar R80  
R225

#### RED BLEND

**Tasting Notes:**  
Bold meets smooth—dark fruit & soft spice.

It's your go-to pour for chill nights and good vibes.

#### Pairs with:

Steak, Giblets or a Chocolatey Dessert.

#### Have a Laugh:

Tell the funniest joke you know to the table next to you.

Rail Road Red Blend R185  
Alto Rouge R300

#### ROSE

#### Tasting Notes:

Rose all day—a splash of citrus, and major sunset energy.

#### Pairs with:

Haloumi, Hake or Lemon & Herb Chicken.

#### Let's Play a Game:

Post a picture of your meal paired with a glass of Rose on Instagram and tag @mozambikrestaurants.

Boschendal Blanc De Noir R68  
Nederburg Classic R60  
R175  
R200

**MICHELIN WINES** By Jordan Wine Estate, Stellenbosch.  
In our 'House Wine' Era.

Flip Flop Sauvignon Blanc R60  
R65  
R175

Octopus Ink Merlot R65  
R185



# MOZAMBIK

## DRINKS MENU

### Mozambik Classics

	VGN	ALC
<b>STRAWBERRY SHERBET SCHMOOZE</b> A sour strawberry infused vodka served over crushed ice.		<b>R40</b>
<b>FROZEN CANDY CANE</b> Strawberry Schmooze & lime cordial.		<b>R45</b>
<b>PASSION FRUIT DAQUIRI</b> Passion fruit, mint & vodka infused cocktail blended with ice.	<b>R50</b>	<b>R70</b>



**RED BULL VODKA**  
Double shot of Pushkins Vodka & Red Bull Energy.

#### MIMOSAMBIK

Robertson Winery's Mimosa Sparkling Spritzer is full of vibrant notes of freshly squeezed orange juice, offering a sweet & tangy citrus burst.

**GLASS: R45 | BOTTLE: R220**



### JUGS

**SMALL LARGE**

<b>BACARDI RUM &amp; RASPBERRY</b>	<b>R71</b>	<b>R160</b>
<b>KATEMBA</b> Coza-Cola & Red Wine.	<b>R50</b>	<b>R102</b>
<b>SNAKE BITE</b> Bacardi Spiced Rum, Potency & Raspberry.	<b>R65</b>	<b>R145</b>
<b>GREEN MAMBA</b> Bacardi Spiced Rum, Apple Sours & Cream Soda.	<b>R65</b>	<b>R130</b>
<b>SANGRIA</b> Red wine, Fanta, Sprite & Pineapple.	<b>R59</b>	<b>R142</b>

### Energiser Mocktails

<b>NOJITO BULL</b> Red Bull Energy OR Sugar Free garnished with lemon & mint.	<b>R50</b>
<b>WATERMELON DAQUIRI BULL</b> Sir Fruit Lime Juice & Strawberry Puree topped with a can of Red Bull Red Edition: Watermelon.	<b>R60</b>
<b>SKYS THE LIMIT</b> Luckybird Elderflower syrup, Sir Fruit lime juice & pineapple topped with a can of Red Bull Blue Edition: Juneberry.	<b>R70</b>
<b>ELECTRIC SUNSET</b> Sir Fruit lime juice & passion fruit puree topped with a can of Red Bull Apricot.	<b>R60</b>

### Cocktails

<b>I-AM-BROKE</b> Count Pushkins Vodka, Soda, Lime, Hope.	<b>R50</b>
<b>BACARDI MAITAI</b> The king of tiki cocktails is well balanced with fruity sweetness, & rich almond & citrus flavours creating a delightfully refreshing cocktail using Bacardi Carta Blanca Rum.	<b>R79</b>
<b>BACARDI LONG ISLAND</b> A cocktail classic; five white spirits are combined & lengthened with cola.	<b>R79</b>
<b>BACARDI MOJITO</b> Bacardi Carta Blanca Rum, lemon or lime, mint & sugar syrup topped with soda water, poured over crushed ice.	<b>R49</b>
<b>CAIPIRINHA</b> Cachaça, lemons or limes & sugar syrup, served over crushed ice.	<b>R85</b>
<b>COSMOPOLITAN</b> Count Pushkins Vodka, Sir Fruit cranberry juice & triple sec.	<b>R48</b>
<b>STRAWBERRY DAQUIRI</b> Bacardi Carta Blanca Rum & Strawberry Puree.	<b>R50</b>
<b>FROZEN/SHAKEN MARGARITA</b> Jose Cuervo Silver Tequila, triple sec & Sir Fruit lime juice.	<b>R65</b>
<b>PEMBA COLADA</b> Coconut liquor, pineapple, peach, coconut & Bacardi Carta Blanca Rum.	<b>R55</b>
<b>MANGO DAQUIRI</b> Bacardi Carta Blanca Rum & Mango Puree.	<b>R50</b>
<b>POPPED CHERRY</b> Imagin Gin, Sir Fruit Cherry Cordial, Lemon Juice & Tonic.	<b>R62</b>
<b>PASHGIN</b> Imagin Gin, Lucky Bird Passion Fruit Syrup & Tonic.	<b>R59</b>
<b>RASPBERRY ROSE</b> Count Pushkins Vodka, Malibu, Monin Raspberry & Rose Syrup, lime & lemonade.	<b>R99</b>
<b>MOZAMBIKAN ISLAND</b> Kiporiri, Jack Daniels Whiskey, Captain Morgan Dark Rum, Jose Cuervo Gold Tequila, Monin Sun Dried Orange Syrup, Lemon Juice & Coke.	<b>R82</b>
<b>PALOMA</b> Refreshing blend of Jose Cuervo Tequila, Luckybird Grapefruit Syrup, Sugar Syrup & Soda Water.	<b>R99</b>
<b>PASSIONFRUIT CAIPIRINHA</b> Not-so-traditional caipirinha blended with passion fruit.	<b>R90</b>



**WATERMELON GIN BULL**  
Fresh lime, Imagin Gin & Red Bull Red Edition: Watermelon with ice.

### More cocktails

<b>JUNEBERRY BLUES</b> Bacardi Carta Blanca Rum, lime cordial, Blue Curacao & Red Bull Blue Edition: Juneberry served with ice.	<b>R105</b>
<b>TROPICAL BULL</b> Bacardi Carta Blanca Rum, lime or lemon, sugar syrup & mint topped with Red Bull Apricot Edition: Apricot & Strawberry.	<b>R85</b>

### Shooters

<b>SPRINGBOK</b> Peppermint liquor & cream liquor.	<b>R20</b>
<b>MOZAM TOILET</b> Cream liquor, chocolate liquor & red sambuca.	<b>R20</b>
<b>BRAIN HAEMORRHAGE</b> Wild Peach Schnapps, cream liquor & grenadine.	<b>R20</b>
<b>THE MO</b> Jagermeister, Potency & caramel vodka.	<b>R25</b>
<b>CHOCOLATE CAKE</b> Hazelnut liquor, caramel vodka & chocolate liquor.	<b>R25</b>
<b>BLOWJOB</b> Coffee liqueur, cream liquor & cream.	<b>R20</b>
<b>MOZ PICKLE BACK</b> Bacardi Spiced Rum served with pickle juice & a pickle.	<b>R32</b>

### Specialty Shooters

<b>DOUBLE JAGER BOMB</b> Jagermeister & Red Bull Energy.	<b>R99</b>
<b>DOUBLE MELON BOMB</b> Jagermeister & Watermelon Red Bull: Summer Edition.	<b>R99</b>
<b>DOUBLE WATER BLOMMET JIE</b> Potency & Dry Lemon.	<b>R59</b>

### Buckets



**CORONA BUCKET (6)**  
**R220**



**SAVANNA BUCKET (4)**  
Any Variant  
**R170**

### Beers & ciders

(Ask your waiter for an in-store beer selection)

<b>AMSTEL LAGER</b>	<b>R37</b>
<b>CARLING BLACK LABEL</b>	<b>R37</b>
<b>CASTLE FREE</b>	<b>R35</b>
<b>CASTLE LAGER</b>	<b>R35</b>
<b>CASTLE DOUBLE MALT</b>	<b>R37</b>
<b>CASTLE LITE</b>	<b>R37</b>
<b>CORONA</b>	<b>R43</b>
<b>CORONA CERO</b>	<b>R43</b>
<b>FLYING FISH LEMON/APPLE</b>	<b>R38</b>
<b>HANSA PILSNER</b>	<b>R35</b>
<b>HEINEKEN</b>	<b>R42</b>
<b>HEINEKEN ZERO</b>	<b>R42</b>
<b>HEINEKEN SILVER</b>	<b>R42</b>
<b>STELLA ARTOIS</b>	<b>R43</b>
<b>WINDHOEK LAGER 330ML</b>	<b>R39</b>
<b>WINDHOEK LAGER 440ML</b>	<b>R47</b>

**DRAUGHT**  
(Subject to availability)

<b>CASTLE LITE</b>	<b>R35</b>
<b>HEINEKEN</b>	<b>R50</b>
<b>WINDHOEK</b>	<b>R57</b>
<b>STELLA ARTOIS</b>	<b>R38</b>
	<b>R40</b>
	<b>R57</b>
	<b>R40</b>

<b>BRUTAL FRUIT</b>	<b>R39</b>
<b>BLACK CROWN</b>	<b>R42+</b>
<b>HUNTERS DRY</b>	<b>R45</b>
<b>HUNTERS GOLD</b>	<b>R45</b>
<b>SAVANNA DRY</b>	<b>R49</b>
<b>SAVANNA LIGHT</b>	<b>R49</b>
<b>SAVANNA ZERO</b>	<b>R49</b>

Images for illustrative purposes.



# THE drinks

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## COCKTAILS X 12



### CAIPIRINHIA

- 2 Tots Cachaca, 4 Wedges Lime/Lemon, 1 Tot Gom Sugar Syrup and garnished with 4 fresh mint leaves served over crushed ice



### COSMO

- 1 Tot Count Pushkins Vodka, 2 Tots Sir Juice Cranberry Juice, 1/2 Tot Grenadine, 1 Tot Triple Sec, shaken with ice, strained and garnished with Maraschino cherry



### STRAWBERRY DAIQUIRI - VIRGIN OPTION AVAILABLE

- 2 Tots Bacardi, 3 Tots Kegtails Strawberry Daiquiri Syrup Virgin: 3 Tots Strawberry Syrup, 2 Tots Water blended with ice & garnished with a Maraschino cherry



### FROZEN / SHAKEN MARGARITA

- 1 Tot Jose Cuervo Silver Tequila, 1 Tot Triple Sec, 2 Tots Lime Cordial, garnished with salt rimmed glass & lemon wheel slice



### PEMBA COLADA - VIRGIN OPTION AVAILABLE

- 2 Tots Bacardi White Rum, 1 Tot Malibu, 3 Tots Kegtails Pemba Colada Mix
- Virgin: 2 Tots Water, 3 Tots Kegtails Pemba Colada Mix & both garnish with a Maraschino cherry



### **BACARDI LONG ISLAND**

Five white spirits combined & lengthened with cola

- BUILD: 1/2 Tot Silver Tequila, 1/2 Tot Bacardi, 1/2 Tot Vodka, 1/2 Tot Imagin Gin, 1/2 tot Triple Sec topped with 150 ml Coke garnished with lemon sliced
- KEGTAIL: 175 ml Kegtails Long Island Mix, ice & garnish lemonslices



### **BACARDI MOJITO**

- BUILD: 2 Tots Bacardi, 1 Gom Syrup, 6 Mint Leaves, 4 Lime Wedges, 1 Can Soda Water
- KEGTAIL: 150 ml Kegtails Mojito Mix, crushed ice & 6 Mint leaves & 4 Lime wedges & lemon or lime slice



### **MANGO DAIGUIRI - VIRGIN OPTION AVAILABLE**

- 2 Tots Bacardi white rum, 3 Tots Kegtails Mango Syrup
- Virgin: 3 Tots Kegtails Mango Syrup, 2 Tots Water garnish with Maraschino cherry and blended with ice



### **I AM BROKE**

- 1 Pushkins vodka, 2 lime cordial, 1 soda water
- Garnish: Lemon slice



**TOP TIP: Upsell an extra shot of Vodka!**



### **WATERMELON GIN BULL**

- 1 Imagin Gin, 1 Red Bull Watermelon, Squeeze Lime Juice & garnished with a lime



### **BACARDI MAI TAI**

- BUILD: 2 Tots Bacardi White rum, 1 Tot Captain Morgan Dark Rum, 1/2 Tot lime juice, 1/2 Tot Triple Sec, 1/2 Tot Almond Syrup (Orgeat), dash bitters KEGTAIL: 150 ml
- Kegtails Mai Tai Mix, crushed ice Garnished with Dried or fresh orange & Maraschino Cherry



### **TROPICAL BULL**

- 1 Tot Bacardi Rum, 1 Apricot Red Bull, 1/2 Tot Gom Syrup, garnished with Maraschino Cherry, 4 lime wedges & 6 mint leaves



# MOZAMBIK CLASSICS X 5



## STRAWBERRY SHERBET SCHMOOZE

A sour strawberry infused Pushkins vodka served over crushed ice & garnished with a Maraschino Cherry

- 2 Tots Strawberry Schmooze, 1/2 Tot Grenadine,



## FROZEN CANDY CANE

- 2 Tots Strawberry Schmooze, 1 Tot Lime Cordial, 1 Tot Grenadine  
Blended with ice & garnished with Maraschino Cherry & Lemon half slice



## PASSION FRUIT DAIQUIRI - VIRGIN OPTION AVAILABLE (V)

- 2 Tots Count Pushkins Vodka, 2 Tots Passion Fruit Cordial & 6 - 8 Mint leaves and lemon wheel garnish
- Virgin: 4 Tots Passion Fruit Cordial & 6 - 8 Mint leaves & lemon wheel garnish



## RED BULL VODKA

- 2 Tots Count Pushkins Vodka & 1 tin Red Bull Energy  
garnished with lime wheel



## MIMOZAMBIK - Robertson Mimosa

- 250ml Robertson Mimosa per serving

## PREP

### STRAWBERRY SCHMOOZE MIX

- 1Ltr Strawberry Schmooze
- Mix 1 Bottle Pushkins Vodka

Method:

- Add 1 full bottle of Pushkins Vodka to the Strawberry Schmooze mix



## GOM SYRUP

- 2KG Brown Sugar
- 2Ltrs Water

Method:

- Add Brown Sugar and water to blender Blend well until all sugar has dissolved Store in bottle



# JUGS - LARGE OR SMALL X 5



**SNAKE BITE** - Bacardi Spiced Rum, Potency & Raspberry  
JUG: 4 Tots Bacardi Spiced, 3 Tots Potency, 600ml Sparberry  
GLASS: 2 Tots Bacardi Spiced, 1 Tot Potency, 300ml Sparberry



**GREEN MAMBA** - Bacardi Spiced Rum, Apple Sours & Creme Soda  
JUG: 4 Tots Bacardi Spiced, 3 Tots Apple Sours, 600ml Creme Soda  
GLASS: 2 Tots Bacardi Spiced, 1 Tot Apple Sours, 300ml Creme Soda



**SANGRIA** - Red Wine, Fanta & Pineapple  
JUG: 500ml Red Wine, 150ml Fanta, 150ml Sprite, 200gr Pineapple  
GLASS: 200ml Red Wine, 50ml Fanta, 50ml Sprite, 90gr Pineapple



**R&R - Rum & Raspberry**  
JUG: 7 Tots Bacardi Spiced, 600ml Sparberry  
GLASS: 3 Tots Bacardi Spiced, 300ml Sparberry



**KATEMBA** - Coca-Cola & red wine  
JUG: 500ml Red Wine, 500ml Coke  
GLASS: 250ml Red Wine, 250ml Coke



# GIN IS MY THING X 6



## PASH GIN

- 1 Tot Imagin Gin, 1 Tot Passion Fruit Syrup, 1 can Tonic Water garnished with fresh mint leaves



## WATERMELON CRUSH

- 2 Tot's Imagin Gin, 1 Tot Watermelon Syrup, 1 Tot Lemon juice, 1 can Tonic Water & dried or fresh orange



## POPPED CHERRY

- 1 Tot Imagin Gin, 1 Tot Cherry Cordial, 1/2 Tot Lemon Juice, 1 can Tonic Water garnished with 1 Maraschino cherry



## GIN BLOM

- 1 Tot Imagin Gin, 1 Tot Elderflower, 1/2 Tot Lemon Juice, 1 can Tonic Water garnished with dried or fresh orange juice

## NOTES:


## PREMIUM COCKTAILS X 6



### POLOMA

- 1 GOM syrup , 2 Grapefruit syrup, 2 Jose SILVER Tequila , 1 Soda water, Crushed ice Garnish: Dried
- Orange



### RASPBERRY ROSE

- 1 Tot Count Puskins Vodka, 1 Tot Malibu, 1 Tot Monin Raspberry, 1 Tot Monin Rose, 4 Lime Wedges, 1 Can Lemonade & garnished with a dried or fresh orange wheel



### PASSIONFRUIT CAIPIRHINHA

- 2 Cacahaca Pitu, 1 GOM syrup, 1 lime cut into quarters , 2 passion fruit puree,
- crushed ice Garnish: Lemon



### JUNEBERRY BLUES - Energizer cocktail made with a new flavour Red Bull

- 2 Tots Bacardi white, 1Tot Blue Curacao, 1 Tot Lime Cordial, 1 Can Juneberry Red Bull, garnished with a fresh lime wheel



### MOZAMBIK ISLAND -A dark 4 spirited Long Island Ice tea version of this classic cocktail

- 1/2 Tot Klipdrift Brandy, 1/2 Tot Jack Daniels Bourbon, 1/2 Tot Captain Morgan Dark Rum, 1/2 Tot Jose Cuervo Gold Tequila, 1 Tot Monin Sundried Orange Syrup with 1 Tot Lemon Juice and topped with 50 ml Coke and garnished with a Lemon slice on rim & lemon wedge inside



# REDBULL MOCKTAILS NEW



## SKIES THE LIMIT

- 1 Redbull Juneberry, 1 Elderflower syrup. ½ tot Sir- fruit Lime juice, 90g Pineapple



## ELECTRIC SUNSET

- 1 Redbull Apricot&Strawberry, 1 Passionfruit Puree, ½ tot Sir- fruit lime juice, 6 mint leaves Garnish: Dried Orange



## NOJITO BULL Energizer cocktail made with a new flavour Red Bull

- 1 Redbull, 6 mint leaves, ½ Lemon cut into quarters Garnish: Lemon Slice



## WATERMELON DAQUIRI BULL

- 1 Redbull Watermelon, 1 Kegtails Strawberry Syrup, ½ tot Sir- fruit lime juice Garnish: Lemon Slice
- Lemon Slice

## NOTES:

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## SHOOTERS



### SPRINGBOK

- 1/2 Tot Peppermint Liqueur, 1/2 Tot Cream Liqueur
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### MOZAM TOILET

- 1/3 Nachtmuzik Chocolate Liqueur, 1/3 Cream Liqueur, 1/3 Zappa Red Sambuca



### BRAIN HEAMORRHAGE

- 1/3 Peach Schnapps, 1/3 Cream Liqueur, 1/3 Grenadine



### THE MO

- 1/3 Potency, 1/3 Caramel Vodka, 1/3 Jagermeister



### CHOCOLATE CAKE

- 1/3 Hazelnut Frangelico Liqueur, 1/3 Caramel Vodka, 1/3 Nachtmuzik Chocolate Liqueur



### BLOWJOB

- 1/3 Kahlua Coffee Liqueur, 1/3 Cream Liqueur, 1/3 Pouring Cream



### MOZ PICKLE BACK

- 1 Tot Bacardi Spiced Rum, 1 Tot Pickle Juice & 1 Pickle in another shooter glass



## SPECIALITY SHOOTERS



### DOUBLE JAGER BOMB

- 2 Tots Jagermeister in 2 individual shooter glasses placed in a Whisky glass, topped with 1/2 glass Red Bull Energy



### DOUBLE MELON BOMB

- 2 Tots Jagermeister in 2 individual shooter glasses place in a Whisky glass, topped with 1/2 glass Watermelon Red Bull: Summer Edition



### DOUBLE WATERBLOMMETJIE

- 2 Tots Potency 1/4 Can Dry Lemon
  1. Pour Potency in 2 glass shot glasses
  2. Place shot glasses carefully into your whiskey glass
  3. Pour in a 1/4 of your Dry Lemon

## NOTES:

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## BEERS



AMSTEL LAGER  
CARLING BLACK LABEL  
CASTLE DOUBLE MALT  
CASTLE FREE  
CASTLE LAGER  
CASTLE LIGHT  
CORONA  
CORONA CERO



FLYING FISH (LEMON OR APPLE)  
HANSA PILSNER  
HEINEKEN SILVER  
HEINEKEN  
HEINEKEN ZERO  
STELLA ARTOIS  
WINDHOEK LAGER  
(330ML / 440ML)

## DRAUGHT

Subject to availability - 340ml & 500ml

CASTLE LIGHT  
HEINEKEN  
WINDHOEK  
STELLA  
ARTOIS



## CIDERS

BRUTAL FRUIT RUBY APPLES  
BRUTAL FRUIT LITCHI SECHE  
BLACK CROWN G&T  
HUNTERS DRY  
HUNTERS GOLD  
SAVANNA DRY  
SAVANNA LIGHT  
SAVANNA ZERO



## BUCKETS

SAVANNA (4)  
CORONA (6)

# THE wines

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## SPARKLING



JC LE ROUX LA DOMAINE

## SEMI SWEET



NEDERBURG STEIN

- glass option available



## WHITE WINE

### WHITE BLENDS



BOSCHENDAL BOSCHEN BLANC



GRACA



SIMONSIG JAMALA  
- glass option available

### CHARDONNAY



DURBANVILLE HILLS



FRANSHOEK CELLAR  
• glass option available



SPIER

### NOTES:

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# CHENIN BLANC



BOSCHENDAL RACHELSFONTEIN



KWV

- glass option available



SPIER



SIMONSIG STARTING BLOCKS

- glass option available

## NOTES:

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## ROSE



### BOSCHENDAL BLANC DE NOIR

- glass option available



### NEDERBURG ROSE

- glass option available

## SAUVIGNON BLANC



### DURBANVILLE HILLS

- glass option available



### FRANSCHHOEK CELLAR

- glass option available



### SPIER



### LAMOND



### PORCUPINE RIDGE

## RED WINE

### CABERNET SAUVIGNON



NEDERBURG CAB SAUV  
• glass option available



FRANSHHOEK CELLAR

### MERLOT



KWV  
• glass option available



DOUGLAS GREEN  
• glass option available



DURBANVILLE HILLS  
• glass option available





## PINOTAGE



KANNONKOP KADETTE



SIMONSIG PICK OF THE BUNCH



BEYERSKLOOF

## SHIRAZ



SPIER



FRANSCHHOEK  
- glass option available

## NOTES:

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## HOUSE WINE



MICHELIN WINES - FLIP FLOP SAUV BLANC  
- glass option available



MICHELIN WINES-OCTOPUS INK MERLOT  
glass option available

## NOTES:

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## BLEND

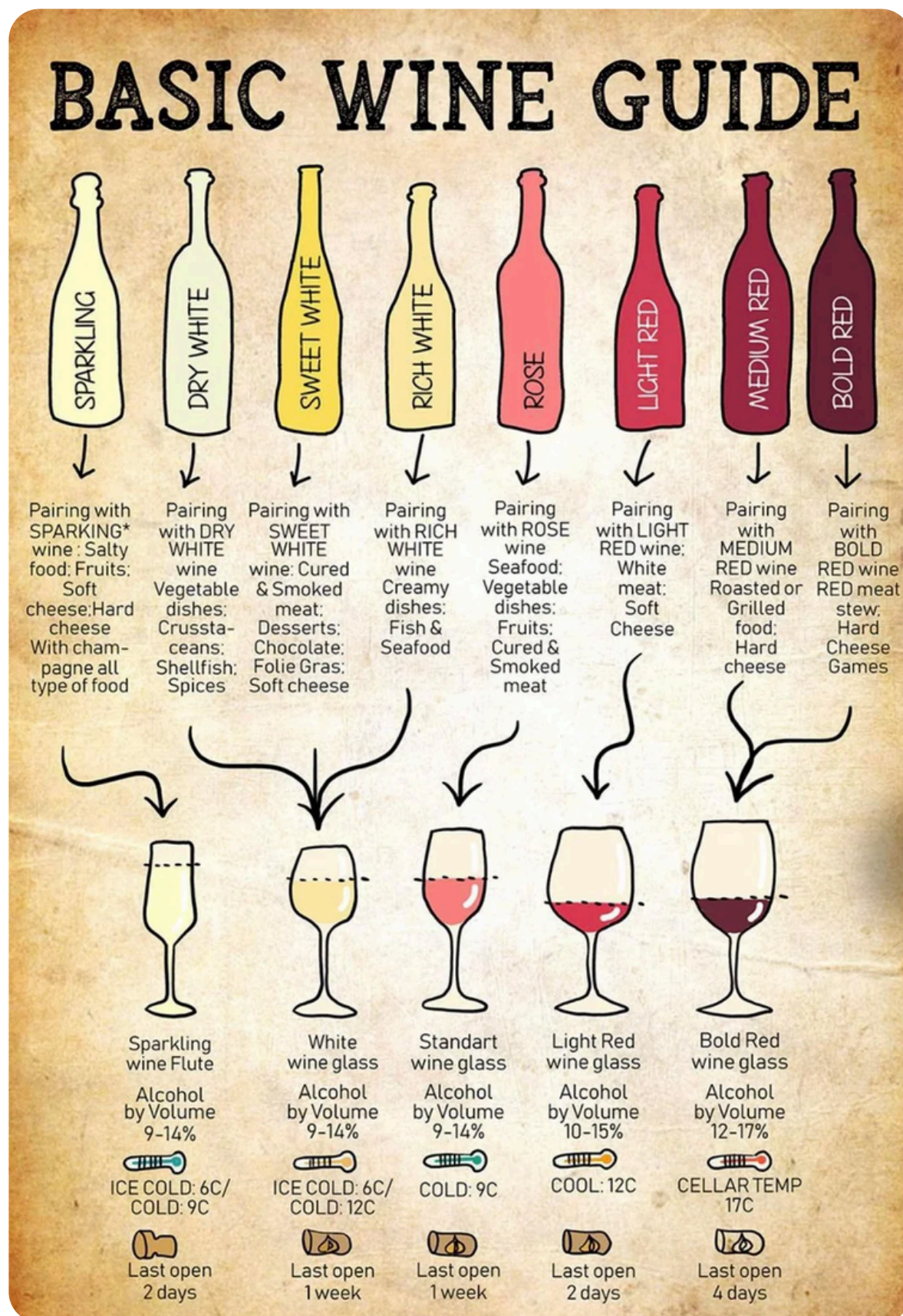


RAIL ROAD RED



ALTO ROUGE









1,3 L Jug



Martini glass



Gin cut glass



Tiki glass

# GLASSES

WINE - 330 ml

MASON - 440ML

WHISKY - 330 ml

GIN CUT GLASS

ZOMBIE TALL - 340 ml

JUG - 1,3 litres

MARGARITA - 330 ml

MARTINI - 280 ml

SCULL MUG - 500 ml

TIKI - 410 ml

WINE CARAFFE - 250 ml



MILKSHAKE MASON



Whiskey



Margarita



Skull Glass



Caraffe





**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





# HOT BEVERAGES & MILKSHAKES

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CAPPUCCINO- DECAF OPTION AVAILABLE

CAFE' LATTE -DECAF OPTION AVAILABLE

CREAM OR FROTH OPTIONS

COFFEE BASE ESPRESSO-DECAF OPTION AVAILABLE

DOUBLE ESPRESSO

FILTER COFFEE - DECAF OPTION AVAILABLE

FIVE ROSES TEA

ROOIBOS TEA HOT

CHOCOLATE

MILO

## MILKSHAKES

VANILLA

STRAWBERRY

CHOCOLATE

LIME

BUBBLEGUM

BANANA



# RESTAURANT HYGIENE PROCEDURES



## HYGIENE THE MOZAMBIK WAY



### HAND WASH, AND TABLE CLEANING FOR WAITERS BETWEEN SERVING GUESTS

CERTAINLY! HANDWASH, AND TABLE CLEANING FOR WAITERS BETWEEN SERVING GUESTS IS CRUCIAL FOR MAINTAINING CLEANLINESS AND HYGIENE STANDARDS. HERE'S A SIMPLE STEP-BY-STEP GUIDE:

#### HAND HYGIENE:

WASH HANDS THOROUGHLY WITH SOAP AND WATER FOR AT LEAST 20 SECONDS.

PAY ATTENTION TO CLEANING BETWEEN FINGERS, UNDER NAILS, AND WRISTS.

USE HAND SANITIZER WITH AT LEAST 70% ALCOHOL IF SOAP AND WATER ARE NOT AVAILABLE.

#### TABLE CLEANING:

REMOVE ANY USED DISHES, BASKETS, TABLE RUNNERS AND SERVIETTE HOLDERS FROM THE TABLE.

WIPE DOWN THE TABLE SURFACE WITH A CLEAN CLOTH OR DISINFECTANT TO REMOVE ANY SPILLS, CRUMBS OR RESIDUE.

PAY ATTENTION TO CORNERS AND EDGES OF THE TABLE.

REPLACE TABLE RUNNERS, UTILITY BASKETS & SERVIETTE HOLDERS

#### ENSURE UNIFORM/APRON IS CLEAN AND TIDY:

CHECK FOR ANY SPILLS OR STAINS ON CLOTHING AND CLEAN AS NEEDED.

AVOID TOUCHING FACE, HAIR, OR OTHER SURFACES AFTER CLEANING HANDS AND TABLE.

#### REPEAT:

REPEAT THE PROCESS AFTER SERVING EACH GROUP OF GUESTS TO MAINTAIN CLEANLINESS THROUGHOUT THE SERVICE.

CONSISTENTLY FOLLOWING THESE STEPS HELPS ENSURE A CLEAN AND HYGIENIC ENVIRONMENT FOR GUESTS AND STAFF ALIKE.



# MOZAMBIK

## WAITER ORDER SEQUENCE - " THE TASTE OF ESCAPE"

1. Hostesses / floor manager seat customers or
2. Waiters seat them taking menu's and "salted roasted complimentary peanuts" for guests
3. Introduce yourself and write name on paper table runner
4. Take drinks order first if they in a hurry you can take the starter orders (remember to mention the starters served with a bread roll, we say it is served with a freshly baked Portuguese roll) and main course orders
  - 4.1 Remember Cappuccino offer cream or froth
  - 4.2 Cocktails ask virgin or alcoholic
  - 4.3 Water still or sparkling small or large bottle (Mint & lemon slice in glass)
5. Serve drinks from the right and food from the left and clear food and drinks from the right
6. Taking food orders remember the following
  - 6.1 Chicken - which sauce – GLH, Peri peri (mild, medium, hot), dry rub, BBQ plain or spicy, Zambeziana or Meninas (not hot)
  - 6.2 Steak orders choice of
    - \* fillet or sirloin – 200g or 300g
    - \* steak – how would you like your steak cooked? Rare, medium rare, medium, well done
    - \* extra sauce – cheese, creamy garlic, pepper
  - 6.3 Fish orders choice of hake, line fish or kingklip  
What is the Line fish of the day?  
If the customer requests fried fish – Yes sure no problem!  
\* sauce option – GLH, Peri peri (mild, medium, hot), Zambeziana or Meninas (not hot)
  - 6.4 Side dishes, remember to be more descriptive when explaining orders, painting a picture for the customer so they may have an image in their mind; pan fried chickpeas, grilled vegetables, coconut rice, etc.
7. Repeat order back to customers, now go and place the order @ the POS (Point of sale)  
Remember to order starters & mains separate (mains can be hold on system) send once starters are cleared
8. @ SCULLERY ENSURE CUTLERY & CROCKERY IS CORRECTLY DISPOSED AND PACKED!!!!!!
9. Take basket off the table and fill with cutlery needed for the meal & place back on table (Peri Peri should already be in the basket)
10. Serve food, clear & keep replenishing drinks for the guests, don't wait till the drink is finished, offer before finishing up (your line when removing empty plates is "I am glad to see you enjoyed your meal")
11. Once cleared mains, wipe table down and present dessert menu's
12. Present bill folder with slip & sweets, ask whether paying cash, card or zapper. Bring credit card machine to do payment.
13. Thank guests & see them out, greeting them professionally!
14. Disinfect & sanitize table with the blue spray bottle sanitizer cleaner with the green front of house micro fibre cloths. 2 in bucket with sachet of Recide "D" 1 sachet = 5 litres

**Always make sure you keep an eye on your table you do not want them to call or look for you!!**

## STEAK TEMPERATURE GUIDE



**BLUE** - The meat is seared on the outside but remains very rare and cool in the center.



**RARE** - The meat has a deep red color in the center and is very juicy. It will be tender with a cool center.



**MEDIUM RARE** - The meat has a warm red center and is tender and juicy. This level of doneness is often preferred to fully appreciate the flavors and tenderness of the meat.



**MEDIUM** - The meat has a warm pink center and is slightly firmer than medium rare. It still retains juiciness and flavor.

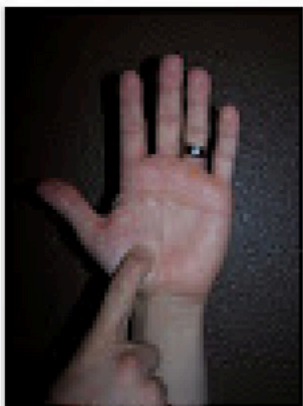


**MEDIUM WELL** - The meat has a slight hint of pink in the center but is mostly grayish-brown. It will be firmer and have less juice compared to medium or medium-rare.



**WELL DONE** - The meat is cooked thoroughly, with no pink color remaining. It will be firmer, drier, and have less juice.

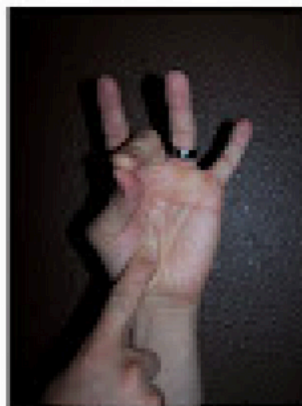
Well-done meat may be less tender compared to other levels of doneness.



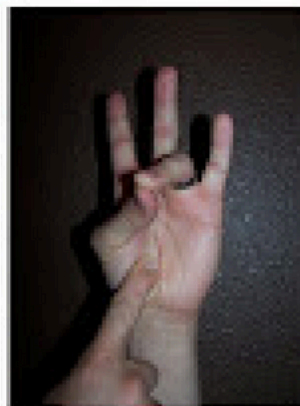
Rare



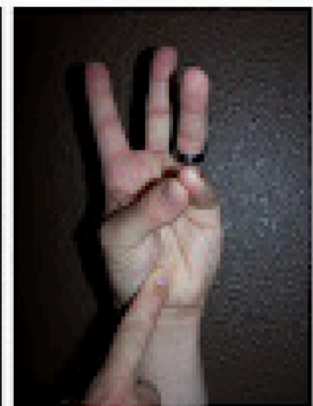
Medium-Rare



Medium



Medium-Well



Well-Done



<b>Waiter Cleaning Schedule:</b>	<b>DATE:</b>		
<b>ALL SECTIONS CLEANING: Front of House / New Section / Outside, Deck &amp; Kiddies Area</b>			
	<b>10:45</b>	<b>15:45</b>	<b>22:00</b>
Sweeping			
Mopping			
Windows / Skirtings & windowsills			
Bins / inside bins & Ashtrays			
Clean pool & fill pool with water if water level is low			
Stairs to deck sweep & wash / mop			
Wipe down tables with REVENGE blue chemical			
Umbrella & All umbrellas presentable and in working condition			
Lights & Lampshades			
<b>PICK UP ANY RUBBISH LYING AROUND!!!</b>			
Menus wiped down			
Cutlery boxes & cutlery / serviettes			
Crates / Butter			
Take Away Area			
Condiments fill & wipe			
Trays			
Peri-Peri / sauces bottles			
Starter Boards			
Baby Chairs – Deck			
Baby Chairs – Downstairs			
Waiters Stations wipe down POS, cleaned & sorted			
Outside bins / tables			
Bottles			
<b>HEADWAITER NAME:</b>			
<b>HEADWAITER SIGNATURE:</b>			



# Porto Lingo



**BARRACA:** A HUT IN MOZAMBIQUE. (PORTUGUESE)

**BOM DIA:** PORTUGUESE GREETING USED IN THE MORNING TO MIDDAY. GOOD MORNING. IT LITERALLY MEANS GOOD DAY.

**BOA TARDE:** PORTUGUESE GREETING USED IN THE AFTERNOON. GOOD AFTERNOON.

**BOM NOITE:** PORTUGUESE GREETING USED IN THE EVENING. GOOD EVENING.

**BRAAI (BR-EYE):** SOUTH AFRICAN WOOD OR CHARCOAL FIRED BBQ. “WE COOK ON THE BRAAI”. WHATEVER YOU DO, DON’T CALL A BRAAI A BBQ THOUGH. IT’S A SOURCE OF PRIDE FOR SOUTH AFRICANS.

**BRU (BREW):** FRIENDLY TERM FOR A FRIEND, LIKE THE ENGLISH WORD MATE. CAN BE USED FOR A MALE OR FEMALE. “HEY, MY BRU, HOWZIT?”

**CHECK YOU LATER:** SEE YOU LATER, GOOD-BYE.

**CHOMMIE:** FRIEND.

**HAIBO (HIGH-BO):** MEANS NO, BUT IN AN EMPHATIC TONE, LIKE DISBELIEF WOULD BE EQUIVALENT TO “GOODNESS ME!”

**HAMBA KAHLE:** GOOD BYE, FAREWELL.

**HOWZIT:** HOWZIT COMES FROM HOW’S IT GOING? IT IS USED MORE AS A HELLO THAN AS A QUESTION AFTER SOMEONE’S WELL-BEING, AS WITH WAZZUP.

**JA (YAA):** YES.

**JOL (JAWL):** PARTY OR FUN. “HAVE A JOL, CHOMMIES.”

**JUST NOW:** THIS MEANS SOON, NOT RIGHT NOW. “I’LL DO THE DISHES JUST NOW.”

**KIF:** COOL, AWESOME, GREAT.

**LAPA (LAA-PAH):** A THATCHED COVERED AREA USED AS ENTERTAINMENT AREAS FOR BRAAIS.

**LEKKER (LEKK-IRR):** NICE, GOOD, GREAT, COOL OR TASTY.

**MZANSI (M-ZUN-ZEE):** A POPULAR WORD FOR SOUTH AFRICA.

**NOW NOW:** SIMILAR TO, “JUST NOW” BUT COULD MEAN A BIT SOONER RATHER THAN LATER.

**OBRIGADO:** PORTUGUESE WORD MEANING THANK YOU (SINGULAR MASCULINE). USED TO THANK A GROUP OF PEOPLE IRRESPECTIVE OF GENDER.

**OBRIGADA:** PORTUGUESE WORD MEANING THANK YOU (FEMININE).

**PRAWNS:** SHRIMP

**SAWABONA:** A GREETING WHEN GUESTS COME IN. IT MEANS, “I SEE YOU.”

**SHABEEN (SHA-BEAN):** TYPICAL BARS IN THE SPRAWLING URBAN TOWNSHIPS. ONCE ILLEGAL, THEY ARE NOW A SOURCE OF NATIONAL PRIDE.

**SIKONA (SEE-CO-NA):** THE ANSWER TO SAWABONA. IT MEANS, “I AM HERE”.

**UBUNTU (OOH-BOON-TOO):** PHILOSOPHY THAT A PERSON THROUGH OTHERS; WE ALL CONNECTED.

**WENA:** YOU.

**YEBO (YEAH-BO):** YES OR AFFIRMATION IN ZULU.



## NOTES:

This image shows a full page of a document template designed for writing. It features a series of evenly spaced, horizontal black lines across the entire width of the page. The lines are thin and consistent in thickness, providing a guide for letter height and placement. There are no margins, headers, footers, or other markings present on the page.