


# SEPTEMBER MENU

***Mains – minimum of 2 servings***

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|---|---|
| Salmon steak with miso mirin marinade | **R185** |
| Char-grilled salmon steak, with a celery, sultana, green olive and caper salsa | **R185** |
| Salmon puttanesca – fabulous using a whole side of salmon | **R185** |
| Beef fillet, char grilled medium rare (allows reheating without over cooking) | **R185** |
| Roast chicken (deboned or pieces) marinated in white wine, dates, green olives, bay leaves and capers | **R125** |
| Roast chicken thighs with fenugreek and ginger | **R125** |
| Chicken and bulghur wheat meatballs with a cucumber yoghurt | **R125** |
| Aubergine, mozzarella and mozzarella polpette with roasted vine tomatoes and herb yoghurt | **R85 per portion** |
| Parmigiano pie (Aubergine) with mozzarella, parmesan and tomato sauce and a crunchy phyllo topping | **R75 per portion** |
| Ottolenghi bolognaise (pork or beef or both) | ***R450 per 2kg, freezes fabulously*** |

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| **SALADS / SIDES – MINIMUM OF 2 SERVINGS *R45 PER PORTION*** |
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| Sweet potato and coconut gratin |
| Raw and roasted cauliflower with toasted almonds, dill and pomegranate pearls |
| Butterbean humus with roast red pepper and walnut relish |
| Charred sugar snaps with couscous and pomegranate pearls |
| Char-grilled broccoli steaks with burrata, chilli and panko crumbs |
| Roast red peppers with anchovies and toasted almonds |
| Homemade labneh with confit roast cherry tomatoes |
| Pan fried sumac gnocchi with red onion and toasted pinenuts |
| Kholrabi, apple and beetroot salad with a cider vinaigrette and coriander |
| Mint rice with pomegranate, olive salsa |
| Carrot and cucumber ribbon salad with a soy, lemon, olive oil dressing |
| Steamed aubergine with a soy, ginger, chilli and coriander dressing |
| Roast sweet potato on lime aioli with a chili, maple drizzle and pumpkin seed salsa |
| Chickpea, celery, fennel and parmesan salad |




| **COMPLETE MEALS *(minimum 2 per item)*** | |
|---|---|
| Ottolenghi celebration rice with chicken, lamb, pomegranate pearls and garlic yoghurt | **R155** |
| Chicken matzo dumplings – wheat free - broth with rice noodles, served with a lightly pickled cabbage salad and a chipotle oil drizzle | **R150** |
| Roast aubergine, stuffed with lamb and pinenuts | **R125** |
| Butterbean humus with roast red pepper and walnut relish | **R100** |
| Purple sprouting broccoli with tofu and spicy peanut salsa | **R100** |
| Char-grilled fillet, rubbed in Dijon mustard and served, sliced, on a chickpea, celery, fennel and parmesan salad | **R220** |
| Citrusy chicken, fennel and potato bake | **R135** |

| **SOUPS – PER 1 LITRE** | |
|---|---|
| Chicken and parmesan soup with parpadelle pasta | **R185** |
| Sweet potato, sweetcorn soup with lime and chipotle | **R145** |
| Spicy chicken and cabbage soup | **R145** |
| Pumpkin, saffron and orange soup | **R145** |
| Chicken, matzo and herb dumplings in a broth with rice noodles and a chipotle chili oil – | **R185** |

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## DESSERTS

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|---|---|
| Apple, Pear & Pecan Galette (A5 size) | **R185 pp** |
| Roast Pears with Spiced Ricotta & Crumbled Biscoff Cookies | **R450 (serves at least 4)** |
| Apple, pear and pecan galette – topped with crumble – A5 size | **R185** |
| Ultimate Ottolenghi chocolate cake with chocolate ganache – one size | **R650** |
| Raspberry and halva crumble bar | **R450 / one tray (12 slices)** |
| Decadent chocolate mousse with amarula cream | **R85 per portion – min 6 portions** |
| Decadent Chocolate Mousse with Amarula Cream | **R85 pp** |
| Date, peanut and chocolate bars **( wheat & sugar free)** | **R40 per bar – min 6 per order** |
| Lemon cheesecake, topped with berries | **R650** |
| Flourless coconut tort – topped with dairy free chocolate ganache | **R650** |

*Collection preferred, delivery can be arranged for a fee.*

***No delivery fee for 5km radius***

Please don't hesitate to contact us should you prefer we tailor make a menu for your occasion.

[Info@moemas.co.za](mailto:Info@moemas.co.za) | **0769330427**