

MOHAVI

RESTAURANT

Main Menu

Rise & Shine Plates

Mohavi Brekkie 125

2 Eggs, Toast, Roasted Cherry Tomatoes, Sticky Mookata Thick Cut Bacon, Boerewors, Teriyaki Mushrooms, served with Sourdough Toast

Bacon & Eggs 88

Velvet Scramble, Thick Cut Smoked Bacon, Honey Soy BBQ, served with Sourdough Toast

Open Japanese Omelette 135

3 Eggs, Shredded Slaw, Lemongrass, Spring Onion, Tempura Prawns, Japanese Mayo, Flaming Tiger BBQ

Benedict Royale 135

Poached Eggs, English Muffin, Smoked Salmon, Hollandaise

Livers on Toast 90

Creamy Mozambican Chicken Livers, Poached Eggs served on Sourdough Toast

Breakfast Bowls

Loaded Yogurt 85

Double Cream Yogurt, Seasonal Fruits, Spiced Honey, Toasted Pancake

Lemon Poppy Oats 85

Lemon Coconut Cream, Honey, Poppy Seeds, Tennis Biscuit Crumble

Berry Oats 70 🌿

Oats, mixed berry, honey and Granola

Toasties

Smashed Avo with Feta **85** 🌿

Ham, Cheese & Tomato **55**

Roasted Chicken and Mayo **60**

Tuna & Mayo **58**

Steak and Mozzarella Cheese **70**

Bacon, Eggs & Cheese **65**

Pulled Duck Bao **90**

Sweet Tooth

PB & Banana Pancakes 110

Pancakes served with Peanut Butter & Banana drizzled with Honey

Classic Pancakes 85

Served with syrup or honey.

French Toast 85

Sourdough French Toast, Orange Cream Cheese Frosting, Toasted Almonds

Extras & Toast

Egg 12

Bacon/Macon 32

Mushrooms 30

Grilled Tomato 15

Peppers 20

Avocado 35

Boerewors 35

From the Bakery

Sourdough 15

Rye 15

Healthy Bread 15

White\Brown Bread 10

Starters

Thai Spring Rolls 82 🌿

Deep fried Spring Rolls made with Glass Noodles, Cabbage, Carrots & Mushroom Sauce. Served with Sweet Chilli or Peanut Sauce

Grilled Calamari 95

Grilled Calamari, Coconut Peri-Peri, Crispy Onions

Tom Yum Soup

*Traditional Tom Yum Soup served plain, medium – hot, hot or Thai-Style Hot Veg **80**, Chicken **95**, Prawn **105***

Korean Chicken Wings 90

Korean Dipped Chicken wings with Sticky Mookata

Salads

Greek Salad 95 🌿

Lettuce, Olive, Feta Cheese, Red Onion, Tomatoes, Cucumber, Lemon with Origanum Dressing

Bagel Salad 135

Whipped Cream Cheese, Smoked Salmon, Cucumber, Roasted Cherry Tomatoes, Pickled Red Onion, Capers, Toasted Sesame & Garlic Crunch, served with Bagel Crostini's

Avo Rits 145

Avo, Baby Gem, Dill, Creamy Hot Honey Marie Rose Dressing, Poached Prawns

Chicken Ceasar Salad 105

Lettuce, Croutons, Parmesan Cheese, Grilled Chicken with Caesar Dressing

Beef Carpaccio 130

Ginger-Lime Soy Dressing, Pickled Salad, Charred Spring Onion Crème

Falafel Salad 125 🌿

Beetroot Hummus, Whipped Feta, Dressed Tomatoes, Pickled Cucumber, Roasted Red Onion, Flaming Tiger Vinaigrette, served with Seeded Cracker

Small Plates

BBQ Thai Aubergine 70 🌿

Sticky Aubergine with Miso Peanut Coconut Cream

Mushroom Skewers 85 🌿

Charred Oyster Mushrooms with Monkey Gland Dip

Beef Croquettes 75

Beef Short Rib Croquettes with Black Pepper Teriyaki

Crispy Prawn Bao 110

Crispy Prawn Toast Bao Buns with Hot Honey Mayo

Zucchini Fries 65 🌿

Zucchini Fries with Mohavi Sweet Chilli Mayo

Pork Bites 75

Pork Belly Bites, Lemongrass, Ginger & Sweet Chilli Coconut Cream

Lamb Ribs 95

Sweet & Sour Lamb Ribs, Peanut, Spring Onion & Pickled Cucumber Salad

Prawn Rolls 98

Crispy Rice Rolls filled with Pickled Slaw, Prawns, Avo & Spiced Honey Soy Dip

Pap & Chakalaka 65 🌿

Pap balls, panko crumbed, Chakalaka & Lemon Pepper Atchar

Cheese & Crackers 75 🌿

Tempura Feta, Roasted Coriander Tomato Jam, with Crispy Toast

Chicken Livers 90

Mozambican Peri Peri Chicken Livers with Magwinya (3)

Mains

Braised Short Rib 400g 185

Slow Braised in Wagyu Bone Marrow Broth, Monkey Gland Teriyaki, Pickled Salad

Half Deboned Chicken 150

Char-grilled, Coconut Curry Cream and Jalapeño Atchar

Lamb Breast 195

Peanut & Baby Spinach Stuffing, Oyster Mushrooms and Smoked Chimichurri

Beef Picanha 400g 245

Honey-Soy Wagyu Glaze, Roasted Coriander Labneh with Pumpkin Seed Crumble & Pickled Salad

Beef Sirloin on the Bone 400g 185

Pan Fried in Wagyu Tallow, Ponzu Glaze, Lemon Pepper Atchar & Smoked Chimichurri

Wagyu Burger 150

2 x 100g Ponzu Glazed Wagyu Patties, Mookata Caramelized Onions, Cheddar Cheese, Pickled Salad with a Sesame Seed Milk Bun

Chicken Crunch Burger 135

Buttermilk Korean-Style Chicken, Monkey Gland Teriyaki, Pickled Slaw, Creamy Cabbage with a Sesame Seed Milk Bun

Seabass 245

Pan Seared, Creamy Lemongrass & Coconut Peri Peri, Rice Crackers and Nori Dust

Prawns SQ

6 Grilled Prawns with Smoked Butter and Chilli Crunch Dressing

Kingklip Tajine 205

Moroccan Curry, Cous Cous Tabouleh, Roasted Coriander Labneh

Mohavi Experience (best for sharing) SQ

Sticky Chicken Wings, Steak Strips, Short Rib Croquettes, Pap Balls, Lamb Ribs, Wagyu Chips, Boerewors Bites, Magwinya (2), Jalapeño Atchar

Sides

Magwinya (3) 25

Rustic Chips 40

Cous Cous Tabouleh 45

Side Salad 45

Coconut Rice 45

Jolof Rice 45

Wagyu Baby Smashed Potatoes 55

Roast Veggies 45

Legacy Offerings

Traditional Pad Thai

Veg 155, Chicken 165, Beef 175
Pork 170, Prawns 175

Choose: Egg Noodles/Rice
noodles/Linguine

Seasonal veg with secret sauce, and ground
peanuts

Choose: Plain/Mild/Hot/Extra Hot

Cashew Stir Fry

Veg 155, Chicken 165, Beef 175
Pork 170, Prawns 175

Choose: Jasmine rice/Egg fried rice/ Egg
Noodles

Stir fry veg, cashew nuts & oyster sauce

Choose: Plain/Mild/Hot/Extra Hot

Green /Red Curry

Veg 155. Chicken 165, Beef 175, Pork 170,
Prawns 175

Choose: Rice, Egg fried rice, Egg Noodle
Slow cooked curry with coconut milk &
lime leaves

Basil Pork 165

Crispy Fried pork belly with oyster sauce,
stir fry veg & jasmine rice

Choose: Plain/Mild/Hot/Extra Hot

Traditional Fried Rice

Served with our seasonal veg and choice of
plain, medium, hot or extra hot.

Choose: Veg 155, Chicken 165, Pork 165,
Prawns 175, Beef 175

Crispy fried or Steamed Fish SQ

Served on a bed of seasonal vegetables with
a choice of Jasmine rice or Chips

Choose: Hot chilli sauce or sweet chilli jam

Angry Duck 205

A variety of mixed veggies, with a red curry
sauce, served with a deep fried duck breast

Crispy Duck 205

A crispy duck breast served on a bed of stir
fry veggies with a side of oyster sauce

Desserts

White Almond Tart 75

Almond Sponge, Whipped White
Chocolate Ganache, Lemon Curd

Butternut Koeksisters 65

Orange Blossom Syrup, Vanilla Ice Cream,
Tennis Biscuit & Sesame Brittle

Cheesecake 65

Rose & Mixed Berry Compote, Toasted
Coconut

Pancake 55

Milk Tart Crème Brûlée Filling, Rooibos
Syrup

Gelato Three Ways 65*

Get 3 Scoops of any of our favourites

Deep-fried Ice Cream 75*

Served with chocolate sauce.

Drinks

Hot Drinks

Cappuccino 38
Latte 38
Americano 38
Mocha latte 40
Espresso 18
Cortado 30
Hot Chocolate 40

Teas

Five Roses 25
Rooibos 25
Green Tea 28
Early Grey 30
Fruit Tea 28
Chai Tea 28

Juices

Cloud Apple 32
Orange Juice 30
Mango 37
Pineapple 35
Cranberry 32
Strawberry 37

Not Hot

Cold Drinks (Cans) 35
Appetizer 47
Red Grapetizer 47
Peach/Lemon Iced Tea 37
Water (350ml) 35
Water (750ml) 58

Classic Milkshakes

Chocolate 50
Caramel 50
Strawberry 50
Lime 50
Bubble-gum 50

Why Not Milkshakes

Bar One Deluxe 85
Salted Caramel Swirl 85
The Berries Delight 85
Cotton Candy 85
Poppy's Favourite 85

Full Drinks Menu Available.

Please inform your server if you have allergens.

All menu dishes are subject to availability and may be limited due to seasonal availability of certain ingredients. When receiving hot meals, kindly be cautious as some plates may be exceptionally hot.



010 900 2117
info@mohavi-restaurant.co.za
www.mohavi-restaurant.co.za
1 Kingfisher Drive, Douglasdale,
Fourways, JHB, Gauteng, 2055

MOHAVI
RESTAURANT