

MUYOMBO

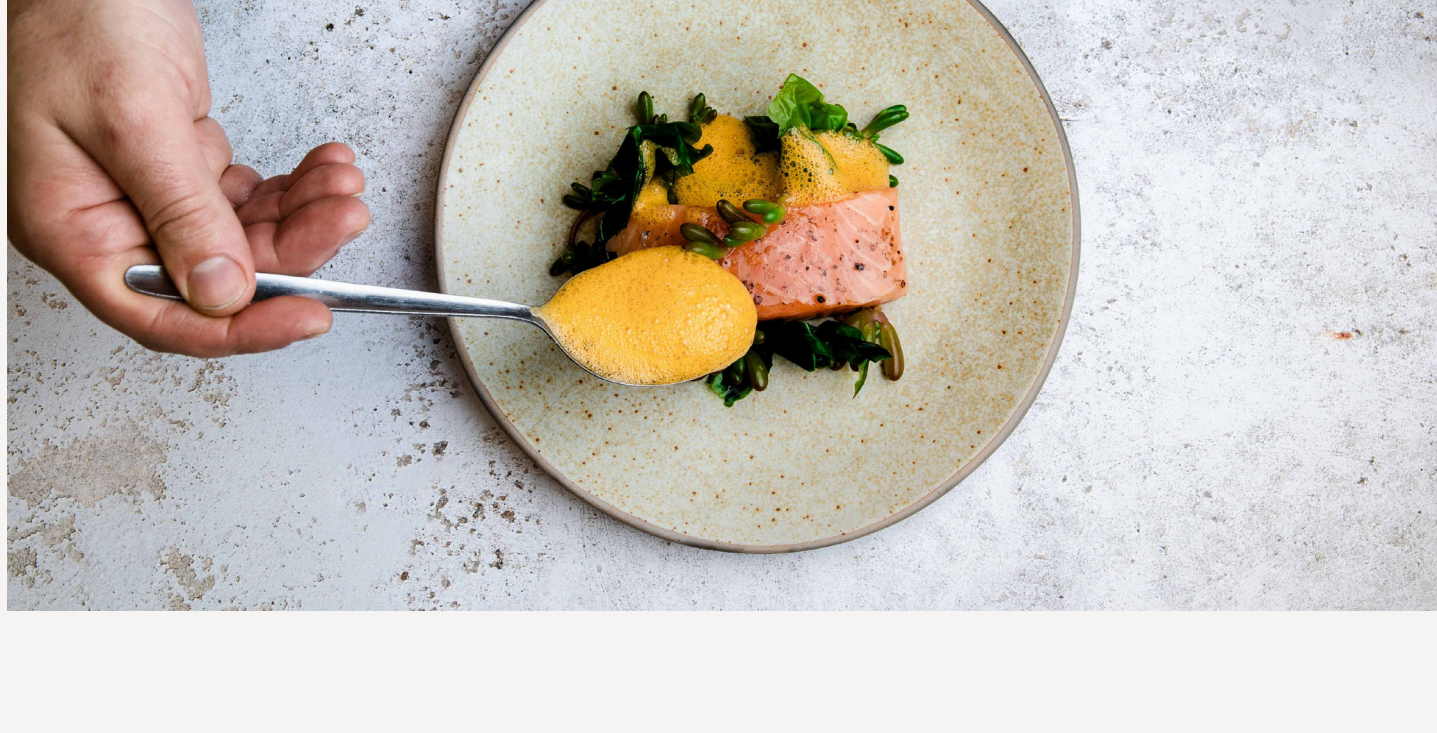
FINE DINING

Muyombo Fine Dining, takes our guests on a journey of flavours, rooted in traditional home cooking where Angolan culture is experienced through the richness of its unique culinary traditions.

Soup

Contains
(Allergens)

CALDO À MODA DE LUANDA	60 AED	
Pepper dry and fresh fish broth, served w/ sweet potato and roasted cassava		
PUMPKIN CREAM & CRAB FROM NAMIBE	55 AED	
Velvet pumpkin cream, served with crab meat (Vegan option available)		



Apperitif

ROASTED PLANTAIN & KITABA with AROMA FROM BONGO	42 AED	
Roasted plantain filled with spicy mashed peanuts and smoked fish		
NGOLA KING PRAWNS	80 AED	
Fried Spicy jumbo prawns in olive oil, garlic and ginger		
CRAB FROM NAMIBE	70 AED	
Steamed handpicked king crab with green apple in Juliana marinated with mango vinaigrette		
GIMBOA CREPES	70 AED	
Gratinated crepe made of gimboa leaves filled w/ Wvegetable		



Entrée

FISH & SEAFOOD/MEATS

NEW ANGOLA MUFETE	95 AED	
Grilled seasonal fish served with palm oil beans puree & local sweet potato and cassava		
THREE FLAVOURS FROM THE SEA	157 AED	
Kebabs with grilled calamari, garoupe and lobster		
CALULU	140 AED	
Fresh and dry fish stew with palm oil and gimboa leaves served with corn flour		
SEAFOOD DELIGHT	220 AED	
Sweated Lobster, Pacific mussels and prawns, served w/ purple sweet potato puree & lobster bisque (for 2 people)		



CHICKEN AND MEATS

MOAMBA DE GALINHA	90 AED	
Free-range chicken in rich palm oil sauce with okra and aubergines served with corn or cassava flour or rice		
FUNGE DE CARNE SECA & MUTETA	95 AED	
Dry beef meat stew served with pumpkin seed balls served with corn or cassava flour or rice		
STEAK SURF & TURF	190 AED	
Grilled Sirloin 250g & grilled half lobster served with fresh hand cut sweet potato fries		
LAMB CHOPS A LA BIÉ	170 AED	
Grilled juicy lamb chops marinated in lemon zest and gergelim		

VEGAN

MUTETA & AUBERGINE	75 AED	
Almôndegas de sementes abóbora guisada com berinjela		
SMOKED MUSHROOMS	95 AED	
Angolan giant smoked mushrooms and aubergines stew served with smooth sweet potato puree		



Sides

Pumpkin Seed Balls, Gimboa leaves, Usse leaves	12 AED	
Fresh hand cut sweet potato fried	12 AED	
Cassava Chunky chips	12 AED	
Fried Sweet Plantain	12 AED	
Corn or cassava maize	12 AED	
Sweet Potato Gratin	17 AED	

DESSERTS

45 AED

BAOBAB MOUSSE with MINT	
ANGOLAN BANANA CAKE	
Served with homemade ice-cream of choice	
FLUFFY PASSION CAKE	
Passion fruit cake served with peanut praliné and passionfruit coulis	
COCONUT DELICACY	
Coconut pudding served with luengo coulis	
KITABA CHEESECAKE	
Smooth cheesecake made of mashed peanut with a spicy touch	
ARTISAN ICE-CREAM MADE FROM HOME FLAVOURS	
Baobab, Moringa, Coconut, Mango, Pineapple, Ginger, Luengos, Gajaja, Lemon, Strawberries from Lubango, Vanilla, Chocolate	

ALLERGY KEY

~ Crustaceans	~ Eggs	~ Fish	~ Gluten	~ Milk
~ Mustard	~ Peanuts	~ Sesame	~ Soya	~ Vegan

