

RADIO CAIRO

We recommend the sharing of food, as dishes are traditionally made to complement one another

SNACKS & STARTERS

AFRO FRIES

Hand broken crispy spice dusted jacket potatoes & allioli
9.45

PAPPADUMS

Indian lentil crisps 5.85 (per plate)

HERUNDI V. BAKSHI'S WORLD FAMOUS 'NUM NUM' ROTI WRAP

Indi-Caribbean mildly spicy potato & sweet onion sambal wrapped in thin roti bread, covered with tomato, cheese & pumpkinseed sauce
14.45

DWAABA & JUNGLE BREAD

Africa 'Dwaaba' iced white spirit, lemon, lime & honey cocktail. Served with a cheezzie chilli grilled bread poured over with wild honey mix
14.95

JAKE'S JAMAICAN PATTIES

Hand-made West Indian yam & mixed vegetable pastry cases served with hot dipping sauce
3.95 per pattie or 13.75(4)

SOUTH AFRICAN LAMB SOSATIES

Succulent fillets of lamb marinated in spicy apricot, char-grilled South African style on a skewer-served with sour cream & chilli
4.75 per skewer or 15.95(4)

BONGO BREAD

Grilled bread with tomato salsa, flake chilli & melted cheese
6.45

HOUSE-MADE MINI BOEREWORS SAUSAGE

Peppery Dutch-Indian spiral sausage of pork, chilli beef & coriander-served with grilled onion & 'crack-a-jack' sweet spicy bbq sauce
15.85

LIMPOPO CROCODILE WINGS

Tender tangy char-grilled chicken wings with African peach dipping sauce; "have you ever tried to pluck a crocodile?!"
4.45 per wing or 15.75(4)

GRILLED GARLIKY BREAD & SALSA

5.75

NEGOMBO HARLMASSA

Crispy fried W.A. whitebait with sweet hot sauce & roast garlic mayonnaise
15.95

KINGSTON'S ROAST EGGPLANT & YOGHURT DIP

Pomegranate drizzle & pappadum shards
14.75

AUNT BETTY'S WEST-INDIAN FRIED CHICKEN

Deep-fried chicken bits drizzled with Aunt Betty's basil drizzle served with Hot Ass hot sauce side
14.95

GRILLED SPICY CARAMELISED ONION BREAD

Grilled bread with Sri Lankan spicy 'seeni sambal' caramelised onions & melted cheese
6.45

CAJUN POPCORN

New Orleans style seasoned shrimp & spicy apricot sauce
15.95

ON THE SIDE

TRADITIONAL GREEN SALAD 9.75

MALAY STYLE ASIAN GREENS & PENANG SAUCE 10.75

SUCCOTASH-SLAW 7.85

EGYPTIAN FATTOUSH SALAD with Toasted Bread, Cheese & Sumac 10.75

TOMATO & YOGHURT + FRESH MINT SALAD 6.85

CUCUMBER & YOGHURT + NIGELLA SEED 'RAITA' SALAD 6.85

MOROCCAN ORANGE & DATE + HONEY & ALMOND SALAD 7.25

WHAT'S HOT

(all 4.85)

MAGHREB HOT-ASS HARISSA

African hot sauce guaranteed to make you jump up & rub against each other

SOUTH INDIAN SWEET MANGO CHUTNEY

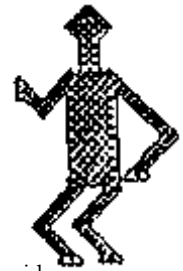
South Indian 'mangai thuvaival' sweet & chunky mango chutney

LIME PICKLE

Chunky limes, pickled in a sweet, tangy, mustard seed & aromatic spiced pickle

CARIBBEAN PAW-PAW & DATE PICKLE

St. Kitt's style shredded paw-paw, garlic & chilli pickle, with dates for added sweetness



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MAIN

MADRAS RED BEAN, CARROT & SWEET CORN CURRY

Red beans, carrot & sweet corn braised with creamy tomato & Madras 'Chennai' spices; served with sour cream & salsa
Side 14.75/Main 17.75

PULSE of AFRICA

A popular 'Dhal' of slow braised assorted lentils and split peas -flavoured with cumin, coriander & clove
Side 15.85/Main 18.85

BUZZARD & SWEET POTATO CURRY

This delicious recipe originated in a remote bush café stylishly called Café de Paris; en route to a jungle safari in an area where one is never quite sure what meat is used chicken or buzzard. That night we weren't eating chicken-tonight you are!

19.65

CAFÉ AMÉRICAIN 'TAJINE de POULET'

Moroccan Tajine of chicken, orange & honey with apricots & buttered grapes
21.75

'JAMAICAN in NEW YORK' BBQd JERK PORK RIBS

This is my Jamaican New Yorker's version of the classic Jamaican jerk made from pimento berries.

Finger lick'n' BBQd pork ribs with New York 'sweet' & Jamaican 'spicy' jerk sauce rub

Reg 19.95/Large 34.75

KENYAN ANGUS BEEF RUMP, POTATO & BLACK CHICKPEA CURRY

A classic East African dish with its roots in the 'kooli' labourers of Malaysia & the East Indies. Sweet~Hot~Sour & Yum!
19.95

CUBAN JUJU SIRLOIN SLIPPERS

Angus grass-fed sirloin steak slippers BBQd with exotic Juju-Cubano spice rub-served with sour cream & fresh cut chilli
26.75

TUNISIAN SLOW ROASTED LAMB SHANKS

Slow roasted lamb shanks with tomato & caraway, preserved lemon, harissa & olives

Reg 19.75(1)/Large 29.75(2)

MOROCCAN LAMB FILLETS MECHOU

Souk style BBQd lamb fillets with mechoui spices & herb rub-served with a tomato, cumin & coriander leaf salsa

27.95

UGANDAN NILE PERCH & CLAM 'MOLEE'

Nile perch fillets & clams braised in a turmeric root, chilli, fresh curry 'kara pincha' leaves, lime & coconut milk sauce

25.65

MOZAMBIQUAN TIGER PRAWNS PIRI PIRI

The perfect marriage of tiger prawns & spicy Portuguese flavours, found anywhere on the coast near Lourenco Marques in Mozambique

Served with a squeeze of lemon & smoky roast garlic mayonnaise

Reg 19.95(6)/Large 26.75(10)

HIKKADUWA 'DEVILLED' BABY OCTOPUS CURRY

'Devilled' baby octopus curry with lemongrass, cinnamon & chilli-from the coastal resort of Hikkaduwa

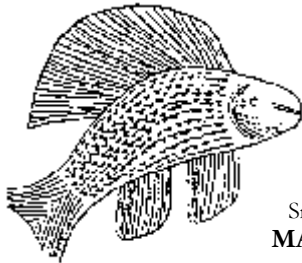
24.75

CAJUN 'BLACKENED' SNAPPER FILLETS

Snapper fillets crusted in the pan with Cajun spices, succotash-slaw & Louisiana hot sauce

25.65

GRAIN & BREAD



SRI LANKAN KAHA RICE

Traditional style tempered rice

Regular 5.85(2p) Large 7.85(4p)

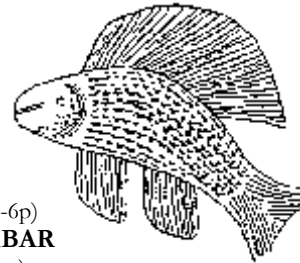
COUS COUS

North African steamed grain

Small 5.85(2p) Regular 8.85(4p) Large 12.85(4-6p)

MALDIVIAN ROSHI BREAD & SAMBAR

5.85(1 roshi & sambar)/8.85(2 roshi & sambar)



RADIO CAIRO is my expression of cultural diversity at its most positive.

I'm of Sri Lankan (Wijeyekoon), Irish (Kennedy), German Jew (De Worms), Portuguese (Perera) and English (Martin) origin!

The "Spice and Human trade" organically created me and the cuisine at **RADIO CAIRO**

People and food from China to South Asia to India to Europe to Africa to Caribbean to Southern Americas centred in
Slave Island, Kandy and Jaffna Peninsula, Sri Lanka.

SRIAN PERERA

For those suffering allergies-we try our best to use mostly rice flour, tapioca flour, cottonseed oil and coconut milk. However, law dictates us to advise you that eggs, milk, peanuts, tree nuts, sesame seeds, fish, crustaceans, wheat, soy & sulphites are handled in our kitchen. Our staff will gladly provide allergen information.

Every attempt is made to prevent any form of cross-contamination, but, your decision to dine at Radio Cairo is at your discretion.

~10% surcharge Sundays & 15% Public Holidays~BYO "bottled wine only" b.y.o. charge 5.50 per person~GST included in all prices~

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~we accept    all 1.7%charge~