

RADIO CAIRO

~PRICES SUBJECT TO CHANGE WITHOUT NOTICE ~

1st

AFRO FRIES

Hand broken crispy spice dusted jacket potatoes & allioli
"best things in life are fries"

8 (GF)(DF) (VGN swap allioli for mango sweet chilli dipping sauce)

MOROCCAN STYLE MARINATED OLIVES with CHILLI, LEMON & FETTA

6 (GF)(VGN&DF minus fetta)

OAXACAN GREEN PEA & AVOCADO GUACAMOLE

Oaxacan tomatillo salsa & corn chips

12 (VGN)(GF)(DF)

PAPPADUMS & CONDIMENTS

Indian lentil crisps with mint yoghurt dipping sauce

6 (VGN&DF with apricot dipping sauce)(GF)

KIM'S CHICKEN BREAST LOLLYPOPS

Hot sticky chicken breast lollypops with smoky cheese curd drizzle

14 (GF)(DF swap cheese for salsa verde & allioli)

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

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

12 (GF)(VGN&DF with vegan cheese+1.5)

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

14 (GF)(DF swap sour cream for mango sweet chilli dipping sauce)

LIMPOPO CROCODILE WINGS

char-grilled chicken wings with African peach dipping sauce; 'have you ever tried to pluck

14 (GF)(DF)

NEGUMBO HARLMASSA

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

12 (GF)(DF)

CLASSIC SPICED POTATO & PEA SAMOSAS

9.5 (VGN)(DF)

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 (GF)(DF)

KING SALMON CRUDO

King salmon lightly cured in lime juice, salsa, herbs and aromatic chilli

14 (GF)(DF)

CAJUN POPCORN

New Orleans style seasoned shrimp & spicy apricot sauce

14 (GF)(DF)

GRILLED SPICY CARAMELISED ONION BREAD

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

6 (VGN&DF with vegan cheese+1.5)

BONGO BREAD

Grilled bread with tomato salsa, flake chilli & melted cheese

6 (VGN&DF with vegan cheese+1.5)

SALADS

ISRAELI SUPER GREENS blanched kale, zucchini & broccoli, Israeli style beans with charred sweetcorn, hummus & salsa verde 9.5 (VGN)(GF)(DF)

EGYPTIAN FATTOUSH SALAD with toasted bread, cheese & sumac 9.5 (VGN&DF) minus cheese (GF) minus bread

KERALA RAITA SALAD OF TOMATO, CUCUMBER, ROAST PUMPKIN & MINT YOGHURT with nigella seeds 7.5

(VGN&DF swap yoghurt for tangy mustard seed dressing)(GF)

NAPA CABBAGE, CAULIFLOWER, CORN, EDEMAME & ALMOND SALAD with toasted sesame dressing 9.5 (VGN)(GF)(DF)

ADD ON CONDIMENTS

(all 3.5)

MAGHREB HOT-ASS HARISSA

African hot sauce guaranteed to make you jump up & rub against each other (VGN)(GF)(DF)

SOUTH INDIAN SWEET MANGO CHUTNEY

South Indian 'mangai thuvaiyal' sweet & chunky mango chutney (VGN)(GF)(DF)

LIME PICKLE

Chunky lime pickled in a sweet, tangy mustard seed & aromatic spiced pickle (VGN)(GF)(DF)

CARIBBEAN PAW-PAW & DATE PICKLE

St. Kitt's style shredded paw-paw, garlic & chilli pickle with dates for added sweetness (VGN)(GF)(DF)

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2nd

MADRAS RED BEAN, CARROT & SWEET CORN CURRY

Red beans, carrot & sweet corn braised with tomato & Madras 'Chennai' spices; served with coconut cream & salsa
14 (VGN)(GF)(DF)

PULSE of AFRICA

A popular 'Dhal' of slow braised assorted lentils and split peas -Flavoured with cumin, coriander & clove
14 (VGN)(GF)(DF)

BUZZARD & SWEET POTATO CURRY

This delicious recipe originated in a remote bush café curiously called 'café de Paris', en-route to a jungle safari, in an area where you're never quite sure what meat is used chicken or buzzard. That night we weren't eating chicken-tonight you are!
18 (GF)(DF)

CAFÉ AMÉRICAIN 'TAJINE de POULET'

Moroccan Tajine of chicken, orange & honey with apricots & buttered grapes
18 (GF)(DF)

'JAMAICAN in NEW YORK' BBQ'd JERK PORK RIBS

This is my New York-Jamaican version of the classic Jamaican jerk made from pimento berries
Finger lick'n' BBQ'd pork ribs with New York 'sweet' & Jamaican 'spicy' jerk sauce rub
20 (GF)(DF)

KENYAN ANGUS BEEF, POTATO & BLACK CHICK PEA CURRY

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

(280g) CUBAN JUJU SIRLOIN SLIPPER STEAKS

(280g) Angus grass-fed sirloin slipper steaks BBQ'd with exotic Juju-Cubano spice rub-served with sour cream & fresh cut chilli
20 (GF)(DF swap sour cream for tomatillo salsa)

TUNISIAN SLOW ROASTED LAMB SHANK

Slow roasted lamb shanks with tomato & caraway, preserved lemon, harissa & olives
18 (GF)(DF)

MOROCCAN LAMB FILLETS MECHOUI

Souk style BBQ'd lamb fillets with mechoui spices & herb rub on smoky paprika hummus & tomato concasse
served with a tomato, cumin & flat leaf parsley salsa
20 (GF)(DF)

UGANDAN NILE PERCH & CLAM 'MOLEE'

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

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
2.5 per prawn or 20 (8) (GF)(DF)

HIKKADUWA 'DEVILLED' BABY OCTOPUS CURRY

'Devilled' baby octopus curry with lemongrass, cinnamon & chilli-from the coastal resort of Hikkaduwa
18 (GF)(DF)

CAJUN 'BLACKENED' SNAPPER FILLETS

Snapper fillets crusted in the pan with Cajun spices, succotash-slaw & Louisiana hot sauce
20 (GF)(DF)

DUCK BREAST ON TLAQUEPAQUE GUACAMOLE

Sous Vide & BBQ'd duck breast, Tlaquepaque guacamole, chocolate 'Mole' & salsa with orange
20 (GF)(DF)

GRAIN & BREAD

SRI LANKAN TURMERIC RICE (VGN)(GF)(DF) 4

COUS COUS with chick peas (VGN)(DF) 5

TURMERIC RICE & COUSCOUS COMBO 5 (VGN)(DF)

MALDIVIAN ROSHI BREAD & sambar (VGN)(DF) 4 (1 large roshi & sambar)

WHITE CORN ROTI & salsa (VGN)(GF)(DF) 5 (2 roti & salsa)

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

Being of Sri Lankan (Wijeyekoon), Irish (Kennedy), Scottish (Anderson), German Jew (De Worms), Portuguese (Perera), Dutch (Loos) and English (Martin) origin!

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

People and food from China to South Asia to India to Middle East to Persia to Europe to Africa to Caribbean to Southern Americas centred in places like Zanzibar, Tanzania; New Orleans, USA; Mocha, Yemen; Marrakesh, Morocco; Havana, Cuba; Oaxaca, Mexico; Calicut, India; Macau, China; Slave Island, Sri Lanka.

SRIAN

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.

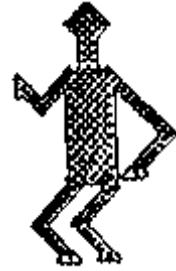
Every attempt is made to prevent any form of cross-contamination, but, your decision to dine at Radio Cairo is at your discretion.

Ask us about our daily SPECIALS!

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RADIO CAIRO



MINI DESSERTS TO GO

Our Own African Mint Tea Ice Cream
+ Rose Petal Syrup & Basil Seeds (GF)
5.5

Coconut Flower Yoghurt
Traditional Style Yoghurt & "Kitul Panni" from Palmyrah Palm Nectar (GF)
5.5

Gula Melaka
Chilled tapioca pearls in coconut milk and palm sugar (GF) (VGN&DF ask for 100% coconut milk)
6.5

A Little Portuguese Tart
A Harmless Sweet Something to have with Coffee or Tea
5.5

Torte de Negro
(Maxi Dessert)
Warmed deep dark chocolate cake + cream & chocolate sauce
8.8

At RADIO CAIRO we blend all our own spices, make our own sauces, marinades and preserves.

Genuine freshly produced restaurant food, much of the time cheaper than what's available in the freezer section at your local supermarket.

Why spend nearly as much for a packet curry sauce when you can buy the finished product for not much more at RADIO CAIRO?

Simple easy catering for yourself or your next dinner party; many of our products can be easily frozen

When you next crave an exotic, well prepared, tasty meal from RADIO CAIRO Call us; make a booking or order FOOD TO GO!

Please bear in mind; we need advance notice for bulk orders, especially on weekends.

SOME OF OUR DAILY CURRY SPECIALS

"Ask what's available on the day"

Kalu Kari of Lamb

Traditional Sri Lankan Style Slow Braised Lamb with Very Dark "Black" Roasted Spices, Coconut, Palm Sugar & Pandanus "Rampe" Leaf

Kukul Mas & Kaju Slow Cooked Chicken & Cashew Nuts in Coconut Milk with Lemon Grass, Cinnamon & Tamarind

Punjabi Spring Lamb Curry with Star Anise, Yoghurt & Spinach

Malay Roast Duck, Peanut & Lemon Grass Curry

Prawns & Scallops Madagascar* Prawns & Scallops Sautéed in Garlic Butter, Creamy Tomato, Chilli & White Wine

Kashmiri Style Slow Braised Lamb + Apricots & Spinach

AND THERE'S MORE-DON'T FORGET TO ASK!

FOOD TO GO @ RADIO CAIRO

"WE AIM TO PROVIDE INTERESTING TASTY FOOD MADE USING THE BEST INGREDIENTS AT AN AFFORDABLE PRICE!"

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Est 1992

RADIO CAIRO

restaurant-cafe

AFRICAN~CARIBBEAN~INDIAN~SRI LANKAN

FOOD TO GO MENU

PHONE ORDERS

9908 2649

PICK UP ADDRESS

83 SPOFFORTH ST.

CREMORNE

cnr. MILITARY RD. & SPOFFORTH ST.

CREMORNE

OPPOSITE ORPHEUM CINEMA

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