

RADIO CAIRO

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

small share

AFRO FRIES

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

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

MOROCCAN STYLE MARINATED OLIVES with CHILLI, LEMON & FETTA

9 (GF)(VGN&DF minus fetta)

OAXACAN GREEN PEA & AVOCADO GUACAMOLE

Oaxacan tomatillo salsa & corn chips

14 (VGN)(GF)(DF)

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

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

KINGSTON'S ROAST EGGPLANT & YOGHURT DIP

Pomegranate drizzle & pappadum shards

14 (GF)

KIM'S CHICKEN BREAST LOLLYPOPS

Hot sticky chicken breast lollypops with smoky cheese curd drizzle

4.5 per lollypop (GF)(DF swap cheese for salsa verde & allioli)

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

16 (GF)(DF)

LIMPOPO CROCODILE WINGS

Tender tangy char-grilled chicken wings with African peach dipping sauce; “have you ever tried to pluck a crocodile?!”

4.5 per wing (GF)(DF)

KING SALMON CEVICHE

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

16 (GF)(DF)

CAJUN POPCORN

New Orleans style seasoned shrimp & spicy apricot sauce

16 (GF)(DF)

NEGOMBO HARLAMASSA

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

16 (GF)(DF)

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

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

BBQ CHILLI BEEF BETEL LEAF

Toasted peanut, fresh coconut, golden onion & palm sugar

4.5 per leaf (DF)

PAPPADUMS

Indian lentil crisps with mint yoghurt dipping sauce

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

GRILLED SPICY CARAMELISED ONION BREAD

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

8 (VGN&DF with vegan cheese+1.5)

BONGO BREAD

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

8 (VGN&DF with vegan cheese+1.5)

SALADS

ISRAELI SUPER GREENS blanched kale, zucchini & broccoli, Israeli style beans with charred sweetcorn, hummus & salsa verde 14 (VGN)(GF)(DF)

FRIED CAULIFLOWER & POMEGRANATE SALAD with creamy tahini yoghurt, pumpkin seeds & sumac 14 (GF)

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

EGYPTIAN FATTOUSH SALAD with toasted bread, cheese & sumac 14 (VGN&DF minus cheese) (GF minus bread)

KERALA RAITA SALAD OF TOMATO, CUCUMBER, ROAST PUMPKIN & MINT YOGHURT with nigella seeds 11 (GF)

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

NAPA CABBAGE, CAULIFLOWER, CORN, EDEMAME & ALMOND SALAD with toasted sesame dressing 14 (VGN)(GF)(DF)

ADD ON CONDIMENTS

(all 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

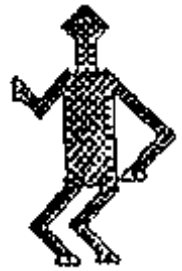
South Indian 'mangai thuvaiyal' sweet & chunky mango chutney (VGN)(GF)(DF)

LIME PICKLE

Chunky limes, 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)



RADIO CAIRO

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

larger share

MADRAS RED BEAN, CARROT & SWEET CORN CURRY

Red beans, carrot & sweet corn braised with tomato & Madras 'Chennai' spices; served with coconut cream & salsa
Side 16/Larger 18.5 (VGN)(GF)(DF)

PULSE of AFRICA

A popular 'Dhal' of slow braised assorted lentils and split peas -flavoured with cumin, coriander & clove)
Side 16/Larger 18.5 (VGN)(GF)(DF)

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!

19.5 (GF)(DF)

CAFÉ AMÉRICAIN 'TAJINE de POULET'

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

'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
25 (GF)(DF)

KENYAN ANGUS BEEF, 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!
20 (GF)(DF)

280g CUBAN JUJU SIRLOIN SLIPPER STEAKS

280g Angus grass-fed sirloin slipper steaks BBQd with exotic Jujú-Cubano spice rub- served with sour cream & fresh cut chilli
cooked medium-order your own preference 26 (GF)(DF) swap sour cream for tomatillo salsa)

TUNISIAN SLOW ROASTED LAMB SHANK

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

MOROCCAN LAMB FILLETS MECHOU

Souk style BBQd lamb fillets with mechoui spices & herb rub on smoky paprika hummus & tomato concasse
served with a tomato, cumin & flat leaf parsley salsa
27 (GF)(DF) cooked medium-order your own preference

UGANDAN NILE PERCH & CLAM 'MOLEE'

Nile perch fillets & clams braised in a turmeric root, chilli, fresh curry 'kara pincha' leaves, lime & coconut milk sauce
24 (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 & sweet potato fries
3 per prawn or 24 (8 prawns) (GF)(DF)

CARIBBEAN BBQ OCTOPUS ON RED MOLE

BBQd octopus on a red pepper, tomato & walnut mole with lemon & oregano
25 (GF)(DF)

CAJUN 'BLACKENED' SNAPPER FILLETS

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

DUCK BREAST ON TLAQUEPAQUE GUACAMOLE

Sous Vide & BBQd duck breast, Tlaquepaque guacamole, chocolate mole & salsa with orange
26 (GF)(DF)

GRAIN & BREAD

SRI LANKAN TURMERIC RICE 6 (VGN)(GF)(DF)

COUSCOUS with chickpeas 7 (VGN)(DF)

TURMERIC RICE & COUSCOUS COMBO 7 (VGN)(DF)

MALDIVIAN ROSHI BREAD & sambar 7 (VGN)(DF)

WHITE CORN ROTI & salsa 7 (VGN)(GF)(DF)

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

Being of Sri Lankan (Wijeyekoon), Irish (Kennedy), Scottish (Anderson), German Jew (De Worm), 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, tamari, 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 & bubbles ONLY 5.5 per person~

This menu is copyright. © other than for the purpose of and subject to the conditions prescribed under the copyright act, no part of it may in any form or by any mean (photocopying or otherwise) be reproduced without the prior written permission of Radio Cairo Pty. Ltd., the owner of copyright (1992-2018)

~we accept    all 1.7% charge~