

RADIO CAIRO

SMALL share

AFRO FRIES

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

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

MOROCCAN STYLE MARINATED OLIVES with CHILLI, LEMON & FETTA

9.95 (GF)(VGN&DF minus fetta)

OAXACAN GREEN PEA & AVOCADO GUACAMOLE

Oaxacan tomatillo salsa & corn chips. Ask for optional ‘Chapulines’ grasshopper salt for a smoky nutty flavour

17.95 (VGN)(GF)(DF)(add Chicharron [pork scratchings]+4.95)

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

17.95 (GF)(VGN&DF with vegan cheese+1.50)

KINGSTON'S ROAST EGGPLANT & YOGHURT DIP

Pomegranate drizzle & pappadum shards

18.95 (GF)

KIM'S CHICKEN BREAST LOLLYPOPS

Hot sticky chicken breast lollypops with smoky cheese curd drizzle

5.95 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-if you like it spicy, ask for our hot-ass hot sauce

19.95 (GF)(DF)

LIMPOPO CROCODILE WINGS

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

5.95 per wing (GF)(DF)

KING SALMON CEVICHE

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

19.95 (GF)(DF)(add corn chips+2.50)

CAJUN POPCORN

New Orleans style seasoned shrimp & spicy apricot sauce

19.95 (GF)(DF)

NEGOMBO HARLAMASSA

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

19.95 (GF)(DF)

SOUTH AFRICAN LAMB SOSATIES

Succulent lamb fillet marinated in spicy apricot, char-grilled South African style on a skewer-served with green-aguacate (avocado) sauce

per skewer 6.95 (GF)(DF)

BBQ CHILLI BEEF BETEL LEAF

Toasted peanut, fresh coconut, golden onion & palm sugar

5.95 per leaf (DF)

PAPPADUMS

Indian lentil crisps with mint yoghurt & sweet mango dipping sauces

9.95 (GF)(VGN&DF minus yoghurt)

GRILLED SPICY CARAMELISED ONION BREAD

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

8.95 (VGN&DF with vegan cheese+1.50)

BONGO BREAD

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

8.95 (VGN&DF with vegan cheese+1.50)

SALADS

ISRAELI SUPER GREENS blanched kale, zucchini & broccoli, Israeli style beans with charred sweetcorn, hummus & salsa verde 15.95 (VGN)(GF)(DF)

FRIED CAULIFLOWER & POMEGRANATE SALAD with creamy tahini yoghurt, pumpkin seeds & sumac 15.95

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

EGYPTIAN FATTOUSH SALAD with toasted bread, cheese & sumac 15.95 (VGN&DF minus cheese) (GF minus bread)

KERALA RAITA SALAD OF TOMATO & CUCUMBER with ROAST PUMPKIN & MINT YOGHURT nigella seeds 15.95 (GF)

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

NAPA CABBAGE, CAULIFLOWER, CORN, EDEMAME & ALMOND SALAD with toasted sesame dressing 15.95 (VGN)(GF)(DF)

ADD ON CONDIMENTS

(all 4.95)

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

LARGER share

MADRAS RED BEAN & SWEET CORN CURRY topped with SPINACH, LEEK & COCONUT SAMBAL

Red beans, carrot & sweet corn braised with tomato & Madras 'Chennai' spices topped with Malaysian-Tamilian sambal
snack size 19.95 or full 24.95 (VGN)(GF)(DF)

PULSE of AFRICA topped with JACKFRUIT TELDHALA

A popular Durban 'Dhal' of slow braised assorted lentils & split peas topped with Lankan jackfruit & coconut
snack size 19.95 or full 24.95 (VGN)(GF)(DF)

COLOMBO RICE NOODLES & COCONUT SAMBAL

Sri Lankan style rice noodles with grated coconut sambal & coconut milk gravy. Great on its own with any curry, steak, piri the lot
16.95 (VGN)(GF)(DF)

BUZZARD 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!
snack size 22.95 or full 29.95 (GF)(DF)

CAFÉ AMÉRICAIN 'TAJINE de POULET'

A subtle Moroccan Tajine of chicken, orange & honey with apricots & buttered grapes
snack size 22.95 or full 29.95 (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
snack size 29.95 or full 38.95 (GF)(DF)

KENYAN WAGYU MB 5-6, POTATO & BLACK CHICKPEA CURRY

A classic East African dish with its roots in the labourers of Malaysia & the East Indies. Full flavoured, Sweet~Hot~Sour & Yum!
snack size 24.95 or full 32.95 (GF)(DF)

CUBAN JUJU SIRLOIN SLIPPER STEAKS

Victorian prime grain-fed sirloin slipper steaks BBQd with exotic Juju-Cubano spice rub-served with avocado salsa
snack size 29.95(2steaks) or full 38.95(3steaks) cooked medium (GF)(DF)

TUNISIAN SLOW ROASTED LAMB SHANK

Slow roasted lamb shank with tomato & caraway, preserved lemon, harissa & olives
29.95 (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
snack size 29.95(4 fillets) or full 38.95(6 fillets) (GF)(DF) cooked medium

SRI LANKAN DORY FILLET & CLAM 'MOLEE'

John Dory fillet & clams braised in a turmeric root, chilli, fresh curry 'kara pincha' leaves, lime & coconut milk sauce
29.95(1 fillet) or 38.95(2 fillets/whole fish) (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
5.95 per prawn (GF)

CARIBBEAN BBQ WILD CAUGHT OCTOPUS ON RED MOLE

Wild caught BBQd octopus on red pepper, tomato & walnut mole with lemon & oregano
snack size half 29.95 or full 38.95 (GF)(DF)

CAJUN 'BLACKENED' BARRAMUNDI FILLETS

Barramundi fillets crusted in the pan with Cajun spices, succotash-slaw & Louisiana hot sauce
snack size 29.95(2p) or full 38.95(4p) (GF)(DF)

DUCK BREAST ON TLAQUEPAQUE GUACAMOLE

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

GRAIN & BREAD

LANKAN TURMERIC & COCONUT RICE reg 4.95 large 6.95 (VGN)(GF)(DF)

COUSCOUS with chickpeas 6.95 (VGN)(DF)

TURMERIC & COCONUT RICE & COUSCOUS COMBO 7.95 (VGN)(DF)

MALDIVIAN ROSHI BREAD & sambar 7.95 (VGN)(DF)

WHITE CORN ROTI & salsa 7.95 (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 & Finnish Jewish (de Worms), Indigenous Amazonian (Perera), 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

We only use rice flour, corn flour, tapioca flour, chickpea flour, cottonseed oil, canola oil and coconut milk: except where indicated.

We do handle eggs, milk, peanuts, tree nuts, sesame seeds, fish, crustaceans, wheat, soy and sulphites in our kitchen.

Every attempt is made to prevent cross-contamination. However, in a small kitchen 'we cannot' guarantee that our food will be allergen free.

~10% surcharge Sundays & 15% Public Holidays~BYO Sunday ONLY bottled wine 7.5pp charge~

~cakeage 4.5pp charge~.85per take-away container~all cards 1.65%charge~

THESE DAYS A SMALL LOCAL RESTAURANT SELLING FOOD ALONE SADLY DOES NOT EVEN REMOTELY COVER WAGES, LET ALONE THE REST.

IF YOU CHOSE TO BRING ALCOHOL or SNEAK IT IN \$45per BOTTLE SURCHARGE APPLIES & \$10per BOTTLE/CAN BEER APPLIES - YOU WILL BE ADVISED & CHARGED
IF YOU'RE IN A RUSH or WANT TO GO SLOW PLEASE-PLEASE TELL WAITER! IT'S IMPOSSIBLE TO 2ND GUESS.