

RADIO CAIRO

~PRICES SUBJECT TO CHANGE WITHOUT NOTICE~

SMALL share

AFRO FRIES

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

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

MOROCCAN STYLE MARINATED OLIVES with CHILLI, LEMON & FETTA

7.95 (GF)(VGN&DF minus fetta)

OAXACAN GREEN PEA & AVOCADO GUACAMOLE

Oaxacan tomatillo salsa & corn chips

13.95 (VGN)(GF)(DF)

PAPPADUMS & CONDIMENTS

Indian lentil crisps with mint yoghurt dipping sauce

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

KIM'S CHICKEN BREAST LOLLYPOPS

Hot sticky chicken breast lollypops with smoky cheese curd drizzle

16.95 (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

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

KINGSTON'S ROAST EGGPLANT & YOGHURT DIP

Pomegranate drizzle & pappadum shards

15.95 (GF)

SOUTH AFRICAN LAMB SOSATIES

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

17.95 (GF)(DF)

LIMPOPO CROCODILE WINGS

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

16.95 (GF)(DF)

NEGUMBO HARLAMASSA

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

16.95 (GF)(DF)

CLASSIC SPICED POTATO & PEA SAMOSAS

12.95 (2) (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

15.95 (GF)(DF)

KING SALMON CEVICHE

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

15.95 (GF)(DF)

CAJUN POPCORN

New Orleans style seasoned shrimp & spicy apricot sauce

15.95 (GF)(DF)

GRILLED SPICY CARAMELISED ONION BREAD

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

6.95 (VGN&DF with vegan cheese+1.5)

BONGO BREAD

Grilled bread with tomato salsa, flake chilli & melted cheese

6.95 (VGN&DF with vegan cheese+1.5)

SALADS

ISRAELI SUPER GREENS blanched kale, zucchini & broccoli, Israeli style beans with charred sweetcorn, hummus & salsa verde 10.95 (VGN)(GF)(DF)

FRIED CAULIFLOWER & POMEGRANATE SALAD with creamy tahini yoghurt, pumpkin seeds & sumac 10.95 (GF)

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

EGYPTIAN FATTOUSH SALAD with toasted bread, cheese & sumac 10.95 (VGN&DF) minus cheese (GF) minus bread

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

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

NAPA CABBAGE, CAULIFLOWER, CORN, EDEMAME & ALMOND SALAD with toasted sesame dressing 10.95 (VGN)(GF)(DF)

ADD ON CONDIMENTS (all 3.95)

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 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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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
19.95 (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
19.95 (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!
23.95 (GF)(DF)

CAFÉ AMÉRICAIN 'TAJINE de POULET'

A subtle Moroccan Tajine of chicken, orange & honey with apricots & buttered grapes
23.95 (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
snack size 24.95 or full 33.95 (GF)(DF)

KENYAN WAGYU MB 4-5, 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!
24.95 (GF)(DF)

CUBAN JUJU SIRLOIN SLIPPER STEAKS

Select Victorian grain-fed sirloin slipper steaks BBQ'd with exotic Juju-Cubano spice rub- served with avocado salsa
snack size 24.95(2steak) or full 33.95(3steaks) cooked medium (GF)(DF)

TUNISIAN SLOW ROASTED LAMB SHANK

Slow roasted lamb shanks with tomato & caraway, preserved lemon, harissa & olives
23.95 (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
snack size 22.95(4 fillets) or full 32.95(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
19.95(1 fillet) or 29.95(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
4.95 per prawn or 32.95 (7) (GF)(DF)

CARIBBEAN BBQ WILD CAUGHT OCTOPUS ON RED MOLE

Wild caught BBQ'd octopus on red pepper, tomato & walnut mole with lemon & oregano
27.95 (GF)(DF)

CAJUN 'BLACKENED' BARRAMUNDI FILLETS

Barramundi fillets crusted in the pan with Cajun spices, succotash-slaw & Louisiana hot
28.95 (GF)(DF)

DUCK BREAST ON TLAQUEPAQUE GUACAMOLE

BBQ'd duck breast, Tlaquepaque guacamole, chocolate mole & salsa with orange
24.95 (GF)(DF)

GRAIN & BREAD

LANKAN TURMERIC & COCONUT RICE 4.95 (VGN)(GF)(DF)

COUSCOUS with chickpeas 6.95 (VGN)(DF)

TURMERIC RICE & COUSCOUS COMBO 6.95 (VGN)(DF)

MALDIVIAN ROSHI BREAD & sambar 5.95 (VGN)(DF) (1 large roshi & sambar)

WHITE CORN ROTI & salsa 5.95 (VGN)(GF)(DF) (2 roti & salsa)

COLOMBO RICE NOODLES & COCONUT SAMBAL 8.95 (VGN)(GF)(DF)

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

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 Worm),
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.

SRI LANKAN

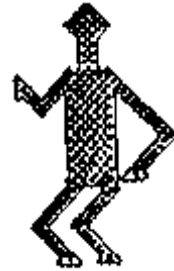
We only use rice flour, corn flour, tapioca flour, chickpea flour, cottonseed oil, canola oil and coconut milk: except where indicated.

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.
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RADIO CAIRO



MINI DESSERTS TO GO

Our Own African Mint Tea Ice Cream
+ Rose Petal Syrup & Basil Seeds (GF)
6.95

Kitul Flower Yoghurt
Traditional Style Yoghurt & "Kitul Panni" from Palmyrah Palm Flower Nectar(GF)
6.95

Gula Melaka
Chilled tapioca pearls in coconut milk and palm sugar (GF)(VGN&DF ask for 100%coconut milk)
6.95

A Little Portuguese Tart
A Harmless Sweet Something to have with Coffee or Tea
6.95
(2 for 11 or 4 for 19)

Ethiopian Spiced Coffee Tiramisu
Classic tiramisu with cardamom spiced coffee
9.95

Blueberry Brulee
Vanilla crème brulee topped with toffee-blueberry compote (GF)
8.95

Torte de Negro
Warmed deep dark chocolate cake + cream & chocolate sauce
9.95

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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FOOD TO GO PICK UP PRICES WAY CHEAPER THAN HOME DELIVERY



Serving Mosman since 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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