



SALIBONANI MAWUYA WELCOME

We hope you will enjoy the meal we have prepared.
Please make yourself comfortable and enjoy this truly
African dining experience.

Your experience this evening starts with ceremonial;
hand washing, and a taste of village beer before the main event.

*(v) vegetarian contains no meat products
(n) contains nut products*

IVULAMPHIMBO – STARTERS

*Before you help yourself to our delectable buffet, please
allow your waiter to serve you a platter of our Chef's appetizers:*

INGWENYA YASEKHUNJINI LUKAZAMBEZI

Smoked crocodile tail

PEPPERED IMPALA

Skewered with apricot fruit

CORN CIABATTA AND 'INDUMBA' BEAN FRITTERS (v)(n)

Accompanied by pumpkin, feta and hummus

FROM THE BUFFET

*Please help yourself to our various delicacies, as we
want you to experience everything The Boma has to offer.*

IMBHIDA YABELUNGU (v)

*Salad selection with a variety of breads, dressings and
traditional accompaniments.*

UMHLUZI WALAMHLA (v)

Chef's freshly made soup of the day.

THE BOMA





EMAWOSWENI WEBOMA

From the Boma Braai Cook House and Campfire

A selection of grilled game meats
including beef, pork and marinated chicken
and our spit roast of the day

Try one of our Potjies,
for our Traditional “Umzingeli” Hunter’s Stews

Our fish, Zambezi Bream and Kapenta (whitebait)

Peanut Butter Rice, isitshwala / sadza (thick maize meal
served as a starch), potato wedges, home baked
garlic and herb bread and a variety of sauces (v)

A choice of freshly prepared vegetarian dishes including
vegetable stir-fry, chef’s daily pasta dish
and bush vegetables (v)

KWEZINAMBITHAYO

Your choice of desserts from the buffet

**ZIMBABWE’S FAMOUS TANGANDA TEA, ROOIBOS TEA
AND FILTER COFFEE**

‘KHOLISANI UKUDLA KWENU’

‘IDYAI ZVAKANAKA’

ENJOY YOUR DINNER

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