



BOMA

DINNER MENU

Come sit around our fire so we can
serve you up a story.

A plate of taste and time.
Recipes from old Africa burnt into
the desert sand, passed down to us
by the gods.

Taste centuries of flavor, discover
notes of spice and be engulfed by the
scent of delicate smoke ribbons as
they deliver offerings from our menu
to the sky. Let us warm your face,
heart and appetite by open flame as
laughter echoes from table to table,
Karoo to Kalahari, from our Boma to
the stars.

This is our Boma. Our fire. Our menu.
Our narrative. Our tribe.
Come gather in our circle of flame.
Where heat sparks and smoke wan-
ders, where fire means kinship and
the tastes of Africa follows you
home.



VG-Vegan **V**-Vegetarian **N**-Nuts **F**-Fish **S**-Shellfish **GL**-Gluten
D-Dairy **P**-Pork **PN**-Peanuts **E**-Egg

BITES

OYSTERS (S)	85 (4) 110 (6)
West coast oysters with fermented chilli dressing	
CHACUTERIE (P)	170
Richard Bosman charcuterie with house made curry pickles	
GRILLED BREAD (GL, D)	50
Classic askoek with chicken fat butter	
SKAAP RIB (D)	95
Grilled lamb ribs with black pepper yoghurt, charred onions & mint	
JAFFLE (GL, D)	85
Classic jaffle with 90 day aged comte, tomato, blatjan & onion	



GOOD TO SHARE

FLATBREAD (GL, D)	120
Grilled dough topped with confit onions, horseradish, mature cheddar & chives	
LEEKS (D)	140
Charred leeks, grilled mushrooms, mature cheddar cream & lemon crumb	
CALAMARI (S, D, P)	160
Deep-fried calamari, blistered grapes, guanciale, almonds & dill cream	
VENISON	180
Springbok kebab, sumac, charred avocado & fynbos vinegar	
ORGANIC CABBAGE (S, D)	150
Roasted cabbage, cured egg yolk & black label glaze	
CAULIFLOWER (S, D)	150
Slowly grilled cauliflower, charred cauliflower puree, topped with anchovy & lemon	

LARGE PLATES

FISH (S, D)	310
Catch of the day with smoked fish bone dressing	
BEEF	180
+/- 200g Off the bone rib eye steak with wild chimichurri	
AGED BEEF	550
+/- 600g Bone in wing rib steak with wild chimichurri	
BRAISE	260
Slow cooked lamb shoulder with chickpea salsa	
BIRD	240
Slowed cooked baby chicken marinated with Boma salt & sauce charcuterie	
PORK CHOP	290
Pork tomahawk with carrot achar & mustard greens	
TOMATO RICE	150
Cast iron grilled tomato rice with charred harissa aubergine & peas	

FRIENDS OF LARGE PLATES

CRAZY POTATOES (VG) 75
"Blooming potatoes" dusted with salt and vinegar
GREENS (D) 70
Marinated Butter lettuce with compressed cucumbers & amasi dressing
CHAKALAKA (VG) 75
Chunky grilled pepper chakalaka
VEG (D,F) 60
Organic veg lightly grilled with anchovy dressing



SWEETS

CAKE (GL, D)	85
Karoo honey cake with caramelized sugar ice cream	
PAMPOEN (GL, D)	85
Churro with pumpkin butterscotch	
KAAS (D)	110
Selection of local cheese, crackers & house made preserves	

