



**SALIBONANI MAWUYA WELCOME**

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

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

**IVULAMPHIMBO – STARTERS**

Before you help yourselves 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 'Nyimo' Fritters**

Accompanied by 'rupiza' nyemba humas and pumpkin 'dovi'.

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**From the buffet:**

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

**IMBHIDA YABELUNGU**

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

**UMHLUZI WALAMHLA**

Chef's freshly made soup of the day.



**EMAWOSWENI WEBOMA**  
**From the Boma Braai Cook House and Campfire**

A selection of grilled game meats including our famous warthog 'pumba' steak, beef, pork and marinated chicken and our **spit roast of the day**

Try one of our Potjies,  
for our Traditional "Umzingeli" Hunters Stews

Our fish, Zambezi Bream and Kapenta (whitebait)

Peanut Butter Rice, Sadza - thick maize meal served as a starch, Potato wedges, home baked Garlic and Herb Bread and a variety of sauces

A choice of freshly prepared Vegetarian Dishes including Vegetable Stir-fry, Chefs Daily Pasta Dish and Bush Vegetables.

**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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