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 traditional hand washing, a taste of alcoholic village brew "chibuku" or non-alcoholic traditional brew "mahewu" 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

Amazambane "Roasted red nuts"
Slow roasted red nuts

Corn Fritters
Pumpkin puree infused

Nyimo "round nuts"
Slow cooked in salty water

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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.

The carnival spear meat carvery

Chef's choice of the day, fire roasted meat on spear, roast vegetables & fire roast corn on cob
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EMAWOSWENI WEBOMA
From the Boma Braai Cook House and Campfire

A selection of grilled game steak, beef, pork and marinated Chicken, Roasted rump on the speak and our **spit roast of the day**

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

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

www.thebomarestaurantvictoriafalls.com
boma@boma.co.zw