

THE SPIRIT OF ETOSHA

LONG AGO, THE HEART OF ETOSHA WAS A VAST LAKE, ALIVE WITH WATER AND WONDER. BUT WHEN THE GODS WEPT FOR THE LAND'S SORROW, THEIR TEARS DRIED IN THE SUN, LEAVING BEHIND A GREAT WHITE PAN—SHIMMERING, SILENT, SACRED.

TODAY, THE ETOSHA PAN STRETCHES LIKE A MIRAGE ACROSS THE EARTH, HOLDING ECHOES OF ANCIENT RAINS AND THE FOOTPRINTS OF WANDERING GIANTS. HERE, ELEPHANTS DRIFT LIKE GREY SHADOWS AND LIONS WRITE STORIES IN THE DUST.

TO ENTER ETOSHA IS TO ENTER STILLNESS. TO BREATHE ITS AIR IS TO KNOW THE WILD SPIRIT THAT SHAPED IT. WELCOME TO MOKUTI ETOSHA, WHERE EVERY MEAL BEGINS WITH A STORY ROOTED IN THE LAND BENEATH YOUR FEET.



FOOD MENU

AVAILABLE FROM 12h00 – 15h00

LIGHT MEALS

MOKUTI CAPRESE (NF) (SF) (V) 165

Artisan mozzarella cheese, balsamic-roasted cherry tomatoes and garden basil

OUR GREEK (NF) (SF) (V) (GF) 150

Feta, Kalamata olives, cherry tomatoes, red onion, mint, oregano and garden herbs dressing

GRILLED CHICKEN (SF) (GF) 215

Marinated chicken supreme with garden salad, candied pear, gorgonzola, pecan brittle, roasted garlic and garden herbs dressing

VENISON CARPACCIO (SF) (GF) 245

Thinly sliced local venison served with mustard-balsamic dressing, garden spekboom and Parmesan cheese

CHICKEN WINGS (SF) (GF) (NF) 215

Basted with signature white BBQ or Peri Peri sauce, served with rustic fries

SANDWICHES

ADD RUSTIC FRIES TO ANY OF THE BELOW (NF) (SF) 60

GOURMET CHEESE (V) (NF) (SF) 155

Homemade cheese spread, Emmentaler and Gouda, toasted in signature seeded bread with roasted red onion

GRILLED CHICKEN FILLET (NF) (SF) 180

Grilled chicken breast on open-faced seeded bread, Obatzda, mustard-pickled cucumber and bacon jam

MOKUTI ETOSHA CLASSIC BURGER (SF) 180

Grilled beef patty, lettuce, gherkins, tomato, grilled red onions and house burger sauce

GAME STEAK BAGUETTE (NF) (SF) 199

Kapana-spiced game steak on toasted baguette, vegetable julienne pickle, coriander and frizzled onions

(V) Vegetarian

(GF) Gluten-Free

(NF) Nut-Free

(SF) Shellfish-Free

GRILLS & MAINS

All served with rustic fries and seasonal vegetables

300G GRILLED VENISON STEAK (SF) (GF) (NF) 380

300G GRILLED BEEF FILLET (SF) (GF) (NF) 430

Choice of sauce – garlic butter, pepper sauce or grain mustard cream

ASIAN-STYLE PORK BELLY BITES (SF) (GF) (NF) 250

DEBONED CHICKEN THIGHS (NF) (SF) 245
Marinated on a skewer, salsa verde, grilled citrus, miso couscous with garden greens

NAMIBIAN HAKE (SF) (GF) (NF) 210
Seared hake fillet with Parmesan fries, cherry tomato and garden pea casserole

DESSERT

PINEAPPLE CARPACCIO (NF) (V) (GF) 65
Malibu syrup, mint and watermelon sorbet

MOCHA TIRAMISU (NF) (V) 99
Served in a glass with biscuits soaked in Kahlúa liqueur and coffee

ONE SCOOP ICE-CREAM (NF) (V) 40

TWO SCOOPS ICE-CREAM (NF) (V) 80
Served in a brandy snap tuile

MINI KUDU'S MENU

All served with a choice of rustic fries or garden salad

MINI KUDU BURGER (NF) (SF) 145

CHICKEN POPS (NF) (SF) 135

FISH BITES (NF) (SF) 160

(V) Vegetarian

(GF) Gluten-Free

(NF) Nut-Free

(SF) Shellfish-Free

THE FIRE CIRCLE



AS THE SUN FALLS AND SHADOWS GROW LONG, THE FIRE IS LIT. IT IS MORE THAN WARMTH—
IT IS MEMORY, GATHERED IN FLAME.

HERE, UNDER A DOME OF STARS, PEOPLE COME TOGETHER. ELDERS SPEAK, CHILDREN
LISTEN, LAUGHTER FLICKERS LIKE EMBERS. AROUND THE FIRE, FOOD IS SHARED NOT ONLY
TO NOURISH—BUT TO CONNECT. THE MOPANE CRACKLES, STORIES ARE PASSED LIKE BOWLS
AND SILENCE IS SACRED BETWEEN WORDS.

AT MOKUTI, THIS SPIRIT ENDURES. EACH DISH IS A THREAD IN THE CIRCLE—EACH GUEST,
A PART OF THE TALE. MAY YOU LEAVE NOT ONLY SATISFIED, BUT WELCOMED INTO THE
WARMTH THAT HAS FED GENERATIONS.

