

SkyBoma

GATHER AROUND THE FLAMES OF OUR SKYBOMA, WHERE NAMIBIA'S
FINEST INGREDIENTS ARE TRANSFORMED INTO MASTERPIECES. EVERY
DISH HONOURS FIRE'S TIMELESS ARTISTRY, RE-IMAGINING BUSH
DINING AT MOKUTI INTO A TRULY UNFORGETTABLE EXPERIENCE.

BUSH BITES

BILTONG PÂTÉ (NF) (SF) (GF)

Served with Parmesan Tuile, Chutney Gel, Charcoal Aioli and Cured Egg Yolk

MINI SEARED CHIPOTLE GAME TACOS (LF) (NF) (SF)

Served with Roasted Red Peppers, Coriander, Cumin and Pickled Slaw

CHARGRILLED RATATOUILLE SKEWER (V) (GF) (LF) (NF) (SF)

Served with Chakalaka Relish

CHARCOAL MACARONS

Filled with Game Pâté (NF) (SF)

Filled with Citrus and Basil (V) (NF) (SF)

MOPANE TEMPURA (NF) (SF)

SALADS

BRÛLÉED BUTTERNUT (V) (NF) (SF)

With Goat Cheese, Basil Pesto, Pumpkin Seeds, Sun-Dried Tomatoes and Couscous

CUCUMBER AND EMBE BERRY (VG) (NF) (SF) (LF) (GF)

With Granadilla

ROASTED BEETROOT IN SOUR CREAM RELISH (V) (NF) (SF) (GF)

CHARRED CORN AND AVOCADO (V) (NF) (SF) (GF)

With Lime, Peppadew, Feta, Coriander and Spring Onion

GRILLED PAWPAW AND HALLOUMI (VG) (SF) (GF)

With Lime, Chilli, Coriander and Cashew Nuts

CHARGRILLED FETA (V) (NF) (SF) (GF)

With Roasted Peppers and Orange

CURRIED CHICKPEA AND COCONUT (VG) (LF) (SF) (GF)

With Apricots, Banana and Almonds

BREADS

BRAAI BROODJIES (V) (NF) (SF)

Cheddar, Parmesan, Pickled Onions and Tomato Chutney

FLATBREADS ON HOT ROCKS (VG) (LF) (NF) (SF)

SAVANNA DRY CIDER BREAD (V) (SF)

With Cheese, Onion, Pumpkin Seeds and Walnuts

SOURDOUGH ROOSTERKOEK (V) (NF) (SF) (LF)

HOT VEGETABLES

STUFFED GEM SQUASH (V)(NF)(SF)(GF)

'Calabash Style' with Corn, Sage Butter, Cream Cheese and Apricot Chutney

VEGETABLE SKEWERS (VC)(NF)(SF)(LF)(GF)

SLOW-ROASTED ASH POTATOES (VC)(NF)(SF)(LF)(GF)

TOMATO RISOTTO (V)(SF)(GF)

WOOD-FIRED BUTTERNUT AND CINNAMON GRATIN (V)(NF)(SF)

MAIZE AND MAHANGU PAP (VC)(NF)(SF)(GF)

MISO-CONFIT CABBAGE STEAKS (VC)(NF)(SF)(LF)(GF)

ACCOMPANIMENTS

RED CHIMICHURRI (VC)(LF)(NF)(SF)(GF)

CHARCOAL-ROASTED BLACK GARLIC BUTTER (V)(NF)(SF)(GF)

CHAKALAKA SALSA (V)(NF)(SF)(LF)(GF)

BOVRIL, BRANDY AND MOPANE LEAF JUS (NF)(SF)(LF)(GF)

PEPPER SAUCE (NF)(SF)(GF)

KAPANA SALSA (VC)(NF)(SF)(LF)(GF)

SOUR CREAM (V)(NF)(SF)(GF)

With Parsley and Chives

SEAFOOD

FLAME-GRILLED KINGKLIP (NF)(SF)(GF)

MOZAMBIQUE PERI-PERI CHOKKA (LF)(NF)(GF)

POTJIE

ZIMBABWEAN CHICKEN THIGH POTJIE (LF)(SF)(GF)

With Spinach and Peanuts

OXTAIL POTJIE (LF)(SF)

GRILLS

PRIME BEEF CUTS GF LF NF SF

GAME LOINS GF LF NF SF

‘SOUTHERN NAMIBIAN’
SOUS-VIDE LAMB RIBS GF LF NF SF

With Lemon, Rosemary and Garlic

CHICKEN SKEWERS GF LF NF SF

MINI GAME BOEREWORS GF LF NF SF

SPECIALS

BUSHMAN GAME SOSATIE NF SF GF

Layered with Dukkah Rub and Chutney Butter

MECHOUI CLAY-BAKED LAMB GF LF NF SF

DESSERTS

FIRE-BAKED FONDANT V NF

With Rooibos Custard Anglaise

FIRE-BAKED CAMEMBERT V

With Nuts, Honey, Grapes, Stone Fruits and
Rosemary

AMARULA HONEY ICE CREAM V NF GF

VEGAN COCONUT ICE CREAM VG LF NF GF

BURNT CHEESECAKE V NF GF

With Berry Coulis