



OMOGOLO IN HOUSE MEALS MENU

If you do not feel like cooking during your stay with us, you can pre-order meals that our friendly staff will then prepare **in your kitchen as an extra service.**

Choose between our variety of breakfast baskets, cater for yourselves the rest of the day – the next day you can have lunch prepared by our staff and then have dinner prepared on your final night, for example. However, please be advised that we need to prepare and schedule your meal service beforehand due to the remoteness of our location. That is why we ask you to kindly **fill this order list and return it to us 4 weeks before arrival! If you booked last-minute, please contact us for availability.**

Please also chose **one type of dish** per meal for your party. **Prices are per person incl. VAT.**

If you have any special dietary requests, please let us know.

Note: Items may vary depending on the availability of fresh produce and bakery goods.

BREAKFAST BASKETS Pick out one option of breakfast baskets for the duration of your stay with us. Everything will be waiting for you in the fridge of your house!	Price (USD) per unit	<u>Comments</u> Anything you would like to leave out or substitute? Vegetarian?
1. Classic English Basket Bacon or breakfast sausage Fresh Eggs Baked beans Tomatoes and mushrooms Toast and jam Butter Carton of orange or apple juice	15	
2. Healthy Start Basket Overnight Oats Kit (Small jar with oats, chia seeds, and a container of almond milk – mixed and left for you in the fridge overnight), 2 Fresh Eggs Wholegrain Bread or English Muffins, Avocado (Depending on seasonal availability) Carton of orange or apple juice	12	

3. Continental Breakfast Basket Pre-baked bread rolls Butter and Jam selection of cold meats and cheeses Fruit Yogurt and Granola Fresh egg(s) Fresh Fruit (Apple, Orange, or Banana) Carton of orange or apple Juice	12	
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Please select the **lunch and/or dinner of the choice of your party** (state no. of people) for each day of your stay. Leave the day out in case you would like to have your privacy and prepare for yourself.

LUNCH	Price USD	Day				
		1	2	3	4	5
1. Chicken/beef wraps Fresh wraps that are filled with lightly fried chicken or beef strips (choose), coleslaw, pineapple and hummus. For a vegetarian option the meat can be replaced by lightly fried mushroom	15					
2. Pasta salad Served cold. Salad is made from pasta, cucumber, carrot, chickpeas, bell peppers and onions and mixed with natural yogurt	10					
3. Pizza pick one of the following freshly baked pizzas: Spinach and feta, salami and mushroom or a classic Margarita. All pizzas are made with a homemade pizza base covered in homemade tomato sauce and mozzarella	15					
4. Traditional Botswana option Stuffed Magwinya – Fat cakes stuffed with Seswaa (pulled beef), tomato relish and topped with cheese. For a vegetarian option we replace the beef with mushrooms	15					

DINNER						
Starter	Price USD	Day				
		1	2	3	4	5
1. Classic soups a selection of soups all served with a fresh bread roll. sweet butternut soup, classic onion soup or a creamy potato soup	5					
2. Stuffed mushroom Mushrooms stuffed with a touch of garlic and cream cheese	5					
Mains	Price USD	Day				
		1	2	3	4	5
1. Beef or veggie lasagne served with a greek salad	12					
2. Bobotie A traditional Southern African dish with its origins in Malaysia. The dish was first introduced by the Malay slaves brought to Africa by the Dutch settlers. A very flavourful dish made with beef mince and eastern spices and served with yellow rice and a side salad	12					
3. Chicken/vegetable curry Flavourful and mild made from seasonal veggies. Served with aromatic jasmine rice and homemade naan bread and sambals	15					
4. Traditional Braai (BBQ) Three meats steak, sausage and chicken grilled on the fire served with pap and morogo (seasonal local spinach) or with tomato relish if morogo is not available. Fresh green salad and homemade bread. For the vegetarian option the meat will be replaced with seasonal vegetables grilled on the fire	20					
5. Traditional Botswana option Seswaa (pulled beef), sorghum porridge (traditional grain grown in Botswana and is used as a substitute for most other grains like maize or wheat and is gluten free), morogo (seasonal local spinach) and beans salad on the side	17					

6. Venison/Oxtail/Vegetable Stew Choose between venison or oxtail stew sourced ethically from our local butcher shop, venison would be either kudu or impala cooked over an open fire in the traditional three-legged black cast iron pot. The vegetarian option will be a vegetable stew. Served with brown rice and homemade corn bread. (Venison only seasonally available)	20					
Dessert	Price USD	Day				
		1	2	3	4	5
1. Malva pudding and custard	5					
2. Chocolate mousse	5					
3. Fresh Fruit salad and whipped cream	5					
4. Apple crumble and cream	5					