

ANGAMA MARA

Food at Angama Mara

The million-dollar question: what do we serve our guests at Angama Mara?

The short answer is classical safari food.



That may sound predictable but we believe that when our guests are in Africa they would rather experience our food and not what they eat at home. And almost more important than just the food itself is where we serve it, when we serve it and how we serve it. Delicious food served with a sweet smile at a time when guests want to eat it in a place of their choosing is hard to beat. Anyone for a breakfast picnic on the banks of the Mara River? A romantic picnic brunch on the Out of Africa kopje? Lunch for two on the deck of the guests' tent with a view that stops your heart? A BBQ in a lantern-lit forest just a 5-minute drive from the lodge? That's food Angama Mara style.

WHAT DO WE MEAN BY CLASSICAL SAFARI FOOD?

Perfectly cooked and perfectly presented using the best and freshest ingredients. Simple yet delicious, unfussy but oh-so-good to look at. Always generous and joyful, sometimes surprising. Honest and true to who we are. Celebrating Kenya's finest produce – beef, vegetables, fruits, coffee and tea – ingredients list as long as your grocery list tossed together with spices from the Swahili coast: cardamom, chilies, cilantro, ginger, cinnamon and cloves. Nearly a third of our menu is vegetarian for those who can't get enough of the abundant fruits and vegetables Kenya has to offer. This is classic safari food: fresh and filling with a more than a nod to local cuisine and often influenced by food of the great Chef Ottolenghi. Best bread on safari – anywhere! Inspired by what Denys Finch Hatton's camp chef might have cooked way back in the early days of being on safari. Perfect Picnics. And finally give our guests what they want to eat and not what the chefs feel like cooking.



OUR FOOD IS NOT FANCY – OUR FOOD IS GOOD AND THERE IS NOT A BUFFET TO BE SEEN ANYWHERE

We have worked out to our immense delight that our guests could eat up to no less than twelve times a day. Don't let that put you off – but just in case they might be hungry there is always something delicious on hand. From arrival at the lodge after who knows what kind of journey (a little something is always welcome whilst unpacking); to lunch served on their deck, at the lodge, by the pool or best of all a Mara picnic in the shade of a huge lone tree in the middle of nowhere; to afternoon tea at the lodge – fruit cake anyone?

Sundowner bitings (such a lovely East African word) with a 'dawa' cocktail in the Maasai boma followed by dinner. Where to have dinner tonight? Maybe an elegant candlelit dinner in the lodge or a cosy dinner for two in the guests' tent? Our bet is most guests will choose Angama Mara's signature family-style Nyama Choma (aka BBQ) where tall chefs in tall hats grill to perfection fat juicy steaks, sticky spare ribs or Swahilispiced kuku (chicken is Kenya's most-loved dish). If you listen carefully you can hear the hyenas chorusing from the Mara below. After a great night's sleep there is a knock on the door and the butler quietly leaves fresh orange juice, steaming coffee and a newly baked something in the tent's lobby. A great start to another day in Africa. Breakfast, too, is a widely flung affair – on the tent's deck, at the lodge watching the hot-air balloons float by or a breakfast picnic whilst sitting amongst a herd of a thousand buffalo. Who needs food?



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