

SAWUBONA

TASTING SET MENU (INCLUDES ALL DISHES BELOW)
AVAILABLE EVERY WEDNESDAY, THURSDAY AND FRIDAY
(PLEASE PRE BOOK TO AVOID DISAPPOINTMENT)

GROWING UP IN SOUTH AFRICA, I WAS SPOILT FOR CHOICE WHEN IT CAME TO FOOD! SOUTH AFRICAN CUISINE REFLECTS A RANGE OF CULINARY TRADITIONS EMBODIED BY THE VARIOUS COMMUNITIES THAT INHABIT THE COUNTRY. MY PASSION FOR FOOD HAS LED ME TO THE POP UP KITCHEN WHICH HAS GIVEN ME AN OPPORTUNITY TO SHARE SOME OF OUR MOST LOVED DISHES WITH YOU!
ON ARRIVAL YOU WILL RECIEVE A COMPLIMENTARY GLASS OF PROSECO AND SOME BILTONG NIBBLES

TO START

BILTONG TRUFFLE

SERVED ON A CHARCOAL CRACKER

MINI VETKOEK

FILLED WITH A BILTONG PATE

ROASTED BUTTERNUT AND SWEET POTATO SOUP

SERVED WITH SLICE OF BEETROOT BREAD

MOVING ONTO OUR MOST LOVED MAIN DISHES

CHICKEN CURRY BUNNY CHOW

THIS TRULY UNIQUE DISH WAS CREATED IN DURBAN, WHERE YOU WILL FIND THE LARGEST INDIAN COMMUNITY LIVING OUTSIDE OF INDIA

BOBOTIE

OFTEN CONSIDERED OUR NATIONAL DISH, THIS GENTLY SPICED, FRUITY CURRY DISH ORIGINATES FROM THE CAPE MALAY COMMUNITY. SERVED WITH YELLOW RICE.

BOEREWORS SERVED WITH CHAKALAKA SAUCE

DERIVED FROM THE AFRIKAANS WORD 'BOER' (FARMER) WORS (SAUSAGE), THIS BEEF SAUSAGE PLAYS AN IMPORTANT PART IN SOUTH AFRICAN, NAMIBIAN AND ZIMBABWEAN CUISINE

TO FINISH OFF THE EVENING

IT'S YOUR CHOICE

OUR FAVOURITE SWEETS ON A PLATTER

ON THIS PLATTER YOU WILL RECEIVE

A SLICE OF MELKTERT, A KOEKSISTER AND A SPRINGBOKKIE

OR

CHEESE BOARD

A SELECTION OF LOCALLY SOURCED CHEESES

RESERVATIONS ESSENTIAL

CALL : 07780208895

OR

CONTACT US VIA OUR FACEBOOK PAGE: SAWUBONA REASTAURANT AT THE POP UP KITCHEN LYME REGIS

TWO COURSE £30
THREE COURSES £35

GO TO WWW.THEPOPUP.KITCHEN FOR
MORE INFORMATION AND MENUS