



SHAWU'S BOMA

Experience the Atmosfire

MENU

Nestled in the heart of the Lowveld, Shawu's Boma celebrates the bold flavours of Southern Africa with Portuguese-inspired influences.

Our menu is centered around quality ingredients, charcoal grilling and warm hospitality creating meals that are simple, generous and memorable.

Whether you are joining us for breakfast, a leisurely lunch or dinner under the stars, we invite you to relax, slow down and enjoy the spirit of the boma.

Kitchen Trading Hours

BREAKFAST

08:00 - 11:00

LUNCH

11:00 - 18:00

DINNER

18:00 - 21:00

Wednesday - Sunday

BREAKFAST

Served daily from 08:00 - 11:00

The Shawu Breakfast Bowl | 115

Two free-range poached eggs served with avocado, sautéed wild mushrooms, roasted broccoli, spinach, roasted rosa tomatoes, toasted sourdough and fresh herb chimichurri.

Optional Additions

Grilled Peri-Peri Chicken Strips | 25

Wagyu Mince | 45

Portuguese Chouriço | 55

Grilled Halloumi (V) | 30

Crocodile River Breakfast Wrap | 125

Scrambled free-range eggs, Wagyu mince, feta, avocado, roasted rosa tomatoes and baby spinach wrapped in a toasted tortilla, served with herb-roasted baby potatoes.

Overnight Oats Bowl | 85

Rolled oats soaked overnight in fresh coconut milk with chia seeds.

Choose your flavour:

Tropical

Mango, passion fruit, toasted coconut and white chocolate.

Peanut Butter, Banana & Dark Chocolate

House-made peanut butter, honey, caramelized banana, dark chocolate and toasted peanuts.

Portuguese Omelette | 120

Three free-range eggs folded with grilled peri-peri chicken, mozzarella, baby spinach and caramelised pineapple, finished with fresh herbs.

Fresh Fruit Bowl | 95

Seasonal fruit, vanilla yoghurt, toasted granola, honey and fresh mint.

Freshly Baked Croissant (V) | 65

A golden buttery croissant served warm with farm butter, mature cheddar cheese and seasonal preserves

LIGHT MEALS

Served daily from 11:00 - 14:00

All burgers are served from 11:00 - 21:00

Portuguese Chicken Sandwich | 85

Charcoal grilled chicken breast, honey-soy sriracha mayo, rocket and roasted tomatoes served on toasted sourdough bread.

Picanha Wrap | 135

Charcoal-grilled picanha, avocado, feta, roasted peppers, rocket and chimichurri wrapped in a toasted tortilla.

Lowveld Chicken Salad | 125

Charcoal-grilled chicken breast, avocado, roasted corn, baby spinach, roasted rosa tomatoes, cucumber ribbons, shaved Parmesan, toasted sunflower seeds and lime yoghurt dressing.

Horiatiki - Traditional Greek Village Salad (V) | 110

Vine-ripened tomatoes, cucumber, green pepper, red onion, Kalamata olives and a generous slab of authentic feta, finished with extra virgin olive oil, Greek oregano and sea salt.

Optional Additions

Charcoal-Grilled Chicken | 25

Beef Fillet | 55

Garlic Butter Prawns | 65

Forest Mushroom Toast (V) | 95

Grilled sourdough topped with smashed avocado, wild mushrooms, whipped goat's cheese and fresh herbs.

The Boma Chicken Burger | 145

Charcoal-grilled chicken breast topped with mature cheddar, caramelised onions, crisp lettuce, fresh tomato and our signature house burger sauce, served on a toasted brioche bun with shoestring fries.

The Boma Beef Burger | 165

180g charcoal grilled Wagyu beef burger topped with mature cheddar, caramelised onions, lettuce, tomato and house burger sauce, served with shoestring fries.

WOOD FIRED PIZZA

Served daily from 11:00

Our naturally fermented pizzas are cooked in a traditional wood-fired oven and inspired by the bold flavours of Portugal, Mozambique and the Lowveld.

Focaccia Bianca (V) | 120

Garlic, oregano and extra virgin olive oil base, topped with thinly sliced red onion and finished with flaky sea salt.

Lisboa Margherita (V) | 140

Tomato base, mozzarella, fresh basil and extra virgin olive oil.

Frango Peri-Peri | 165

Peri-peri chicken, roasted peppers, red onion, feta and coriander.

Maputo | 155

Portuguese chouriço, caramelised onion, roasted garlic, mozzarella and parsley.

The Crocodile River | 185

BBQ grilled chicken, bacon, avocado salsa, feta and lime crema.

Truffle Mushroom (V) | 165

Wild mushrooms, truffle cream, Parmesan and fresh thyme.

Crust Dips

Add extra flavour to your pizza crust.

Roasted Garlic Aioli | 25

Smoky Peri-Peri Butter | 35

Hot Honey | 35

Green Herb & Lime Chimichurri | 35

Add ons

Feta | 25

Red Onions | 35

Chilli | 15

Avocado | 35

Bacon | 35

Peri-peri chicken | 35

Peppers | 35

Mushrooms | 25

Chouriço | 55

BBQ Chicken | 35

Caramelised onions | 15

Roasted Garlic | 25

STARTERS & MAINS

Served daily from 18:00

STARTERS

Portuguese Chicken Livers | 75

Creamy peri-peri chicken livers finished with fresh cream and parsley, served with wood-fired focaccia.

Garlic Butter Prawns | 135

Argentinian prawns sautéed in garlic butter, lemon and parsley.

Boma Beef Carpaccio | 110

Thinly sliced beef fillet with rocket, shaved Parmesan, capers, lemon, extra virgin olive oil and cracked black pepper.

Charred Corn Ribs (V) | 75

Corn ribs brushed with smoked garlic butter, finished with parmesan, fresh herbs and grilled lime.

Baked Feta (V) | 95

Oven-baked feta topped with roasted cherry tomatoes, olives, garlic and fresh herbs. Served with wood-fired focaccia.

FROM THE GRILL

Half Portuguese Chicken | 185

Charcoal-grilled half chicken basted with your choice of Lemon & Herb, Peri-Peri or Garlic Butter

Beef Fillet (250g) | 315

Premium charcoal-grilled beef fillet finished to your choice of Peppercorn Crust or Garlic & Olive Oil

Dry Aged Picanha (300g) | 355

Beautifully marbled dry-aged picanha grilled over the coals and sliced to perfection.

Fish of the Day | 215

Fresh seasonal fish grilled over charcoal finished to your choice of Olive Oil & Garlic or Lemon & Sriracha

Shawu's Prawns | 210

Charcoal grilled Argentinian prawns. Choose your style: Creamy Peri-Peri or Lemon Garlic Butter

CHOOSE YOUR OPTION

All mains are served with your choice of one side.

House sauces and premium sides are available at an additional cost

SIDES | 35

Shoestring Fries
Basmati Rice
Greek Side Salad
Charred Broccoli & Green Beans
Grilled Seasonal Vegetables

PREMIUM SIDES

Creamy Garlic Mash | 55
Truffle Parmesan Fries | 45
Roasted Garlic Corn | 40

SAUCES | 55

Garlic Butter
Creamy Mushroom
Portuguese Peri-Peri
Lemon Butter
Chimichurri
Red Wine Jus
Peppercorn Cream

DESSERTS

Served daily from 11:00

Shanky's Malva Pudding | 85

Warm malva pudding served with vanilla custard and Shanky's Whip Syrup.

Passion Fruit Cheesecake | 75

Creamy baked cheesecake finished with a fresh passion fruit glaze.

Charred Pineapple Sundae | 115

Wood-fired pineapple, vanilla bean ice cream, rum caramel and toasted coconut.

Cake of the Day | 85

Please ask your waiter about today's freshly baked cake selection.

INFORMATION

Freshly Prepared

All of our meals are freshly prepared to order using quality ingredients. During busy periods, preparation may take a little longer. We appreciate your patience.

Dietary Requirements

Please inform your waiter of any allergies or dietary requirements before placing your order. While every care is taken, our kitchen handles ingredients that may contain allergens.

Cooking Preference

Our steaks are prepared to your preferred doneness. If you are unsure, your waiter will gladly assist.

Seasonal Availability

As we use fresh, locally sourced ingredients wherever possible, certain menu items may occasionally be unavailable.

Food Safety

Although every care is taken, some dishes may naturally contain small bones or shell fragments.

Service Charge

A discretionary 10% gratuity may be added to tables of 8 guests or more.

Payment

We gladly accept Visa, Mastercard and contactless payments.