

Stories from the Skeleton Coast

Eduard Bohlen

Stranded in 1909, today resting deep in the desert sands.

Dunedin Star

The famous 1942 rescue involving ships, vehicles and a Ventura aircraft.

Langewand

Formidable stretch of the Skeleton Coast where massive sand dunes plunge into the cold, rough waters of the Atlantic Ocean.

Cape Cross

Historic landmark and home to one of the world's largest seal colonies.

Walvis Bay

The source of Namibia's renowned Atlantic oysters.

Swakopmund

Dubbed "Little Bavaria" for its German architecture,
and known as Namibia's Adventure Capital.

DONKIESBAAI · WINDHOEK, NAMIBIA



DONKIESBAAI

SEAFOOD & SUSHI

WINDHOEK · NAMIBIA

Welcome to Our Restaurant

Donkiesbaai Wines were inspired by the West Coast, but the restaurant's inspiration draws from Namibia's Skeleton Coast — where the Namib Desert and the cold Atlantic Ocean meet.

Donkiesbaai aims to reflect the unpretentious character of Namibia in both our wine and food offering.

Thank you for joining us.



Jean Engelbrecht

WINE LIST

RUST EN VREDE STELLENBOSCH

Rust en Vrede Syrah		780
Rust en Vrede Cabernet Sauvignon	200	780
Rust en Vrede Estate		1240
Rust en Vrede Single Vineyard Syrah		3250
Rust en Vrede Classification 1694		4000

CAP CLASSIQUE

L'Ormarins Brut	115	405
L'Ormarins Brut Rosé		405
Simonsig Kaapse Vonkel		528
Simonsig Satin Nectar		528

CHAMPAGNE

Pol Roger Brut Reserve		2000
Taittinger		1850

WINE LIST

GUARDIAN PEAK

Guardian Peak Sauvignon Blanc	65	225
Guardian Peak Chenin Blanc		225
Guardian Peak Merlot	65	225
Guardian Peak Shiraz		225
Guardian Peak Cabernet Sauvignon		225
Guardian Peak SMG		455

DIEMERSDAL

Diemersdal Rosé		250
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Donkiesbaai

Donkiesbaai Steen Chenin Blanc	165	640
Donkiesbaai Grenache Blanc		640
Donkiesbaai Cinsault		640
Donkiesbaai Grenache Noir	165	640
Donkiesbaai Suiderkruis		640

STARTERS

✦ Möwe Bay Snoek Pâté 65

Smoked snoek pâté with warm roosterkoek & apricot jam

Cape Cross Mussel Potjie 155

West Coast-style mussel potjie with warm focaccia

Torra Bay Calamari 95

Grilled with lemon butter, or fried crispy with spicy mayonnaise

Walvis Bay Oysters 6 for 250

Fresh Atlantic oysters served on ice

Rocky Point Fish Bites 95

Lightly fried linefish bites with tartare sauce

Wagyu Beef Dumpling 110

Julienne vegetables, oyster sauce, sesame & crispy leeks

Tempura Prawns 115

Served light and fluffy

Bao Buns

With soy sauce & sesame seeds

Beef ribeye, rocket pesto, spicy pickled cabbage & carrot 120

Chicken breast, stir-fried vegetables & Thai peanut sauce 85

Edamame Beans

Sesame oil, garlic & ginger

With chilli flakes, ginger & garlic 90

Salted with sesame seeds 85

✦ Signature dishes

FROM THE SEA

✦ Eduard Bohlen Seafood Platter 420

Kingklip, 3 prawns, calamari & mussels with basmati rice & tartare sauce

Swakopmund Linefish 175

Catch of the day grilled simply with vegetable & lemon butter

Dunedin Star Prawns 430

Twelve hibachi-grilled prawns with egg-fried rice & lemon butter

Lüderitz Prawn & Calamari Plate 315

Fried calamari with 6 hibachi prawns in lemon butter

Fog Bank Whole Fish of the Day 210

Thyme-roasted vegetables & tartare sauce

Salmon Poke Bowl 205

Rice, cucumber, edamame & radish in spicy mayo with nori

✦ Langewand Seafood Ramen 230

Udon, prawns & kingklip in fish broth with a soft egg

✦ Signature dishes

WINE LIST

Stellenbosch

R E S E R V E

Stellenbosch Reserve Chenin Blanc		310
Stellenbosch Reserve Chardonnay	85	310
Stellenbosch Reserve Cinsault		355
Stellenbosch Reserve Merlot		355
Stellenbosch Reserve Syrah	95	355
Stellenbosch Reserve Cabernet Sauvignon		355
Stellenbosch Reserve Vanderstel		445

Afrikaans

Afrikaans Vol VI Chenin Blanc Chardonnay		495
Afrikaans Volume VI Cabernet Sauvignon	130	495

CIRRUS

Cirrus Pinot Noir		655
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DESSERTS

Malva Pudding 65

Served warm with custard

Chocolate Torte 85

With berry coulis

Crème Caramel 25

Atlantic Ice Cream & Chocolate Sauce 45

FROM THE LAND

Etosha 285

200g hibachi-grilled with rustic fries & Café de Paris butter

Sweet & Sour Chicken 120

Mixed peppers, red onion & basmati rice

Asian Egg Noodles

Stir-fried vegetables, spicy soy, coriander & sesame

Beef ribeye 180

Chicken 150

Vegetables 120

SIDES

Chips 50

Rice 20

Baby Potatoes 30

Side Salad 60

Seasonal Vegetables 45

CLASSIC SUSHI

Roses

Atlantic Salmon 135
Cold Current Tuna 85

Nigiri

Atlantic Salmon 135
Möwe Bay Prawn 135
Cold Current Tuna 85
Namib Garden Avocado 70

Sashimi

Atlantic Salmon 210
Seared Atlantic Salmon 220
Cold Current Tuna 110
Seared Cold Current Tuna 120

Maki Rolls

Langewand Salmon 90
Cape Fria Tuna 75
Henties Bay Spicy Tuna
Möwe Bay Prawn 135
Namib Garden Cucumber 45

SIGNATURE SUSHI ROLLS

✦ Skeleton Coast Roll 140

Salmon, spicy mayo, chilli flakes, crumble & cucumber

✦ Cold Current 180

Tempura prawn & avocado under blowtorched tuna & salmon, mango sauce

✦ Atlantic 150

Tempura prawn, avocado, cream cheese, sweet chilli & crumble

Rainbow California 170

Crab, prawn, cucumber, avocado, salmon & tuna

California Style Rolls

Tempura crumble & spring onion

Salmon & avocado 150

Prawn & avocado 140

Tuna & avocado 110

Cream cheese, avocado, seven-spice & spring onion 90

Benguela Deep-Fried

Avalanche sauce & spring onion

Salmon & avocado 180

Prawn & avocado 170

Tuna & avocado 110

✦ Signature dishes