



MAUN BOTSWANA

"The artisanal food oasis"

We prepare food with integrity, from local producers where possible, and using the freshest ingredients. All our sausages, breads, mayos, pestos, sauces, jellies and relishes are made in-house by our team.

BREAKFAST

Served with your choice of gluten-free seed bread, whole wheat bread or ciabatta roll.

VEGAN SUNRISE BREAKFAST

Toasted bread topped with avocado, butter beans tossed in basil pesto, and sautéed mushrooms in garlic and nutritional yeast.

P165.00

DESIGNER SARMIES

Toasted or plain on your choice of ciabatta or soft roll, whole wheat or white bread.

Egg Mayo

P 50.00

Cheese and Tomato

P 55.00

Italian

P110.00

Tomato with parmesan shavings and a basil pesto drizzle.

BURGERS

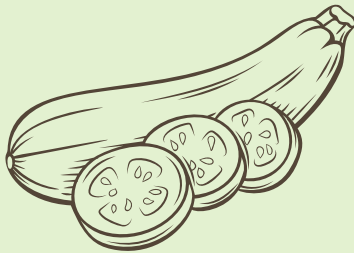
Served on your choice of a fresh, home-baked soft roll or ciabatta with French fries.

VEGGIE BURGER

P100.00

Sweet potato and kidney bean patty served with onion, lettuce and home-made mayo.

(Vegan option also possible)



STARTERS

LEVANTINE LABNEH

P 30.00

topped with a spicy tomato relish, sprinkled with dukkah and served on a slice of whole wheat bread.

SWEET POTATO CHIPS

P 85.00

served with a labneh and pesto dip, and a garlic and chilli mayo.

MARC'S CROSTINI

P 90.00

Toasted ciabatta slices with labneh, watercress, marinated olives and topped with roast tomato drizzle.

PISSALADIÈRE

P110.00

French thin crust, topped with caramelised onions, olives, sun-dried tomatoes and parmesan cheese.

PASTAS

MARC'S WALNUT AND TOMATO RAGOUT

P145.00

served on a bed of fettuccine with vegan parmesan 'cheese'.

MARC'S VEGGIE LASAGNE

P180.00

Roast aubergine and red pepper layered with pasta, courgette and mozzarella cheese and baked in a creamy tomato sauce.

FETTUCCINE ALFREDO

P180.00

Pasta in a creamy mushroom sauce.

MAINS

RAW SUSHI

P130.00

Sweet potato, ginger and macadamia nut "rice" rolled with fresh veggies in nori sheets and served with wasabi, pickled ginger and soya sauce.

YUMMY BOWL

P135.00

White beans tossed in celery pesto, beetroot salad, couscous with roast aubergine, creamy cucumber salad, and labneh with Shattah.

HEAVENLY BOWL

P135.00

Slow-roasted sweet potato and red onion, Pan handle sorghum, butter beans, avo (seasonal) and hummus, dressed with a roast tomato drizzle.

SPINACH DUMPLINGS

P130.00

Served with melted butter and parmesan shavings and a side green salad.

VEGAN POWER PLATE

P140.00

Brown rice with spicy marinated, home-made seitan topped with cashew cream, Moroccan lentil salad, braised cabbage and roast vegetables.

SIDES

Portion of French fries with tomato sauce

P 30.00

Plate of French fries with tomato sauce

P 55.00

Portion of sweet potato fries with tomato sauce

P 35.00

Plate of sweet potato fries with tomato sauce

P 65.00

Home-made vegan mayo

P 17.00

Home-made mayo

P 17.00

Hummus

P 20.00

Carrot and mint salad

P 25.00

Cabbage and carrot crunch salad

P 22.00

North African beetroot salad with cumin

P 25.00

Fermented veggies

P 20.00

Creamy cucumber salad

P 30.00

Green salad with vinaigrette

P 30.00

Arabian couscous, apricot, date, pumpkin seed and mint salad

P 38.00

Roasted seasonal vegetables

P 38.00

Green beans sautéed in garlic

P 48.00



DESSERT

Amarula iced coffee cream

P 30.00

Lemon grass ice cream

P 28.00

Vegan frozen ice cream of the day

P 30.00

Malva pudding

P 35.00

White chocolate surprise

P 65.00

infused with basil and topped with a strawberry, balsamic reduction.

Sticky toffee pudding

P 55.00

Chili chocolate delight

P 55.00

Coconut ice cream with a berry coulis.

P 85.00

* Check the blackboards for starches and daily specials.

* All meals are prepared to order – please be patient.

* Due to import restrictions, some fresh ingredients are not always available.

* All items on the menu are available as take aways.

* We also offer packed lunches.

BREAKFAST

Served with 2 slices of white or wholewheat bread, butter and jam.

 **OMELETTE** - 2 eggs _____ **P 85.00**

SUNRISE BREAKFAST _____ **P105.00**

1 egg, crispy bacon and fried tomato.

BUSH BREAKFAST _____ **P160.00**

2 eggs, crispy bacon, a home-made beef sausage, fried potatoes, fried tomatoes and sautéed mushrooms.

EGGS FLORENTINE _____ **P170.00**

1 egg on a slice of toast of your choice with wilted spinach, crispy bacon and topped with a Hollandaise sauce.



DESIGNER SARMIES

Toasted or plain on your choice of ciabatta or soft roll, wholewheat or white bread.

BACON AND EGG _____ **P 80.00**

BLT - Crispy bacon, lettuce, tomato with mayo _____ **P 90.00**

HAM AND CHEESE _____ **P100.00**

CUBANO _____ **P110.00**

Pulled-pork tossed in a barbecue sauce, with cheese, pickles, mustard, mayo on a toasted ciabatta roll.

TSUNAMI SARMIE _____ **P110.00**

Ham, white cheddar, tomato, lettuce, pickles, mayo and chili relish.

ROAST BEEF _____ **P110.00**

Roast beef with home-made herb mayonnaise and pickles.

BURGERS

Served on your choice of a fresh, home-baked soft roll or ciabatta with French fries.

KUDU BURGER _____ **P110.00**

Game mince patty with onion, pickles, lettuce and Marc's apple chili jelly.

BEEF BURGER _____ **P130.00**

Beef patty served with cheese, tomato, onion, pickles and lettuce.

CHICKEN BURGER _____ **P160.00**

Chicken and sun-dried tomato patty with a pesto drizzle.

NAKED BURGER PLATE _____ **P155.00**

Marc's spicy patty topped with haloumi cheese and a roast tomato drizzle, served on a bed of lettuce with a cumin beetroot salad, creamy cucumber salad and carrot and mint salad.



KIDS

SPAGHETTI BOLOGNESE _____ **P 65.00**

Savoury mince in a tomato sauce, served on spaghetti with grated cheese.

CHICKEN SCHNITZEL _____ **P110.00**

Strips of crumbed chicken fillet, served with tomato sauce and French fries.

KIDS BURGER _____ **P115.00**

Beef patty topped with cheese and served on a soft roll with mayo, tomato sauce and French fries.

STARTERS

BEEF FILLET CARPACCIO _____ **P105.00**

with rocket, parmesan shavings and a caper drizzle, served with a ciabatta roll.

MAPUTO PERI PERI CHICKEN LIVERS _____ **P105.00**

tossed in a hot tomato sauce, served with a ciabatta roll.

KALAHARI RED HOT CHICKEN WINGS _____ **P115.00**

crisp roasted spicy wings served with a barbecue dip.

PISSALADIÈRE _____ **P110.00**

French thin crust topped with caramelised onions, olives, anchovies and parmesan cheese.

DUCK TERRINE _____ **P120.00**

served with pickles, chilli jelly and a ciabatta roll.

SNAILS _____ **P125.00**

baked in garlic butter, served with a ciabatta roll.

SALADS

Served with ciabatta roll.

ROAST BEEF SALAD _____ **P155.00**

A medley of carrots, cucumbers, red pepper and peanuts, served on a bed of lettuce with a spicy Thai dressing.

CHICKEN SALAD _____ **P150.00**

Apple, cucumber, celery and pecan nuts served on a bed of lettuce with a home-made, sweet mayo dressing.

PASTAS

MARC'S SPAGHETTI _____ **P 95.00**

tomato paprika beef mince served with parmesan cheese.

LASAGNE _____ **P150.00**

Creamy mince baked in a home-made tomato sauce and layered with pasta and mozzarella cheese.

HEARTY CHICKEN TAGLIATELLE _____ **P165.00**

with red pepper, sun-dried tomatoes and cream.



MAINS

Please refer to the "Sides" for extras and the blackboard for starches.

CHICKEN SCHNITZEL _____ **P120.00**

Crumbed chicken served with French fries.

BANTING LASAGNE _____ **P145.00**

Creamy mince baked in a home-made tomato sauce and layered with aubergine slices and mozzarella cheese.

TEMPURA FISH _____ **P155.00**

Hake, deep fried in a light tempura batter, served with tartar sauce and French fries.

SAUCES

 **Garlic Butter** _____ **P 26.00**

 **Argentinian Chimichurri** _____ **P 35.00**

 **Madagascan Green Pepper** _____ **P 35.00**

 **Mushroom** _____ **P 50.00**



HOT BEVERAGES

Espresso	P 25.00
Double Espresso	P 30.00
Macchiato	P 30.00
Cortado	P 35.00
Filter Coffee (decaf also available)	P 35.00
Americano	P 35.00
Cappuccino	P 45.00
Caffè Latte	P 45.00
Flat White	P 45.00
Mocha	P 60.00
Classic Iced Coffee - topped with cream.	P 55.00
Blended Iced Coffee - with vanilla ice cream.	P 65.00
Hot Chocolate	P 48.00
Pot of Rooibos tea	P 24.00
Pot of 5 Roses	P 25.00
Pot of Earl Grey	P 30.00
Pot of herbal tea - Lemon Verbena or Mint	P 30.00
Pot of fresh ginger and lemon tea	P 35.00
Supplement for plant-based milk	P 13.00

SWEET TREATS

Crunchie	P 10.00
Oat, Raisin, Pumpkin and Sunflower Seed Cookie.	
Blondie	P 35.00
White Chocolate and Cranberry "brownie".	
Chocolate brownie	P 45.00
Gluten-free.	

MILKSHAKES

Vanilla	P 35.00
Chocolate	P 55.00
Banana or Coffee	P 60.00
Strawberry	P 75.00

HOME-MADE FRESH FRUIT JUICES

Rooibos iced tea	P 25.00
Lemonade	P 37.00
Ginger cooler	P 48.00
Kickstart	P 55.00
Carrot, apple, beetroot, turmeric, ginger and a twist of pepper.	
Apple zinger	P 65.00
Apple, cucumber, ginger and lemon.	

HOME MADE FRESH SMOOTHIES

My Chommy	P 60.00
Banana, yogurt, peanut butter and almond milk.	
Tropical Storm	P 65.00
Pineapple, coconut, banana, ginger, almond milk and turmeric.	

SOFT DRINKS

Still Water Aquarite	P 17.00
Sparkling Water Aquarite	P 25.00
Tonic Water/Ginger Ale/ Lemonade	P 25.00
Coca-Cola/ Fanta/ Sprite	P 28.00
Liquifruit	P 37.00
Appetizer/Grappetizer	P 36.00
Lime Juice and Soda	P 35.00
Passion Fruit and Soda	P 35.00
Virgin Mojito	P 42.00
Soda water, lime, mint, sugar and crushed ice.	
Rock Shandy	P 47.00
Lemonade, soda water and Angostura bitters.	
Malawian Shandy	P 55.00
Lemonade, ginger ale and Angostura bitters.	
Steelworks	P 62.00
Lemonade, ginger ale, kola tonic and Angostura bitters.	

CIDER & BEER

Hunter's Dry	P 45.00
Savanna Dry	P 52.00
Bavaria - Alcohol free beer	P 33.00
Castle Light	P 40.00
St Louis	P 40.00
Black Label	P 60.00
Corona	P 46.00
Windhoek Lager	P 48.00
Windhoek Draught	P 48.00

OKAVANGO CRAFT BREWERY

Pan Handle - English Style Pale Ale	P 70.00
Delta Lager - Bohemian Style Lager	P 57.00
Kingfisher - Session IPA	P 70.00

SPIRITS

Smirnoff Vodka	P 27.00
Klipdrift Brandy	P 36.00
Gordons Gin	P 30.00
Okavango Craft Gin	P 56.00
Captain Morgan Rum	P 35.00
Bacardi Rum	P 55.00
The Famous Grouse Whisky	P 47.00
Jameson Irish Whisky	P 65.00
Amarula Liquor	P 23.00
Olmega Tequila - Blanco	P 50.00
Jägermeister	P 50.00
Amarula Don Pedro	P 65.00
Irish Coffee	P 90.00



Check Marc's
wine selection
on the blackboard.



CONTACT US

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Co-ordinates:
19.96400° S
23.45395° E

Follow us on:



QR CODE MENU

Our Full Menu...

Right on your phone!

Scan this code with your phone's camera to view our menu.