

KOOK TEE

*literally translated as
cooking or boiling
tea...*

*traditionally found in
old farm kitchens, simmering
away on the stove in a pot...*

*- to be served with boiled
or condensed milk
later for tea-time...*



www.afroboer.co.za

Reservations:
012 807 3099 / 083 409 4404
info@afroboer.co.za

a Baker's Café Trading Hours:
Monday-Sunday 07h00-18h00
(kitchen closes at 17h30)

the Café Deli and CoffeeBAR Trading Hours:
Monday-Sunday 07h00-18h00
(kitchen closes at 17h30)

*the disposable cutlery and crockery used for the
garden and coffeeBAR take-aways are fully compostable*

NOT ALL THE INGREDIENTS USED ON THE MENU ITEMS ARE
LISTED - PLEASE NOTIFY US
OF ANY FOOD ALLERGIES OR INTOLERANCES



a baker's café

Café Beverages

'N KOFFIE STORIE



... Oupa Marie het elke môre die
koffiepitte geroster terwyl hy
"Nader-steds-nader" gesing het.

Oupa Marie het die pitte in die groot
ysterkassol gegooi en vir ongeveer
twintig minute op die houtstoof
geroster. Die pitte is in die
handkoffiemoutjie gemaal, en dan
na die kan toe ... Oupa Marie het
een eetlepeltye koffie vir elke koppie
vars stouwater gebruik. Jou water
moet net-net stoom, dan haal jy
dit dadelik van die stoof af
en gooi dit oor die gemaalde koffie.

Die oumense het die twit van die
koffietan tregemaak met foelie...
dié dat die geur van die koffie
bly lê het... - KOFFIE · MOERKOFFIE ·

BOERETROOS -

Ek onthou die koffietel netjens
die AGA-stoof met die tabak - of
Flenniesakkie waat aan 'n draad-
sirkel met 'n draadhandvatse hang...

Die kombuis het altyd na
moerkoffie en anysbestuit geuk

NIE L STEMMET
-erfeniskas-



KOFFIEKAN



an afro is a hairstyle worn naturally
by people with spunk! It is specifically
styled by individuals in such a fashion
that it represents a large rounded shape,
much like a halo, cloud or ball...

certainly one of the more controversial
styles, rebelling against the short
hairstyle - that marks a revolutionary...
and the long flowing hairstyle that
mostly celebrates women's self-image...

nonetheless
suitable african
and worn with pride
on this continent!

"getting your afro on" can also refer to
getting your groove on, and
"the afro way" can also refer to: this way,
that way, or the afro-boer way!

afro-boer®

Boer is the Dutch and Afrikaans word
for farmer - a wanderer or traveller...

being nomadic and free-spirited,
looking for land to make a living off

the desire to wander,
known as trekgees, was a
notable characteristic of the Boers

ORAKENSBERG



OSSEWA

espresso based coffee

an espresso is a small syrupy coffee beverage with a creamy foamy texture made by forcing hot water through finely ground compacted coffee
- it forms the base of most of the coffee styles that we serve here

Double Espresso R18



Con Panna R23
double espresso, filled with pouring cream

Meie de Leite R22
double espresso topped with equal amount steamed milk

Macchiato R21
double espresso capped with foam

Café Miel R22
double espresso filled with steamed milk and a honey drizzle

Cortado R22
double espresso with steamed milk and foam



Café Americano R24
double espresso filled with hot water served with hot or cold milk

...an americano is the name of a strong black coffee that has been diluted with water...named after the American soldiers in WWII when as allied forces in Italy, the espresso proved too strong for them. By diluting the coffee they retained the same strength, but altered the taste to accommodate the soldiers

Iced Black R26
double espresso, ice cubes, Demerara sugar served with pouring cream



hot chocolates

Evil Pear White R38
pear purée with white-chocolate ganache, filled with steamed milk

Retro Marie-marshmallow R32
hot chocolate served with a Marie biscuit stuffed with melted a melted marshmallow

Afro-boer Ganache R36
dark-chocolate ganache, steamed milk

Organic Cocoa R48
maple syrup, almond milk

frosts



iced summer slushes with bang and twang

Sweet Espresso Frost R38
condensed milk, chocolate ganache

Minted Frost R34
house-lemonade syrup, mint

Pineapple Frost R36
coconut milk

deconstructed thick milkshake

jar of vanilla ice cream topped with stir-ins...

Chocolate Brownie R38
vanilla ice cream, chocolate brownie chunks, cream



Milktart R35
vanilla ice cream, home-made custard, cinnamon

Lemon Meringue Pie R42
vanilla ice cream, house-made lemon curd, crushed meringue

Vanilla Café R38
vanilla ice cream, espresso, whipped cream

Strawberry Shortcake R40
strawberry ice cream, shortbread crumbs, strawberry syrup, cream

the littlies



Dirty Cheeks R34
caramel vanilla cup filled with steamed milk, served with caramel popcorn

Little Fingers R32
hot chocolate

Spilt Milk R28
milk and cookies for tiny hands

Baby Shake R35
vanilla ice cream with lime, chocolate or banana syrup

freshly pressed

served with ice in a 500ml carafe



Breakfast Showdown R46

orange, strawberries, apple, pineapple

Office Detox R46

paw-paw, pineapple, ginger, carrot, beetroot

Stoep Zing R44

apple, pineapple, ginger

O. J. R46

freshly pressed orange juice

Green R45

spinach, apple, celery, asparagus

Executive Dresser R46

pineapple, cucumber, blueberries, beetroot

smoothies



Going Green R42

apple, pear, spinach, avo, yoghurt, cinnamon, mint

Peanut-butter Banana, yoghurt, honey R38

Trashy Berry, yoghurt, honey R42

Nutty Trainers pick-me-up R50

espresso, protein powder, whole-nut chocolate, yoghurt

Chia Berry Cardamom R50

almond milk, chia seeds, berries, ground cardamom

Pina Colada R50

pineapple, coconut cream, banana, almond milk, maple syrup



coolers

refreshing house-made tea syrups topped with sparkling water

Rooibos-cranberry R38

Vintage-lemonade

Lemon-ginger

milk-based coffee



Flat White R28

double espresso filled with steamed milk, capped with foam

Cappuccino R26

single espresso, two-parts milk, foam capped

Grande R30

double espresso, two-parts milk, foam capped

Café Latte R28

single espresso filled with steamed milk, foam capped



Salted Caramel Latte R32

espresso filled with steamed milk, foam capped and served with salted caramel

Crème Brulée Latte R30

espresso, scoop of home-made custard filled with steamed milk, capped with foam

focused caffeine assistance

helps for moerigheid!



Moerkoffie R32

double espresso, condensed milk, steamed milk

helps for everything else...

Bullet Coffee R50

double espresso, MCT oil, butter, coconut cream



coffee alternatives

Golden Latte R38

turmeric-spice house-mix filled with almond milk

Beetroot Latte R38

fresh beetroot juice, maple syrup, filled with almond milk

tea comforters



Rooibos-gingerbread Latte R36

red espresso, steamed milk, cinnamon, fresh ginger juice, and served with honey

Chai-spiced Latte R26

spiced house-made tea-syrup filled with steamed milk, capped with foam

Lavender-almond Latte R36

lavender house-made tea-syrup filled with almond milk

Matcha-maple Latte R38

VEGAN: ceremonial-grade matcha powder, maple syrup, almond milk

Hibiscus-ginger Latte R36

hibiscus-petal house-syrup, fresh ginger juice, filled with almond milk

rooibos tee

hand harvested from Satemwa in Malawi, built in 1937, the last remaining of the original founding tea estates. Satemwa is Fair-trade, UTZ and Rainforest Alliance Certified

ROOIBOS [rooibos] rooibos RED BUSH
is a broom-like member of the legume family of plants growing indigenously in South Africa's fynbos...

cultivated only in the mountains and valleys of the Cederberg region indigenous to South Africa and its Khoisan people, used globally for its antioxidant and medicinal purposes



Rooibos Organic R20

served in a pot with lemon and honey or milk

Red Cappuccino R28

single espresso, two parts milk, foam capped

Red Grande R32

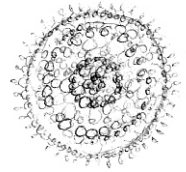
double espresso, two parts milk, foam capped

Kooktee R36

double red espresso, condensed milk layer, filled with steamed milk

tea

an aromatic beverage commonly prepared by pouring hot water over dried leaves



TEA DOUWE

black selection

more oxidized than green and oolong teas, stronger in flavour
- served with milk
brew time: 2-3 minutes

African Breakfast R26

Coconut Almond

Earl Grey

French Vanilla



green selection



unfermented leaves, pale in colour, slightly bitter
- served with lemon slices, organic honey
brew time: 1-2 minutes

Malawi Uvumbu R26

Green Earl



white selection

flowers, fruit or herbs, without the tea plant
- served with milk and organic honey
brew time 2 minutes

Fields of Dreams R24

herbal selection

buds and young leaves, left to wither in the sunlight
- served with organic honey
brew time 3 minutes



Hibiscus Petals R26