



Restaurant Menu

18h00 till 23h00

Opening Hours – Monday to Sunday

Rick's Aviation Bar – 11 am till late

First Floor & Balcony – Rick's Restaurant – 15H00 till 23H00

Rick's Roof Deck Terrace Bar – 11 am till late

With regret:

NO cheques and NO AMEX cards

& Don't BYO* (*Please don't bring your own)

as we do carry over 500 Beverage items for your enjoyment!

A 10% Gratuity may be added for parties of 6 or more.

Our Straws and take away boxes are Biodegradable

*Our Dishes may contain Garlic, Nuts, Moroccan Spices (Ras el Hanout),
Yoghurt, Tomatoes, Coriander or Shellfish*

- In cases of any Food Allergies, we recommend that you please enquire with your Waitron.

Starters and Salads

Warm Pita Bread with marinated Karoo Olives 24, Humus 45; Tzatziki 35; marinated Karoo Olives 48; Greek Dolmades 42; Baba Ghanouj 45;

Tapas Platter (to share) 190 - Mixed Karoo Olives, Lamb Kofte, Chicken brochettes, Fish cakes, Calamari, Spicy Chilli Poppers, Peppadew dip, Tzatziki and Humus with Pita Bread

Moroccan Cheese Parcel 68 (V) - Deep fried Phyllo Triangles, stuffed with Ricotta, Feta & Coriander, drizzled with Sesame seeds & Honey

Beef Carpaccio 115 - Thinly sliced Beef fillet marinated with Pesto, Rocket, Parmesan, Caper Vinaigrette & served with Bruschetta

Smoked Crocodile 125 - Thinly sliced home smoked Crocodile Tail with wild rocket, drizzled with a warm Orange Granadilla Vinaigrette

Turkish Lamb Kefta 86 - Spicy Lamb Meatballs with Chickpea Tomato salsa & Tzatziki

Moroccan Chicken Brochette 74 - Marinated in Lime, green Olives, Coriander with Tzatziki & Harissa on a tomato chickpea salsa

Mini Barbeque Riblets 74 - Belly Ribs marinated in Chilli, Honey and Hoisin sauce

Chilli Poppers 58 (V) - Spicy - Deep fried Jalapenos in a Beer batter, stuffed with Feta & Cream Cheese, Peppadew dip

Chicken Liver 65 - Sautéed in Brandy, Sage, and Cream with toasted Garlic bread

Grilled Squid 89 - Grilled marinated Calamari Tube s& Tentacles, sauté in red Harissa on Baba Ghanouj

Moroccan spiced Fish Cakes 68 - With Yoghurt & Harissa

Caesar Chicken Salad 98 - Roman Lettuce, grilled Chicken skewers, Crisp Bacon bits, Croutons, Parmesan & tossed with our Caesar Dressing

Middle Eastern Salad 82 (V) - With fried Falafel, Humus, preserved Lemon, Olives, Cocktail Tomatoes, marinated Chickpeas and flaked Almonds with a Raisin, Honey, & Apple Cider Vinaigrette

Beetroot and Goats Cheese Salad 84 (V) - Spiced Goats Cheese Balls with roasted Almonds on slices of Beetroot, drizzled with an Orange, Honey & Mustard Vinaigrette

Roasted Vegetable salad 89 (V) - Roasted Butternut, roasted sweet potato, Carrots, Zucchini and Beetroot, cocktail Tomatoes, sundried Cranberries, sliced apples, glazed Walnuts, & a Balsamic Vinaigrette

Vegetarians v

Vegetarian Burger 125 - Mushroom / Aubergine / Lentil and Chickpea Patty, with Lettuce, Tomatoes, , sauté Mushrooms, cheddar with Onion rings, coleslaw, and a choice of Chips or Salad

Stuffed Aubergine 135 - (Vegan) Baked Aubergine with a ragout of curried Chickpeas, roasted Moroccan spiced Veggies, English Spinach, Cous Cous

Lentil and Aubergine Tajine 125 - Baked Lentils, Tomatoes, Mozzarella, Ricotta & Cous Cous

Spiced Lentils and Pumpkin Tajine (Adess Bil Gar'a Hamra) 110 - (Vegan) green Lentils, Butternut and Tomatoes baked with Ras el Hanout & Harissa

Wild Mushroom and Butternut Risotto 135 - Mushrooms, Butternut & Pecan nuts (with butter & Parmesan)

Burgers

All our Burgers are served with Onion rings, coleslaw, and a choice of Potato fries or a mixed Green Salad

Rick's Cheeseburger 115 - 220g Organic 100% Beef Patty with melted Cheddar, Cherkins & Onion jam.

BMB Beef Burger 130 - 220g Organic 100% Beef Patty, grilled Bacon, sauté Mushrooms, Onion jam & melted Brie.

Popper Beef Burger 145 - 220g Organic 100% Beef Patty, Deep Fried battered Jalapenos (Hot) stuffed with Feta and Cream Cheese, Tomatoes, Peppadew salsa & Rocket

Chermoula Chicken Burger 115 - 220g Grilled Chermoula marinated free-range Chicken breast, with Mint Yoghurt, sauté Mushrooms, Avocado, Lettuce & Tomatoes.

Ostrich & Gorgonzola Burger 130 - 220g Ostrich Patty, with wild Rocket, grilled Pineapple, Tomatoes, Gorgonzola / sweet Onion sauce.

from the Grill

Beef Fillet 220g - 220

Prime Rump 300g - 200

Ostrich Fillet 200g - 235

All of our Steaks are served with our roasted Moroccan spiced Veggies and a choice of Cous Cous, Potato fries, Mash Potatoes, or a mixed Green Salad

To add: Gorgonzola / Sweet onion 26; Madagascar Green Pepper 26.
Jalapeno & Garlic Butter 26, or a Sauce Bearnaise 32

Moroccan Tajine

Lamb Shank and Prune Tajine 205 - slow braised Karoo Lamb Shank with dried Prunes, Honey, Cinnamon, Sesame seeds, minted Yoghurt, roasted Veggies & Cous Cous

Chicken Tajine 165 - Saffron and Cumin spiced Free range Chicken Pieces (on the bone) with green Olives, roasted Garlic, preserved Lemon, roasted Veggies & Cous Cous

Oxtail Tajine 195 - (on the bone) made with Onions, blue Cheese, Garlic, preserved Lemons, Yoghurt, roasted Veggies & Cous Cous

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from the Sea

Fish and Chips 135 - Fresh Hake Filet fried in Beer Batter, Sauce Tartar, and Chips

West Coast Mussels 135 - braised in a Coconut Curry sauce and served with Bruschetta and sauce Aioli - en papillote

Grilled Squid 150 - Grilled marinated Calamari Tubes and Tentacles, sauté in red Harissa on Baba Ghanouj & cous cous

Grilled Fish of the day 180 - with Paprika & Anchovy butter, or a Garlic / Lemon Butter Sauce, roasted Veggies, & sauté Parsley Potatoes

Moroccan Baked Fish Filet 195 - rubbed with Garlic, Ginger, Cumin, Coriander seeds, Saffron, Lemon, Capers, and white Wine - en papillote, roasted veggies & cous cous

Moroccan spiced grilled Fish Filet with Harissa Prawns 245 - Fish fillet spiced with Ras el hanout, and Queen Prawns sauté in red Harissa on roasted Vegetables & cous cous

Desserts

Moroccan Lime Cheesecake 79 - With Berry Couli and homemade Mauritian Vanilla Bean Ice Cream

Crème Brulee 68 - Please ask your Waitron about the Flavour of Today served with shortbread

Chocolate Samoosa 80 - Filled with 70% Dark Belgian Chocolate and Walnuts, served with our homemade Mauritian Vanilla Bean Ice Cream and on a spicy Pineapple Compote

Dark Coffee Chocolate Mousse 80 - Made with 70% Dark Belgian Chocolate and served with a white Chocolate froth

Homemade Fruit Sorbets or Ice creams 65 - Please ask about the Flavours of Today

Selection of Local Wine Land Cheeses 155 - with Biscuits and preserved Figs

Hot Beverages

"Lindt" Hot Chocolate - 45

A Glass of steaming Milk with your Choice of Full Milk "Lindt" Chocolate or 70% Dark "Lindt" Chocolate

Irish Coffee or Dom Pedro - 48

With your choice of Irish Whiskey, Kahlua, Amaretto, Nachtmusik, Sambuca, Amarula or Frangelico

Cappuccino - 29, **Espresso** - 22, **Espresso Macchiato** - 26,
Coffee Latte - 35, **Assorted Teas** (10 different flavours) - 29

All our food dishes and cocktails are made to order,
please be patient as good things take time. 😊😊😊

Thank You!