



Restaurant Menu

- Restaurant - Bar - Roof Terrace -

With regret:

NO cheques and NO AMEX cards

& No 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

Mezze Platter 170 (V) - Mixed Karoo Olives, Baba Ghanouj, fried Falafel, Greek Dolmades, spicy Chilli Poppers, sauté Mushrooms with Peppadews, roasted marinated Veggies, Tzatziki and Humus with Pita Bread

Tapas Platter 195 - Mixed Karoo Olives, Lamb Kofte, Chicken brochettes, Fish cakes, Calamari, Spicy Chilli Poppers, Peppadew dip, Tzatziki and Humus with Pita Bread

Moroccan Cheese Parcel 75 (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 Mayonnaise & served with toasted Garlic bread.

Smoked Crocodile 125 - Thinly sliced home smoked Crocodile Tail with wild Rocket, drizzled with an Orange Granadilla Vinaigrette

Turkish Lamb Kefta 89- 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 76 - 250g 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, and a Peppadew dip

Wibo's Balls 58 - Original Dutch Bitterballen with German Mustard

Chicken Liver 68 - Sautéed in Brandy, Sage, and Cream with toasted Garlic bread.

Grilled marinated Squid 96 - Grilled marinated Calamari Tube's & Tentacles, sauté in red Harissa on Baba Ghanouj

Moroccan spiced Fish Cakes 72 - With minted Yoghurt & Harissa on a chickpea Tomato salsa

Caesar Chicken Salad 98 - Cos Lettuce, grilled Chicken Skewers, Crisp Bacon, Garlic Croutons, Parmesan & tossed with our Caesar Dressing.

Burrata Caprese 105 - Burrata cheese (from Jersey cows) with Tomatoes and Basil, drizzled with Karoo Olive Oil and Rocket Pesto - with toasted Garlic bread.

Middle Eastern Salad 88 (Vegan) - 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 89 (V) - Spiced Goats Cheese Balls with roasted Almonds on slices of marinated Beetroot, drizzled with an Orange, Honey & Mustard Vinaigrette with toasted Garlic bread.

Roasted Vegetable Salad 98 (V) - Small leaves, roasted Butternut, roasted sweet Potato, Carrots, Zucchini and Beetroot, Cocktail Tomatoes, sundried Cranberries, sliced Apples, glazed Walnuts, crumbled marinated Feta & a Balsamic Vinaigrette

Vegetarians (V)

Vegetarian Burger 125 (V) - Mushroom / Aubergine / Lentil and Chickpea Patty, with Lettuce, Tomatoes, sauté Mushrooms, Vegan Cheese, and a choice of Chips or Salad

Stuffed Aubergine 140 (Vegan) - Baked Aubergine with a Ragout of curried Chickpeas, roasted Moroccan spiced Veggies & Lentils, Cous Cous

Lentil and Aubergine Tajine 130 - Baked Lentils, Tomatoes, Mozzarella, Ricotta & Cous Cous

Spiced Lentil, Sweet Potatoes and Butternut Tajine 125 (Vegan) - (Adess Bil Gar'a Hamra) green Lentils, Sweet Potatoes, Butternut and Tomatoes with Ras el Hanout, Harissa. & Cous Cous

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

Burgers

*All our Burgers are served with Tempura style Onion rings, Coleslaw,
and a choice of Potato fries or a mixed Green Salad*

Rick's Cheeseburger 120 - 220g Organic 100% Beef Patty with melted Cheddar,
Gherkins & red Onion Jam

BMB Beef Burger 140 - 220g Organic 100% Beef Patty, grilled Bacon, sauté Mushrooms,
red Onion Jam & melted Brie.

Popper Beef Burger 150 - 220g Organic 100% Beef Patty, Deep Fried battered Jalapenos (Hot)
stuffed with Feta and Cream Cheese, Tomatoes, Peppadew salsa & Rocket

Buttermilk fried Chicken Burger 125 - 220g Buttermilk crusted free-range Chicken breast,
spicy Peppadew Mayonnaise, red Onion Jams, crunchy Lettuce & Tomatoes.

Lamb Kofte Burger 150 - 200g Moroccan Spiced Lamb patty, Humus, roasted Peppers, minted
Yoghurt, red Onion Jam, crunchy Lettuce & Tomatoes

Ostrich & Gorgonzola Burger 140 - 220g Ostrich Patty, with wild Rocket, grilled Pineapple,
Tomatoes, Gorgonzola / sweet Onion sauce.

Prime Steaks from the Grill

Beef Fillet 220g - 220

Rump 300g - 210

Ribeye 300g - 250

*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*

Sauces 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 215 - slow braised Karoo Lamb Shank with dried Prunes, Honey,
Cinnamon, Sesame seeds, minted Yoghurt, roasted Veggies & Cous Cous

Lemon 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 205 - (on the bone) made with Onions, Blue Cheese, Garlic, preserved Lemons,
roasted Almonds, Yoghurt, roasted Veggies & Cous Cous

Seafood Tajine - Zarzuela de Mariscos 265 - With Prawns, Line fish, Mussels, Calamari,
Olives, Peppers, Saffron, Almonds & Garlic, in a Tomato & white Wine broth and served with toasted
Garlic bread.

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from the Sea

Fish and Chips 145 - Fresh Hake Filet fried in a Beer Batter, Sauce Tartar, and Chips

West Coast Mussels 140 - braised in a Coconut Curry sauce and served with toasted Garlic Bread and sauce Aioli - en papillote

Grilled Squid 165 - Grilled marinated Calamari Tubes and Tentacles, sauté in red Harissa on Baba Ghanouj & Cous cous or a Salad

Grilled Fish of the day 185 - with a Garlic / Lemon Butter Sauce, roasted Veggies, & choice of Potato Mash, Cous cous, Chips or a Salad

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

Desserts

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

Crème Brûlée 68 - Please ask your Waitron about the Flavour of Today, served with Shortbread.

Chocolate Samoosa 85 - 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 85 - Made with 70% Dark Belgian Chocolate and served with a white Chocolate froth.

Homemade Fruit Sorbets or Ice creams 68 - Please ask about the Flavours of Today.

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

Hot Beverages

“Lindt” Hot Chocolate - 52

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

Irish Coffee or Dom Pedro - 49

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!