



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, Napkins 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 (V = Lacto ovo)

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, filled with Ricotta, Feta & Coriander drizzled with Sesame seeds & Honey.

Beef Carpaccio 118 - Thinly sliced Beef fillet marinated with Pesto, Rocket, Parmesan, a Caper Mayonnaise & served with toasted Garlic bread.

Smoked Crocodile 128 - Thinly sliced marinated home smoked Crocodile Tail with wild Rocket, drizzled with an Orange Granadilla Vinaigrette

Lamb Kefta skewer 89- Spicy Lamb Meatballs with a Chickpea Tomato salsa & Tzatziki

Moroccan Chicken Brochette 78 - Marinated in Lime, green Olives, Coriander, with Tzatziki & Harissa on a Chickpea Tomato salsa

Mini Barbeque Ribslets 78 - 250g Belly Ribs marinated in Chilli, Honey and Hoisin sauce

Chilli Poppers 60 (V) - Spicy - Deep fried Jalapenos in a Beer batter, stuffed with Feta & Cream Cheese, and a Peppadew dip

Wibo's Balls 58 - Original Dutch Beef 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 75 - With Yoghurt & Harissa

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

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 (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 89 (V) - Spiced Goats Cheese Balls with roasted Almonds on slices of marinated Beetroot and red onion, 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

Vegan & Vegetarian (V = Lacto ovo)

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

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

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

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

Wild Mushroom and Butternut Risotto (V) 135 - Mushrooms, Butternut, Vegetable broth & 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 130 - 220g Organic 100% Beef Patty with melted Cheddar, Gherkins & red Onion jam

BMB Beef Burger 145 - 220g Organic 100% Beef Patty, grilled Bacon, sauté Mushrooms, red Onion jam & melted Brie.

Popper Beef Burger 155 - 220g Organic 100% Beef Patty, Deep Fried battered Jalapenos (Hot) stuffed with Feta and Cream Cheese, Tomatoes, Peppadew salsa & Rocket

Buttermilk fried Chicken Burger 135 - Buttermilk crusted free-range Chicken breast, spicy Peppadew Mayonnaise, red Onions, 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 - 225

Rump 300g - 215

Ribeye 300g - 260

*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 28; Madagascar Green Pepper 28.
Jalapeno & Garlic Butter 28, or a Sauce Bearnaise 34

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

Kefta & Tomato Tajine (Kefta Mkaouara) 175 - Spicy Lamb Meatballs in zesty tomato sauce with green Olives, roasted Garlic, poached egg & Cous Cous

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

Seafood Tajine 285 - With Tiger Prawns, Line fish, Mussels, Squid, Olives, Peppers, Saffron, Almonds & Garlic, in a Tomato & white Wine broth and served with toasted Garlic bread.

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Fresh from the Sea

Fish and Chips 150 - 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 175 - Grilled marinated Calamari Tubes and Tentacles, sauté in red Harissa on Baba Ghanouj & a choice of Potato Mash, Cous cous, Chips or Salad

Grilled Fish of the day 190 - with a Garlic / Lemon Butter Sauce, roasted Veggies, & a choice of Potato Mash, Cous cous, Chips or Salad

West coast Sole 225 - Pan-fried with flaked Almond, fresh herbs and a zesty Lemon butter, roasted Veggies, & a choice of Potato Mash, Cous cous, Chips or Salad

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

Moroccan spiced grilled Fish Fillet with Harissa Prawns 265 - Grilled Fish fillet spiced with Ras el hanout, and Queen Prawns sauté in red Harissa on roasted Vegetables & a choice of Potato Mash, Cous cous, Chips or Salad

Desserts

Moroccan Lime Cheesecake 85 - With Berry Couli and homemade Mauritian Vanilla Bean Ice Cream

Crème Brûlée 75 - 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.

Warm Moroccan Bread and Butter pudding 75 - made with Sultanas, Rose Water & Orange butter served with a homemade Vanilla Bean Ice Cream

Homemade Fruit Sorbets or vegan Ice cream 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 - 52

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

Irish Style Coffee or Dom Pedro - 52

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

Cappuccino - 32, **Espresso** - 22, **Espresso Macchiato** - 26,
Coffee Latte - 38, **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!