



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.

- All 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.*

During Loadshedding marked Items * may not be available,
we apologize for the inconvenience.

Starters and Tapas (V = Lacto ovo)

Mezze Platter (V) 189 - Mixed Karoo Olives, Baba Ghanouj, fried Falafel,* Dolmades, Cheese parcels, sauté Mushrooms with Peppadews, roasted marinated Veggies, Chickpea Tomato salsa, Tzatziki and Humus with warm Pita Bread

Tapas Platter 205 - Mixed Karoo Olives, Lamb Kofte, Chicken brochettes, Fish cakes, marinated and grilled Squid, Moroccan Cheese parcels*, Dolmades, Chickpea & Tomato salsa, Tzatziki, Baba Ghanouj and Humus with warm Pita Bread

Moroccan Cheese Parcel* (V) 89 - Deep fried Phyllo Triangles, filled with Ricotta, Feta & Coriander drizzled with Sesame seeds, roasted Almonds & Honey.

Beef Carpaccio 160 - Thinly sliced Beef fillet marinated with Pesto, Rocket, Parmesan, a Caper Mayonnaise & served with toasted Garlic bread.

Smoked Crocodile 170 - Thinly sliced marinated & home smoked Crocodile Tail with Rocket, drizzled with an Orange Granadilla Vinaigrette

Lamb Kefta Skewer 105 - Spicy Lamb Meatballs with a Chickpea Tomato salsa & Tzatziki

Moroccan Chicken Brochette 82 - Marinated in Lime, green Olives, Coriander, with Tzatziki & Harissa on a Chickpea Tomato salsa

Mini Barbeque Ribslets 92 - 250g Belly Ribs marinated in Chilli, Honey, and Hoisin sauce

Chilli Poppers* 79 (V) - Spicy - Deep fried Jalapenos in a Beer batter, stuffed with Feta & Cream Cheese, and a Peppadew dip

Wibo's Balls 78 - Original Dutch Beef Bitterballen with German Mustard

Chicken Liver 79 - Sautéed in Brandy, Sage, and Cream, with toasted Garlic bread.

Grilled marinated Squid 102 - Grilled marinated Calamari Tube's & Tentacles, sauté in red Harissa on Baba Ghanouj (middle eastern Aubergine & Tahini paste)

Moroccan Spiced Prawn skewers 145 - de-shelled Queen size Tiger prawns seasoned with ras el hanout and red pepper & chilli harissa, and a spicy tomato dipping sauce.

Moroccan spiced Fish Cakes 88- With Yoghurt & Harissa

Salads (V = Lacto ovo)

Caesar Chicken Salad 125 - Roman Lettuce, grilled Chicken Skewers, Crisp Bacon, Garlic Croutons, Parmesan & tossed with our Caesar Dressing. (With anchovies)

Burrata Caprese (V) 155 - Burrata cheese (from Jersey cows) with Plum Tomatoes and Basil, drizzled with Karoo Olive Oil and Rocket Pesto - with toasted Garlic bread.

Niçoise salad with grilled Yellowfin Tuna 155 - With grilled Sesame crusted Tuna (rare), French Beans, green Olives, Potatoes, hardboiled Egg, cocktail Tomatoes, and crisp Lettuce drizzled with a Tomato, & Garlic Vinaigrette.

Beetroot and Goats Cheese 125 (V) - Spiced Goats Cheese Balls with roasted Almonds on slices of marinated Beetroot, red Onion, drizzled with an Orange, Honey & Mustard Vinaigrette with toasted Garlic bread.

Roasted Vegetable Salad (V) 120 - Small leaves, Butternut, sweet Potato, Carrots, Zucchini, Beetroot, Cocktail Tomatoes, sundried Cranberries, sliced Apples, glazed Walnuts, crumbled marinated Feta & a Balsamic Vinaigrette

Autumn salad (V) 140 - mesclun Leaves, roasted Vegetables, sweet Potatoes, Corn, Avocado, Chickpeas & Lentils. roasted Almonds, Goats cheese and a Tomato Vinaigrette

Vegan & Vegetarian (V = Lacto ovo)

Vegetarian Burger (Vegan) 150 - Mushroom, Aubergine, Lentil and Chickpea Patty, with Lettuce, Tomatoes, sauté Mushrooms, Vegan Cheese, and a choice of Chips or Salad

Stuffed baked Aubergine (Vegan) 170 - Baked Aubergine with a Ragout of curried Chickpeas, beans and lentils, roasted Moroccan spiced Veggies & Cous Cous

Lentil and Aubergine Tajine (V) 168 - Baked Lentils, Tomatoes, Mozzarella, Ricotta & Cous Cous

Spiced Lentil, Sweet Potatoes and Butternut Tajine (Vegan) 168 - (Adess Bil Gar'a Hamra) green Lentils, Sweet Potatoes, Butternut and Tomatoes with Ras el Hanout, Harissa. & Cous Cous

Wild Mushroom and Butternut Risotto (V) 175 - Mushrooms, Butternut, Vegetable broth & Pecan nuts (With butter & Parmesan)

Burgers

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

Rick's Cheeseburger 155 - 200g Organic 100% Beef Patty with melted Cheddar, Gherkins, red Onion jam, crunchy Iceberg Lettuce & Tomatoes.

BMB Beef Burger 170 - 200g Organic 100% Beef Patty, grilled streaky Bacon, sauté Mushrooms, red Onion jam, melted Brie. crunchy Iceberg Lettuce & Tomatoes.

Buttermilk Chicken Burger* 160 - Buttermilk crusted free-range Chicken breast, spicy Peppadew Mayonnaise, red Onions, crunchy Iceberg Lettuce & Tomatoes.

Ostrich & Gorgonzola Burger 170 - 200g Ostrich Patty, with wild Rocket, grilled Pineapple, Tomatoes, crunchy Iceberg Lettuce, Gorgonzola / sweet Onion sauce.

To add: Chilli Popper* - 40, crisp Bacon - 40, Cheddar Cheese - 32, Brie Cheese - 40, extra 200g 100% Beef Patty - 84, grilled Pineapple - 20,

Prime Steaks

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*

Beef Fillet 220g - 265

Sirloin 250g - 225

Ribeye 300g - 305

Ostrich Fan Fillet 220g - 265

Sauces to add:

Gorgonzola / Sweet Onion 30, Madagascar Green Pepper 30, Jalapeno & Garlic Butter 30, Argentinian Chimichurri 30, or a Sauce Bearnaise 38

Moroccan Tajine

Lamb Shank and Prune Tajine - (Mrouzia) 245 - slow braised Karoo Lamb Shank with dried Prunes, apricots, Honey, Cinnamon, Sesame seeds, minted Yoghurt, roasted Veggies & Cous Cous

Lemon Chicken Tajine - (Mchermel) 195 - 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) 185 - Spicy Lamb Meatballs in zesty Tomato sauce with green Olives, roasted Garlic, poached Egg & Cous Cous

Seafood Tajine - (Zarzuela de Mariscos) 305 - With Tiger Prawns, fresh Fish, Mussels, Squid, green Olives, Peppers, Saffron, ground Almonds & Garlic, in a smoked Paprika, Tomato & white Wine broth and served with toasted Garlic bread.

Fresh from the Sea

Fish and Chips* 175 - Fresh Hake Filet fried in a Beer Batter, Sauce Tartar, and Chips

West Coast Mussels 170 - braised in white wine en papillote , served with a Coconut Curry sauce, toasted Garlic Bread and sauce Aioli

Grilled Fish of the day 195 - with a Garlic / Lemon Butter Sauce, roasted Veggies, & a choice of Potato Mash, Cous cous, Chips* or Salad

Moroccan spiced Baked Fish Fillet 205 - 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 305 - 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 95 - With Berry Couli and homemade Mauritian Vanilla Bean Ice Cream

Crème Brûlée 89 - Please ask your Waitron about the Flavour of Today, served with Shortbread.

Chocolate Samosa 98 - 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 98 - Made with 70% Dark Belgian Chocolate and served with a white Chocolate froth.

Homemade Fruit Sorbets or Vegan Ice cream 78 - Please ask about the Flavours of Today.

Selection of Local Wine Land Cheeses 175 - with Biscuits and preserved Figs

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please be patient as good things take time.*

Thank You!