



## 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.*

## Starters and Tapas (V = Lacto ovo)

**Mezze Platter (V)** 198 - Mixed Karoo Olives, Baba Ghanouj, fried Falafel, Dolmades, Cheese parcels, sauté Mushrooms with Peppadews, roasted marinated Veggies, Chickpea Tomato salsa, Tzatziki, Baba Ghanouj and Humus with warm Pita Bread

**Tapas Platter** 215 - Mixed Karoo Olives, Lamb Kofte, Chicken brochettes, Moroccan Fish Cakes, grilled Squid, Moroccan Cheese parcel, Empanadas Carne y Queso, Greek Dolmades, Chickpea & Tomato salsa, Tzatziki, Baba Ghanouj & Humus with warm Pita Bread

**Moroccan Cheese Parcel (V)** 95 - Deep fried Phyllo Triangles, filled with Ricotta, Feta & Coriander drizzled with Sesame seeds, roasted Almonds & Honey.

**Beef Carpaccio** 165 - Thinly sliced Beef fillet marinated with Pesto, Rocket, Parmesan, a Caper Mayonnaise & served with toasted Garlic bread.

**Smoked Crocodile** 175 - Thinly sliced marinated & home smoked Crocodile Tail with Rocket, drizzled with an Orange Granadilla Vinaigrette

**Lamb Kefta Skewer** 115 - Spicy Lamb Meatballs with a Chickpea Tomato salsa & minted Yoghurt

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

**Mini Barbeque Riblets** 98 - 250g Belly Ribs marinated in Chilli, Honey, and Hoisin sauce

**Chilli Poppers** 78 (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** 85 - Sautéed in Brandy, Sage, and Cream, with toasted Garlic bread.

**Empanadas Carne y Queso** 95 - Spanish Pastries with Chorizo and Cheese

**Grilled marinated Squid** 98 - Grilled marinated Calamari Tube's & Tentacles, sauté in red Harissa on Baba Ghanouj (middle eastern Aubergine & Tahini paste)

**Moroccan Spiced Prawn skewers** 155 - de-shelled Tiger prawns seasoned with ras el hanout and red pepper & chilli harissa, and a spicy tomato dipping sauce.

**Moroccan spiced Fish Cakes** 82 - With Yoghurt & Harissa

## Salads (V = Lacto ovo)

**Caesar Chicken Salad** 135 - Roman Lettuce, grilled Chicken Skewers, Crisp Bacon, Garlic Croutons, Parmesan & tossed with our Caesar Dressing. (With anchovies)

**Burrata Caprese (V)** 165 - 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** 165 - 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** 135 (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 (V)** 130 - Small leaves, Butternut, sweet Potato, Carrots, Zucchini, Beetroot, Cocktail Tomatoes, sundried Cranberries, sliced Apples, glazed Walnuts, crumbled, marinated Feta & a Balsamic Vinaigrette

## Vegan & Vegetarian (V = Lacto ovo)

**Vegetarian Burger (Vegan)** 160 - Mushroom, Aubergine, Lentil and Chickpea Patty, with Lettuce, Tomatoes, sauté Mushrooms, Vegan Cheese, and a choice of Chips or Salad

**Stuffed baked Aubergine (Vegan)** 175 - Baked Aubergine with a Ragout of curried Chickpeas, beans and lentils, roasted Moroccan spiced Veggies & Cous Cous

**Lentil and Aubergine Tajine (V)** 175 - Baked Lentils, Tomatoes, Mozzarella, Ricotta & Cous Cous

**Spiced Lentil, Sweet Potatoes and Butternut Tajine (Vegan)** 175 - (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)** 180 - Mushrooms, Butternut, Vegetable broth & Pecan nuts (With butter & Parmesan)

## Burgers

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

**Rick's Cheeseburger** 160 - 100% Beef Patty with melted Cheddar, Gherkins, red Onion jam, crunchy Lettuce & Tomatoes.

**Double Bacon Cheeseburger** 205 - 100% Beef Patties with melted Cheddar, Fried Bacon, Bacon Jam, pickled red Onion, Mustard Mayo, crunchy Lettuce & Tomatoes.

**BMB Beef Burger** 180 - 100% Beef Patty, grilled streaky Bacon, sauté Mushrooms, red Onion jam, melted Brie. crunchy Lettuce & Tomatoes.

**Buttermilk Chicken Burger** 175 - Buttermilk crusted free-range Chicken breast, spicy Peppadew Mayonnaise, red Onion pickle, crunchy Lettuce & Tomatoes.

**Ostrich & Gorgonzola Burger** 175 - Ostrich Patty, with wild Rocket, grilled Pineapple, Tomatoes, crunchy Lettuce, Gorgonzola / sweet Onion sauce.

To add: Chilli Popper - 42, crisp Bacon - 40, Cheddar Cheese - 28, Bacon Jam - 35  
Brie Cheese - 38, extra 200g 100% Beef Patty - 85, grilled Pineapple ring - 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 - 275

**Sirloin** 250g - 255

**Ribeye** 300g - 310

**Ostrich Fan Fillet** 220g - 275

Sauces to add:

Gorgonzola / Sweet Onion 30, Madagascar Green Pepper 30,  
Café de Paris Butter 30, Argentinian Chimichurri 30, Sauce Bearnaise 38

# Moroccan Tajine

**Lamb Shank and Prune Tajine** - (Mrouzia) 245 - slow braised Karoo Lamb Shank with dried Prunes, Apricots, Honey, Cinnamon with 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) 195 - Spicy Lamb Meatballs in zesty Tomato sauce with green Olives, roasted Garlic, poached Egg & Cous Cous

**Seafood Tajine** - (Zarzuela de Mariscos) 315 - 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** 180 - Fresh Hake Filet fried in a Beer Batter, Sauce Tartar, and Chips

**West Coast Mussels** 175 - braised in white wine en papillote, served with a Coconut Curry sauce, toasted Garlic Bread

**Grilled Fish of the day** 205 - with a Garlic / Lemon Butter Sauce, roasted Veggies, & a choice of Potato Mash, Cous cous, Chips or Salad

**Moroccan spiced Baked Fish Fillet** 225 - 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 Vanilla Bean Ice Cream

**Crème Brulé** 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** 85 - Please ask about the Flavours of Today.

**Selection of Local Wine Land Cheeses** 169 - with Biscuits and preserved Figs

## Special Hot Beverages

**"Lindi" Hot Chocolate** 68 - A Glass of steaming Milk with a 35g slab of "70% Dark "Lindi" Chocolate

**Irish Coffee** 68 - With your choice of a single tot of Irish Whiskey, Kahlua, Amaretto, Nachtmusik, Sambuca, Amarula or Frangelico

**Dom Pedro** 66 - with home-made vegan Ice-cream (Coconut based) With your choice of a single tot of Irish Whiskey, Kahlua, Amaretto, Nachtmusik, Sambuca, Amarula or Frangelico