



Rick's Café Américain

Cape Town

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, Tapas & Salads (V = Lacto ovo)

Mezze Platter (V) 205 - Mixed Karoo Olives, Baba Ghanouj, fried Falafel, Greek Dolmades, Cheese parcels, sauté Mushrooms with Peppadews, roasted marinated Veggies, Chickpea Tomato salsa, Tzatziki, Baba Ghanouj and Humus with warm Pita Bread

Tapas Platter 225 - Mixed Karoo Olives, Lamb Kofte, Chicken brochettes, Moroccan Fish Cakes, grilled Squid, Moroccan Cheese parcel, Greek Dolmades, Chickpea & Tomato salsa, Tzatziki, Baba Ghanouj & Humus with warm Pita Bread

Moroccan Cheese Parcel (V) 98 - Deep fried Phyllo Triangles, filled with Ricotta, Feta & Coriander drizzled with Sesame seeds, roasted Almonds & Honey.

Beef Carpaccio 175 - Thinly sliced Beef fillet marinated with Pesto, Rocket, Parmesan, a Caper Mayonnaise & served with toasted Garlic bread.

Lamb Kefta Skewer 125 - Turkish Lamb Meatballs with a Chickpea Tomato salsa & minted Yoghurt

Moroccan Chicken Brochette 88 - 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 85 - Original Dutch Beef Bitterballen with German Mustard

Chicken Liver 85 - Sautéed in Brandy, Sage, and Cream, with toasted Pita bread.

Grilled marinated Squid 115 - Grilled marinated Calamari Tube's & Tentacles, sauté in red Harissa on Baba Ghanouj (middle eastern Aubergine & Tahini paste)

Moroccan Spiced Prawn Skewer 165 - de-shelled Tiger prawns seasoned with ras el hanout and red pepper & chilli harissa, and a spicy tomato dipping sauce.

Moroccan spiced Fish Cakes 85 - With Chickpea Tomato salsa, Yoghurt & Harissa

Caesar Chicken Salad 155 - Roman Lettuce, grilled Chicken Skewers, Crisp Bacon, Garlic Croutons, Parmesan & tossed with our Caesar Dressing. (With anchovies)

Burrata Caprese (V) 175 - Burrata cheese with Plum Tomatoes and Basil, drizzled with Karoo Olive Oil and Rocket Pesto - with toasted Pita bread

Niçoise salad with grilled Yellowfin Tuna 175 - 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 145 (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 Pita bread.

Middle Eastern Salad (V) 155 - with fried Falafel, Olives, roasted Cocktail Tomatoes, Carrots & Zucchini, Chickpeas, flaked Almonds, fresh Mint, Honey Apple Cider vinaigrette and with Humus and toasted Pita bread

Vegan & Vegetarian (V = Lacto ovo)

Vegetarian Burger (Vegan) 165 – Mushroom, Aubergine, Lentil and Chickpea Patty, with Lettuce, Tomatoes, sauté Mushrooms, Vegan Cheese, and a choice of Chips or Salad

Spiced Lentil, Sweet Potatoes and Butternut Tajine (Vegan) 195 – (Adess Bil Gar'a Hamra) green Lentils, Sweet Potatoes, Butternut and Tomatoes with Ras el Hanout, Harissa. & Cous Cous

Stuffed Aubergine Lebanese style (V) 195 – Baked Aubergine with a ragout of curried chickpeas & lentils, topped with roasted bell peppers and a garlicky yoghurt sauce, & Cous Cous

Wild Mushroom and Butternut Risotto (V) 195 – 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 170 – 220g Beef Patty with melted Cheddar, Cherkins, red Onion jam, crunchy Lettuce & Tomatoes.

Double Bacon Cheeseburger 210 – 2 x 125g Beef Patties with melted Cheddar, Fried Bacon, Bacon Jam, pickled red Onion, Mustard Mayo, crunchy Lettuce & Tomatoes.

BMB Beef Burger 185 – 220g Beef Patty, grilled streaky Bacon, sauté Mushrooms, red Onion jam, melted Brie. crunchy Lettuce & Tomatoes.

Chicken Burger 175 – Buttermilk crusted free-range Chicken breast, spicy Peppadew Mayonnaise, red Onions, crunchy Iceberg Lettuce & Tomatoes

Ostrich & Gorgonzola Burger 185 – 200g Ostrich Patty, with wild Rocket, grilled Pineapple, Tomatoes, crunchy Lettuce, Gorgonzola / sweet Onion sauce.

To add: Chilli Popper – 42, crisp Bacon – 42, Cheddar Cheese – 28, Bacon Jam – 35
Brie Cheese – 38, extra 200g 100% Beef Patty – 85, grilled fresh Pineapple ring – 20,

Prime Cuts

All of our Meat prime cuts 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 – 305

Sirloin 250g – 265

Ribeye 300g – 325

Karoo Lamb Chops 350g – 295

Sauces to add:

Gorgonzola 32, Madagascar Green Pepper 32,
Café de Paris Butter 30, Argentinian Chimichurri 30, Bearnaise 38

Moroccan Tajine

Lamb Shank and Prune Tajine - (Mrouzia) 255 - slow braised with dried Prunes, Apricots, Honey, Cinnamon with Sesame seeds, minted Yoghurt, roasted Veggies & Cous Cous (- very rich)

Lemon Chicken Tajine - (Mchermel) 205 - 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) 325 - 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 Fillet fried in a Beer Batter, Sauce Tartar, and Chips

West Coast Mussels 185 - braised in white wine en papillote, served with a Coconut Curry sauce, toasted Garlic Bread

Grilled Fish of the day 215 - with a Garlic / Lemon Butter Sauce, roasted Veggies, & a choice of Potato Mash, Cous cous, Chips or Salad

Moroccan spiced Baked Fish Fillet 235 - 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 315 - 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

Affogato al caffè 62 - Double Espresso with homemade Vanilla Ice Cream
With a shot of Kahlua or Amaretto 88

Lime Cheesecake 95 - With Berry Couli and homemade Vanilla Bean Ice Cream

Crème Brulée 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.

Warm Moroccan Bread and Butter Pudding 89 - made with Sultanas, Rose Water & Orange butter served with a homemade Vanilla Bean Ice Cream

Homemade Fruit Sorbets or Vegan Ice cream 82 - Please ask about the Flavours of Today.

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

The Final Quote from the 1942 Movie Classic "Casablanca"
Rick: Louie, I think this is the beginning of a beautiful friendship.