



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.*

Platters to Share

Mezze Platter (V) 225 - Mixed Karoo Olives, Baba Ghanouj, fried Falafel, Dolmades, Chilli Poppers, Cheese parcels, sauté Mushrooms, Peppadews, marinated Artichokes, Chickpea Tomato Salsa, Tzatziki, Baba Ghanouj, Humus, warm Pita Bread

Tapas Platter 245 - Mixed Karoo Olives, Lamb Kofte, Chicken Brochettes, Moroccan Fish Cakes, Moroccan Cheese parcel, Chilli Poppers, Greek Dolmades, marinated Artichokes, Chickpea & Tomato Salsa, Tzatziki, Baba Ghanouj & Humus, warm Pita Bread

Selection of Cold Cuts & Local Wine Land Cheeses - 265 Prosciutto, Coppa, Bresaola, Chorizo, Brie, Cheddar, Blue Cheese, toasted Sourdough, Karoo Olives, preserved Figs

Starters & Tapas

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

Beef Carpaccio 175 - Marinated Beef fillet, Pesto & Lemon-Pepper, Rocket, Parmesan, Caper Mayonnaise, toasted Garlic Bread.

Smoked Crocodile 205 - Smoked Crocodile Tail, Rocket, Orange Grenadilla Vinaigrette

Lamb Kefta Skewer 125 - Turkish Lamb Meatballs, Chickpea Tomato Salsa, minted Yoghurt

Moroccan Chicken Brochette 88 - Marinated in Lime, green Olives, Coriander, minted Yoghurt & Harissa, Chickpea Tomato salsa

Mini Barbeque Riblets 98 - Belly Ribs in Chilli, Honey, Hoisin sauce

Chilli Poppers 85 (V) - **Spicy** - Deep fried Jalapenos, Beer Batter, Feta & Cream Cheese, Peppadew dip

Wibo's Balls 85 - Original Dutch Bitterballen, German Mustard

Chicken Liver 85 - Sautéed in Brandy, Sage, Cream, toasted Garlic bread.

Grilled marinated Squid 135 - Grilled marinated Calamari Tube's & Tentacles, sauté in Red Harissa on Baba Ghanouj (Middle Eastern Aubergine & Tahini Paste)

Grilled Prawn Skewer 175 - de-shelled Tiger Prawns, Ras el Hanout, Red Pepper & Chilli Harissa, spicy Tomato dipping Sauce.

Moroccan spiced Fish Cakes 89 - Chickpea Tomato Salsa, Yoghurt & Harissa

Salads

Caesar Chicken Salad 165 - Roman Lettuce, Chicken Skewers, Bacon, Garlic Croutons, Parmesan, Caesar Dressing. (With Anchovies)

Burrata Caprese (V) 185 - Burrata cheese, peeled Plum Tomatoes, Basil, Karoo Olive Oil, Rocket Pesto, toasted Garlic Bread.

Niçoise salad with grilled Yellowfin Tuna 185 - Sesame crusted Tuna (Rare), French Beans, Green Olives, Potatoes, hardboiled Egg, cocktail Tomatoes, crisp Lettuce, Tomato/Garlic Vinaigrette.

Middle Eastern Salad (V) 175 - fried Falafel, Olives, Cocktail Tomatoes, marinated Artichokes, Carrots & Zucchini, Chickpeas, flaked Almonds, fresh Mint, Honey Apple Cider Vinaigrette, homemade Humus, toasted Pita bread

Moroccan Tajine

Braised Lamb Shank and Prune Tajine - (Mrouzia) 285 - dried Prunes, Apricots, Honey, Cinnamon, Sesame seeds, minted Yoghurt, roasted Veggies, Cous Cous (very rich)

Lemon Chicken Tajine - (Mchermel) 235 - Saffron and Cumin, Free Range Chicken Pieces (on the bone), green Olives, roasted Garlic, preserved Lemon, roasted Veggies, Cous Cous

Kefta & Tomato Tajine - (Kefta Mkaouara) 225 - Spicy Lamb Meatballs, Tomato Sauce, green Olives, roasted Garlic, poached Egg, Cous Cous

Rick's Burgers

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

Rick's Cheeseburger 175 - 100% Beef Patty, melted Cheddar, Cherkins, Red Onion Jam, crunchy Lettuce, Tomatoes.

Double Bacon smash Cheeseburger 225 - 2 x 100% Beef Patties, melted Cheddar, Fried Bacon, Bacon Jam, pickled Red Onion, Mustard Mayo, crunchy Lettuce, Tomatoes.

BMB Beef Burger 195 - 100% Beef Patty, grilled Streaky Bacon, sauté Mushrooms, Red Onion Jam, melted Brie. crunchy Lettuce & Tomatoes.

Chermoula Chicken Burger 185 - Chermoula, Free Range Chicken Breast, Black Olive Salsa, roasted Red Peppers, melted Feta, Tzatziki, caramelized Onions. crunchy Lettuce, Tomatoes.

Ostrich & Gorgonzola Burger 195 - 100% Ostrich Patty, wild Rocket, grilled Pineapple, Tomatoes, crunchy Lettuce, Gorgonzola / sweet Onion sauce.

To add:

Chilli Popper - 45, crisp Bacon - 48, Cheddar Cheese - 38, Bacon Jam - 35
Brie Cheese - 38, Beef Patty - 95, grilled fresh Pineapple ring - 20,

Prime Cuts from the Grill

*All of our Meat prime cuts are served with:
- roasted Moroccan spiced Veggies. and a choice of Cous Cous, Potato fries, Mash Potatoes, or mixed Green Salad*

Beef Fillet 220g - 305

Sirloin 250g - 265

Ribeye 300g - 325

Karoo Lamb Chops 350g - 295

Sauces to add @ 32

Gorgonzola sweet Onion, Madagascar Green Pepper,
Argentinian Chimichurri, Creamy Mushroom

Vegan & Vegetarian (V = Lacto ovo)

Vegetarian Burger (V) 170 – Mushroom, Aubergine, Lentil Chickpea Patty, Lettuce, Tomatoes, sauté Mushrooms, choice of Chips or Salad

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

Stuffed Aubergine Lebanese style (V) 195 – Baked Aubergine, curried Chickpeas, Lentils, topped, roasted Bell Peppers, garlicky Yoghurt Sauce, & Cous Cous

Ricotta and Spinach Gnocchi Bake (V) 195 – Gnocchi's, Ricotta, Garlic, Tomatoes, Baby Spinach, Mozzarella

Mushroom and Butternut Risotto (V) 195 – Mushrooms, Butternut, Vegetable broth, Pecan nuts, Parmesan

Fresh from the Sea

Fish and Chips 185 – Fresh Hake Filet, Beer Batter, Sauce Tartar, Chips

West Coast Mussels 185 – Braised in White Wine, Coconut Curry sauce, toasted Garlic Bread

Grilled Fish of the day 235 – Garlic / Lemon Butter Sauce, roasted Veggies, choice of Potato Mash, Cous Cous, Chips or Salad

Moroccan spiced Baked Fish Fillet 255 – 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 335 – Grilled Fish Fillet, Ras el hanout, Red Harissa, Queen Prawns, roasted Vegetables, choice of Potato Mash, Cous Cous, Chips or Salad

Desserts

Affogato 68 – Double Espresso, Vanilla Ice Cream – add Kahlua or Amaretto 92

Lime Cheesecake 105 – Berry Couli, Vanilla Bean Ice Cream

Crème Brûlée 95 – Flavour of Today

Chocolate Samosa 105 – 70% Dark Belgian Chocolate, Walnuts, Mauritian Vanilla Bean Ice Cream, spicy Pineapple Compote.

Dark Coffee Chocolate Mousse 105 – 70% Dark Belgian Chocolate, white Chocolate froth.

Warm Moroccan Bread and Butter Pudding 95 – Sultanas, Rose Water, Orange Butter, Passionfruit, Vanilla Bean Ice Cream

Homemade Fruit Sorbets or Vegan Ice cream (Coconut based) 92 – Flavours of Today.

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