



Rick's Café Américain

Restaurant, Bar & Roof terrace
103 Kloof Street, Gardens 8001
Tel 021 4241100 or 021 822 1100
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Set menu A. @ R195 per person – main course and table salad

Set menu B.@ R250 per person - 2 courses

Set menu C.@ R295 per person - 3 courses

Set menu D'lux) @ R355 per person - 3 courses

or @ R295 per person - 2 courses (No dessert)

and our Moroccan set menu for R295

Please note that a 10% service charge will be added!

- Menus may change without notice -

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.

Choice of starters for set menu B and C

Moroccan Cheese Parcel (V) –

Deep fried Phyllo Triangles, stuffed with Ricotta, Feta & Coriander, drizzled with Sesame seeds & Honey

- Chicken Livers -

In Brandy Sage Sauce with toasted Garlic Bread

- Middle Eastern Salad (V) –

With fried Falafel, Humus, preserved Lemon, Olives, Cocktail Tomatoes, marinated Chickpeas and flaked Almonds with a Raisin, Honey, & Apple Cider Vinaigrette

-Moroccan Chicken Brochettes -

Marinated in Lime, green Olives and Coriander with Mint Yoghurt and a Chickpea-Tomato Salsa

- Rick's Caesar Salad -

Roman Lettuce, Bacon Strips, Garlic Croutons, Parmesan Shavings and Caesar Dressing

Choice of Mains for set menu A, B and C

- Chicken Tajine -

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

- Baked Aubergine and Lentil Tajine -

With Tomato, Buffalo Mozzarella and Ricotta

- Grilled Squid -

Grilled marinated Calamari Tubes and Tentacles, sauté in red Harissa on Baba Ghanouj & cous cous

- Grilled Line Fish -

Grilled with Garlic, Parsley and Lemon Juice or Our Garlic Ice Cream with roasted veggies and baby potatoes

- Grilled Rump Steak (250g)-

with roasted veggies, fries & Ricks Creamy Madagascar Pepper Sauce

Choice of Desserts for set menu C

-Moroccan Lime Cheesecake -

With Raspberry sauce and homemade Bourbon Vanilla Ice-cream

-Selection of Sorbets-

with a berry sauce

-Dark Coffee Chocolate Mousse-

With white Chocolate Froth

- Crème Brulée -

Please ask your Waitron for the choice of the Day

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Choice of starters for Set menu D:

- Rick's Chicken Caesar Salad -

Roman Lettuce, grilled chicken, Bacon Strips, Garlic Croutons, Parmesan Shavings and our Caesar Dressing

- Beetroot and Goats Cheese Salad (V) -

Spiced Goats Cheese Balls with roasted Almonds on slices of Beetroot, drizzled with an Orange, Honey & Mustard Vinaigrette

- Beef Carpaccio -

Thinly sliced Beef fillet marinated with Pesto, Rocket, Parmesan and a Caper Vinaigrette

- Smoked Crocodile -

Thinly sliced home smoked Crocodile Tail with wild rocket, drizzled with a warm Orange Granadilla Vinaigrette

- Grilled Squid -

Grilled marinated Calamari Tube s& Tentacles, sauté in red Harissa on Baba Ghanouj

Choice of mains for Set menu D

- Moroccan spiced grilled Fish Filet with Harissa Prawns -

Fish fillet spiced with Ras el hanout, and Queen Prawns sauté in red Harissa on roasted Vegetables & cous cous

- Stuffed Aubergine - (Vegan)

baked Aubergine with a ragout of curried Chickpeas, roasted Moroccan spiced Veggies, English Spinach, Cous Cous

- Grilled Line Fish -

Grilled with Garlic, Parsley and Lemon Juice or Our Homemade Garlic Ice Cream with roasted veggies and baby potatoes

- Lamb Shank and Prune Tajine -

slow braised Karoo Lamb Shank with dried Prunes, Honey, Cinnamon, Sesame seeds, minted Yoghurt, roasted Veggies & Cous Cous

- Grilled 220g Beef filet -

With roasted Veggies, fries & Rick's Creamy Madagascar Pepper Sauce

Choice of Desserts for Set menu D

-Moroccan Lime Cheesecake-

With Raspberry sauce and homemade Bourbon Vanilla Ice-cream

- Dark Coffee Chocolate Mousse -

With white Chocolate Froth

-- Selection of home-made Sorbets -

With a Berry sauce

- Crème Brulée -

Please ask your Waitron for the choice of the Day

Chocolate Samoosas -

Filled with dark 70% Belgian Chocolate, deep fried and served with homemade Bourbon Vanilla Ice-cream

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Moroccan Set Menu

Tapas Platter to share

Mixed Olives, Lamb Kofte, Chicken Brochettes,
Moroccan Fishcakes skewers, Calamari, Moroccan Meatballs, Chilli poppers,
Peppadew dip, Tzatziki and Humus with Pita Bread

Choice of

Chicken Tajine

Saffron and Cumin spiced Free range Chicken Pieces
with Figs, Walnuts, roasted Garlic, preserved Lemon,
roasted Veggies and Cous Cous

or

Moroccan Baked Line fish

Fish of the Day, rubbed with Garlic, Ginger, Cumin,
Coriander seeds, Saffron, Lemon and white Wine,
baked in Tin foil

and to end with a

Chocolate Samoosa

Made with 70% Dark Belgian Chocolate
and Hazelnuts, served with our Homemade
Madagascar Vanilla Bean Ice Cream and on
a spicy Pineapple Compote

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