

Rick's Café Américain

Restaurant and Bar
103 kloof street, Gardens 8001
Tel 021 4241100 email info@rickscafe.co.za

Set menu A. @ R270 per person – main-course and mixed table salads

Set menu B .@ R345 per person - 2 courses

Set menu C. @ R410 per person - 3 courses

Set menu D'lux) @ R520 per person - 3 courses

or @ R445 per person - 2 courses (No dessert)

Choice of starters for set menu B and C

- Middle Eastern Salad -

fried Falafel, Olives, Cocktail Tomatoes, marinated Artichokes, Carrots & Zucchini, Chickpeas, flaked Almonds, fresh Mint, Honey Apple Cider vinaigrette

- Chicken Livers -

In Brandy Sage Sauce with toasted Garlic Bread

- Moroccan Chicken Brochettes -

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

- Lamb Kefta Skewer -

- Spicy Lamb Meatballs with a Chickpea Tomato salsa & Tzatziki

- Rick's Chicken Caesar Salad -

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

Choice of Mains for set menu A, B and C

- Marrakech Chicken Tajine -

Saffron and Cumin spiced Free Range Chicken Pieces with Figs, Walnut , roasted Garlic and Couscous

- Spiced Lentil, Sweet Potatoes and Butternut Tajine (Vegan) -

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

- Kefta & Tomato Tajine (Kefta Mkaouara) -

- Spicy Lamb Meatballs in zesty Tomato sauce with green Olives, roasted Garlic, & Cous Cous

- Grilled Line Fish -

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

- Grilled Sirloin Steak (220g) -

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 -

Chef's flavour of the Day

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

- Grilled marinated Squid -

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

- Beef Carpaccio -

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

- Moroccan Spiced Prawn Skewers -

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

Choice of mains for Set menu D

- Seafood Tajine – “Zarzuela style”-

with Prawns, Linefish, Calamari, Mussels, Olives, Peppers, Tomatoes, Saffron, Almonds, White Wine and served with toasted Garlic Bread

- Moroccan spiced grilled Fish Fillet with Harissa Prawns -

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

- Lamb Tajine Royale -

Lamb shank with Apricots, Walnuts, Veggies and Cous Cous

- Grilled 220g Beef fillet -

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

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 -

Chef's flavour of the Day

- Warm Moroccan Bread and Butter Pudding -

Sultanas, Rose Water, Orange butter, Passionfruit, Vanilla Bean Ice Cream

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

- Menus and prices may change without notice -

Please do not hesitate to contact us should you require any further information.
We would be delighted to tailor your function to your requirements as far as reasonably possible, including special food and beverage requests.