

Rick's Café Américain

Restaurant and Bar

103 kloof street, Gardens 8001

Tel 021 4241100 email info@rickscafe.co.za

Set menu A. @ R250 per person – main-course and table salads

Set menu B. @ R305 per person - 2 courses

Set menu C. @ R370 per person - 3 courses

Set menu D'lux) @ R440 per person - 3 courses

or @ R375 per person - 2 courses (No dessert)

During loadshedding, unfortunately, we are not able to do items indicated with a *
We will substitute this item with dishes which we can produce without an oven or deep fryer.

We apologize for any inconvenience caused !

Choice of starters for set menu B and C

Roasted Vegetable Salad -

Small leaves, roasted Butternut, roasted sweet Potato, Carrots, Zucchini and Beetroot, Cocktail Tomatoes, sundried Cranberries, sliced Apples, glazed Walnuts, crumbled marinated Feta & a Balsamic 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 Car'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 -

Please ask your Waitron for the choice 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 Ghanouj (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 filet -

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 -

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

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

- Menus and prices may change without notice -