



## Roof-Terrace Food Selection

From 12h00 till 18h00

Our Restaurant menu is available from 18h00 till 22h00

Opening Hours - Monday to Sunday

Rick's Aviation Bar - 11 am till late

First Floor & Balcony - Rick's Restaurant - 15H00 till 23H00

Rick's Roof Deck Terrace Bar - 11 am till late

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With regret:

NO cheques and NO AMEX cards

& Don't 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.

Our Straws and take away boxes are Biodegradable

Warm Pita Bread with marinated Karoo Olives 24;  
Humus 45; Tzatziki 35; marinated Karoo Olives 48;  
Greek Dolmades 42; Baba Ghanouj 45;

### Tapas Platter (to share) 190

- Mixed Karoo Olives, Lamb Kofte, Chicken brochettes, Fish cakes, Calamari,  
Spicy Chilli Poppers, Peppadew dip, Tzatziki and Humus with Pita Bread

### Moroccan Cheese Parcel 68 V

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

### Chilli Poppers 58 V

Deep fried Jalapenos in a Beer batter, stuffed with Feta and Cream Cheese,  
Peppadew dip

### Mini Barbeque Riblets 74

- Belly Ribs marinated in Chilli, Honey & Hoisin

### Wibo's Balls 58

- Original Dutch Bitterballen with Mustard

### Turkish Lamb Kefta 86

- Spicy Lamb Meatballs with Chickpea Tomato salsa & Tzatziki

### Moroccan Chicken Brochette 74

- Marinated in Lime, green Olives, Coriander & Harissa with Tzatziki  
on a tomato chickpea salsa

### Moroccan spiced Fish Cakes 68

- With Yoghurt & Harissa

### Chicken Liver 65

- Sautéed in Brandy, Sage, and Cream with toasted Garlic bread

### Caesar Chicken Salad 98

- Roman Lettuce, grilled Chicken skewers, Crisp Bacon bits, Croutons, Parmesan  
& tossed with our Caesar Dressing

### Middle Eastern Salad 82 V

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

### Roasted Vegetable salad 89 V

- Roasted Butternut, roasted sweet potato, Carrots, Zucchini and Beetroot  
, cocktail Tomatoes, sundried Cranberries, sliced apples,  
glazed Walnuts, & a Balsamic Vinaigrette

### **Cheeseburger 115**

- 220g Organic 100% Beef Patty with melted Cheddar, Gherkins, Onion jam, with Coleslaw, Onion Rings & Chips

### **BMB Beef Burger 130**

- 220g Organic 100% Beef Patty, grilled Bacon, sauté Mushrooms, Onion jam & melted Brie, with Coleslaw, Onion Rings & Chips

### **Ostrich & Gorgonzola Burger 130**

- 220g Ostrich Patty, with wild Rocket, grilled Pineapple, Tomatoes, Gorgonzola / sweet Onion sauce, with Coleslaw, Onion Rings & Chips

### **Vegetarian Burger 125 V**

- Mushroom / Aubergine / Lentil and Chickpea Patty, with Lettuce, Tomatoes, sauté Mushrooms, cheddar with Onion rings, coleslaw, and a choice of Chips or Salad

### **Stuffed Aubergine 135 V**

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

### **Beef Fillet 220g – 240**

Madagascar green Pepper sauce with chips or salad

### **Prime Rump 300g – 220**

Madagascar green Pepper sauce with chips or salad

### **Fish and Chips 135**

- Fresh Hake Filet fried in a Beer Batter, Sauce Tartar and Chips

### **Grilled Squid 150 –**

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

### **Grilled Fish of the day 180**

- with Paprika & Anchovy butter or a Garlic/Lemon Butter Sauce, roasted Moroccan spiced Veggies, & sauté parsley potatoes

please ask your waitron for the specials of the day

- In cases of any Food Allergies, we recommend that you please enquire with your Waitron

## Desserts

### Moroccan Lime Cheesecake 79

- With Berry Couli and homemade Mauritian Vanilla Bean Ice Cream

### Crème Brulee 68

- Please ask your Waitron about the Flavour of Today  
served with shortbread

### Chocolate Samoosa 80

- 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 80

- Made with 70% Dark Belgian Chocolate and served with  
a white Chocolate froth

### Homemade Fruit Sorbets or Ice creams 65

- Please ask about the Flavours of Today

### Selection of Local Wine Land Cheeses 155

- with Biscuits and preserved Figs

## Hot Beverages

### "Lindt" Hot Chocolate - 45

A Glass of steaming Milk with your Choice of Full Milk "Lindt" Chocolate  
or 70% Dark "Lindt" Chocolate

### Irish Coffee or Dom Pedro - 48

With your choice of Irish Whiskey, Kahlua, Amaretto, Nachtmusik,  
Sambuca, Amarula or Frangelico

Cappuccino - 29, Espresso - 22, Espresso Macchiato - 26,  
Coffee Latte - 35, Assorted Teas (10 different flavours) - 29

All our food dishes and cocktails are made to order,  
please be patient as good things take time. 😊😊😊

Thank You!