



Good
Food
Brighter
Days! ♥

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.

TRICK'S

Café Américain

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, Capser 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 (V) - Spicy 85

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.

Nicoise 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.

RICK'S CAFÉ AMÉRICAIN

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, Gherkins, 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



RICK'S CAFÉ AMÉRICAIN

Vegan & Vegetarian (V = Lacto ovo)

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| 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 with 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

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| 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

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| Affogato | 68 | Dark Coffee Chocolate Mousse | 105 |
| Double Espresso, Vanilla Ice Cream. | | 70% Dark Belgian Chocolate, white Chocolate froth. | |
| Add Kahlua or Amaretto | 92 | Warm Moroccan Bread and Butter | 95 |
| Lime Cheesecake | 105 | Pudding | |
| Berry Couli, Vanilla Bean Ice Cream. | | Sultanas, Rose Water, Orange Butter, Passionfruit, Vanilla Bean Ice Cream. | |
| Crème Brulé | 95 | Homemade Fruit Sorbets or Vegan Ice cream | |
| Flavour of Today. | | (Coconut based) | 92 |
| Chocolate Samosa | 105 | Flavours of Today. | |
| 70% Dark Belgian Chocolate, Walnuts, Mauritian Vanilla Bean Ice Cream, spicy Pineapple Compote. | | | |



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