

# *Rick's Café Américain*

Restaurant and Bar

103 kloof street, Gardens 8001

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Set menu A. @ R205per person – main-course and table salad

Set menu B.@ R265 per person - 2 courses

Set menu C.@ R300 per person - 3 courses

Set menu D(lux) @ R370 per person - 3 courses

or @ R305 per person - 2 courses (No dessert)

and our Moroccan set menu for R330

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

**- Menus may change without notice -**

## **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

### **- Rick's Caesar Salad -**

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

### **- Middle Eastern Salad -**

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

### **- Baked Aubergine and Lentil Tajine -**

With Tomato, Buffalo Mozzarella and Ricotta

### **-Grilled Squid -**

Rilled Calamari tubes and Tenticals, sautee in red harissa on Baba Ghanoij and cous cous

### **- Grilled Line Fish -**

Grilled with Garlic, Parsley and Lemon Juice or  
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

## 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

### - Lentils & Aubergine Tajine -

With Tomato, Buffalo Mozzarella and Ricotta

### -Beef Carpaccio -

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

## 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

### - Grilled Line Fish -

Grilled with Garlic, Parsley and Lemon Juice with roasted veggies and cous cous

### - 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

## 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

# 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