

Global Tapas

Warm Ciabatta or Pita Bread 12
Marinated mixed Karoo Olives 35

Mezze Platter 98 (V)

Olives, Grilled Aubergines and Zucchini, pickled Cucumbers, Feta and marinated Tomatoes, marinated Peppers and pickled Mushrooms, Dolmades, Falafel Pita bread and various Dips

Spanish Pizzas 48 (V)

with English Spinach, Feta, Tomato and Parmesan

Patatas Bravas 38 (V)

roasted Potato cubes in Thyme and Rosemary with a Garlic/Tomato sauce

Chilli Poppers 44 (V)

stuffed with Feta and Cream Cheese - hot

Lentils & Aubergine Bake 48 (V)

with Tomatoes, Buffalo Mozzarella and Ricotta

Empanadas 48

Spanish Pasties stuffed with Chorizo and Cheese

Wibo's Balls 44

Dutch Bitterballen with Mustard

Chicken Livers 44

in Brandy, Sage and Cream with Garlic Bread

Mini Barbeque Ribletts 48

Belly Ribs marinated with Chilli and Honey

Turkish Ravioli 48

spicy Lamb mince in Manti-pastry, sauté in Sage Butter with Yoghurt on a Cumin spiced Cabbage salad

Tapas Platter 115

mixed Olives, Lamb Koefta, Chicken Brochette, Prawn skewer, grilled Calamari, Chilli Poppers, Patatas Bravas, with Pita and various Dips

Moroccan Chicken Brochettes 49

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

Turkish Lamb Koefta 64

spicy Lamb Meat-Balls with Mint Yoghurt and a Chickpea-Tomato Salsa

Beef Carpaccio small 54 large 78

thinly sliced Beef Fillet with Pesto, Rocket, Parmesan and a Caper Vinaigrette

Steamed Mussels 44

in white Wine with toasted Garlic Bread

Moroccan Fish Cakes 44

with Rocket and Harissa Yoghurt

Stuffed Patagonian Calamari 52

Stuffed with Tomatoes, Olives, Coriander and Onions, with Lime butter & gratinated with Parmesan

Grilled Calamari 46

tossed with Garlic, Lemon and Parsley

Grilled Prawn Skewers 64.

with a Lime and Chilli Vinaigrette

With Regret: No Cheques, AMEX and B.Y.O. "bring your own"
10% Gratuity may be added for bookings of 8 and more..

Greens

Rick's Caesar Salad 50

with **Grilled Chicken skewers** 64

with **Grilled Prawn skewers** 74

Roman Lettuce, Crisp Bacon Strips, Croutons, Parmesan and tossed with our Caesar Dressing

Roasted Butternut Haloumi Salad (v) 58

with **Grilled Chicken skewers** 72

with **Grilled Prawn skewers** 82

with sun dried Cranberries, grilled Haloumi, field Greens, Beetroot and Glazed Walnuts

Caprese Salad (v) 66

Plum Tomatoes, fresh Basil, wild Rocket, Buffalo Mozzarella & Balsamico

Moroccan Beef Salad 68

with Marinated pink roasted Sirloin, Barley, Rocket, Grapes and Sumac dressing

Warm Tuna Salad 74

Sesame crusted Yellow Fin Tuna, baby Potatoes, fine Beans and crisp Leaves tossed in a Chilli & Lime dressing

Rick's Burger Selection

Choice of Ostrich or Prime Beef

- **Cheese burger** 70

white Cheddar, Lettuce, Tomato, gherkins, fried Onions & Chips

- **BMB Burger** 80

grilled Bacon, Mushrooms, melted Brie, Tomatoes, Rocket & Chips

- **Blue Cheese Burger** 78

with Rocket, Beetroot & Pineapple, Blue Cheese sauce & Chips

- **Popper Burger** 78

Jalapeños (hot) Cheddar, Feta & Cream-Cheese, Peppadew Salsa, Rocket & Chips

Easy Meals

Fish & Chips 72

Fresh Hake fried in a Guinness Batter, Sauce Tartar & Chips

Turkish Lamb Koefta in Pita 84

with minted Yoghurt, fried Mushrooms, Humus, sweet Roasted Peppers, Crisp Lettuce & Chips

Chermoula Chicken in Pita 72

Chermoula marinated Chicken Breast, with Tzatziki, Tomatoes, Avocado & Crisp Lettuce & Chips

Grilled German Bratwurst 74

Veal Sausages with a fried Onion sauce & Mash

Vegetarians

Vegetarian Burger 68

Mushroom/Aubergine/Lentil/Chickpea patty, Lettuce, Tomatoes, Butternut crisps, Mushrooms, Brie & Chips

Mushroom & Butternut Risotto 86

Button Mushrooms, roasted Butternut, Parmesan and Rocket

Lentils & Aubergine Tajine 82

with Tomatoes, Mozzarella and Ricotta

Falafel Pita 58

fried Chickpea balls, roasted Veggies, Humus, Yoghurt, Lettuce, Tomatoes, Pineapple salsa & Chips

Stuffed Aubergine 82

with curried Chickpeas, Spinach, Ratatouille, Haloumi and Cous Cous

Sun-dried Tomato Gnocchi's 78

with Broccoli, Rocket and a creamy Gorgonzola sauce

Moroccan Memories

Lamb Tajine "Royale" 120

Lamb knuckle Stew (on the Bone) with dried Apricots, Almonds and Walnuts, Veggies and Couscous (very rich)

"Marrakech" Chicken Tajine 98

Saffron and Cumin spiced Free Range Chicken Pieces with preserved lemons, Olives, roasted Garlic and Couscous

Springbok Tajine 115

with Dates, Honey, Prunes flaked Almonds, Root Vegetables, Mint Yoghurt and Cous Cous

* Moroccan Kebabs 110

Grilled Chicken Kebab, Lamb Koefta, Prawn Skewers and a Chickpea-Tomato Salsa with Mint Yoghurt

From the Grill and Pan

* Prime Rump Steak 250g 105 350g 140

* Rib-Eye Steak on the bone 500g 150

* Beef Fillet 200g 130 300g 165

Gorgonzola/Sweet Onions Sauce 18

Creamy Mushroom sauce 18 - Madagascar

Green Pepper Sauce 18 or Sauce Béarnaise 18

Medallion of Venison 125

Game of the day, on Mash with sauté Mushrooms, roasted Veggies and a Shallot/Madeira jus

* Piccata al limone 96

Pan fried Pork Fillet medallions, in a white wine/ lemon sauce

From the Sea

Steamed West-Coast Mussels 78

in White Wine with toasted Garlic Bread or Chips

* Grilled Fish of the day 98

Chilli Ice Cream or a Garlic/Lemon Butter Sauce

Seafood Tajine "Zarzuela style" 115

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

* Grilled Calamari 88

Tossed with Garlic Lemon and Parsley

* Grilled King Tiger Prawn Skewers 125

Garlic & Chive Butter or a Spicy Peri Peri Sauce

Rick's Bouillabaisse 85

Mediterranean Seafood soup with Prawns, Line-fish and Mussels with toasted Garlic Bread

* served with Roasted Veggies and a choice of Potato Mash, Sauté Baby Potatoes, crisp Fries, Couscous or a mixed green Salad

Puddings & Cheese

Lemon Tart 45

with Raspberry sauce

Tiramisu "pick me up" 48

done the Traditional Italian way

Chocolate Pecan Pie 48

made with "Lindt" Chocolate and served
with Bourbon Vanilla Ice Cream

Selection of Fruit Sorbets 42

(non Dairy) with a Berry sauce

Creme Brulée 46

Please ask your Waitron for the choice of the Day

Dark Coffee Chocolate Mousse 46

made with "Lindt" Chocolate & white Chocolate Froth

Chocolate Samoosas 48

made with "Lindt" Chocolate, deep fried and
served with white Chocolate Ice Cream

Selection of Wine land Cheeses 68

with Biscuits and Preserved Fruits

Aperitife & Digestive

Dalla Cia Grappa Pinot Noir/Chardonnay	23.00
Dalla Cia Cabernet / Merlot - Reserve (Stellenbosch)	26.00
Wilderer Grappa Pinotage (Paarl)	29.00
Wilderer Grappa Muscato (Paarl)	29.00
Antonella Grappa Cabernet (Italy)	29.00
Antonella Grappa Chiani (Italy)	29.00
Martini Dry, Bianco or Rosso	50ml 16.00
Campari Herbs and orange rind (Italy)	50ml 25.00
Ricard Anise liqueur (France)	50ml 25.00
Ramazotti Amaro aromatic Herbs (Italy)	19.00
Ramazotti Sambuca - Black or white	16.00
Jägermeister aromatic Herbs (Austria)	17.00
Underberg aromatic Herbs (Germany)	26.00
Wilderer Williams - Pear Spirit (Paarl)	29.00
Wilderer Cape Fynbos - Healing Herbs (Paarl)	29.00

Special Coffee's

Irish Coffee or Dom Pedro	34.00
With your choice of Irish Whiskey, Kahlua, Amaretto , Nachtmusik, Sambuca, Amarula or Frangelico	
Café Coretto Grappa and Espresso	32.00
Nutty Café Frangelico and Espresso	30.00
Choco Café Nachtmusik and Espresso	30.00
Café con Amaretto Amaretto and Espresso	30.00
Café de Paris Cointreau and Espresso	36.00

Coffee's & Hot Beverages

"Lindt" Hot Chocolate	26.00
Choice of Mint Dark Chocolate or with Full Milk Chocolate	
Cappucino	15.00
Espresso	12.00
Coffee Latte	22.00
Assorted Teas	15.00