

Global Tapas

Warm Ciabatta or Pita 8

Marinated Mixed Olives 28

Mezze Platter 88 (v)

Olives, Grilled Aubergines, Feta and Roma Tomatoes,
Vegetables crudités and Mushrooms, Dolmades,
Falafel and Pita and various Dips

Tapas Platter 98

Mixed Olives, Lamb Koeftte, Chicken Brochette,
Prawn skewer, Chilli Popper, Patatas Bravas,
with Pita and various Dips

Spanish Pizzas 42

with minced Beef, Mushrooms, roasted Garlic,
Tomato and Parmesan

Patatas Bravas 32 (v)

baked Potatoes with a Garlic-tomato sauce

Chilli Poppers 39 (v)

stuffed with Feta and Cream Cheese

Empanadas – Chef's choice of the day 44

Puff pasties stuffed with either spicy minced Beef,
, various cheeses or chorizo

Wibo's Balls 39

Dutch Bitterballen with Mustard

Chicken Livers 42

in Brandy, Sage and Cream with toasted Garlic Bread

Mini Barbeque Riblets 46

Belly Ribs marinated with Chilli and Honey

Sesame Chicken Wings 39

marinated with Mojo sauce (Canary Island Red sauce)

Game - Carpaccio tapas 48 or as main 78

with an Orange and Granadilla vinaigrette

Beef - Carpaccio tapas 44 or as main 68

with Pesto, Rocket, Parmesan and a Caper Vinaigrette

Lentil Bobotie 39 (v)

With Pineapple Salsa and Rocket

Moroccan Chicken Brochettes 46

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

Lamb Koeftte Skewers 49

with Mint Yoghurt and a Chickpea-Tomato Salsa

Steamed Mussels 39 or as main 78

in White Wine with toasted Garlic Bread

Moroccan Fish Cakes 42

with Chervil, Chives, Tarragon and Shallot Dressing

Grilled Calamari 44

tossed with Garlic, Lemon and Parsley

Grilled Prawns Skewers 49.

with a Lime and Chilli Vinaigrette

Greens

Rick's Caesar Salad 44 With **Grilled Chicken** 60

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

Roasted Butternut Haloumi Salad 54

With **Grilled Chicken** 68

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

Rick's warm Caprese Salad 58

Roasted Plum Tomatoes, fresh Basil, wild Rocket, Buffalo Mozzarella Balsamico with Bruschetta

Warm Tuna Salad 68

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

Curried Prawn Salad 68

Chickpeas, Olives, Peppers, Tomatoes, Cucumbers, mixed greens and a Coriander/Lime dressing

Light Meals

Fish & Chips 66

Fried in Guinness batter & Sauce Tartar

Rick's Cheese Burger 66

gratinated with white cheddar Cheese, Lettuce, Tomato, Onions and Chips

Ostrich Burger 74

melted Blue Cheese, roasted Beetroot, Peppadew Salsa,

Veggie Burger 68

Mushroom/Aubergine/Lentil patty, Tomatoes, Butternut crisps and Cucumber salsa with Chips

Lamb Koefta in Pita 75

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

Chermoula Chicken in Pita 68

Chermoula marinated Breast, with Tzatziki, Tomatoes, Avocado, Lettuce and Chips

Cape Malay Beef Roti 68

Curried beef mince with Potatoes, Peas and Salad

Falafel Pita 54 (v)

fried Chickpea balls, Roasted Veggies, Humus, Yoghurt, Salad, Cucumbers, Tomatoes and pineapple salsa

Vegetarians

Lentil Bobotie 76

with Pineapple Salsa and Rocket salad

Wild Mushroom and Butternut Risotto 78

with Wood Mushrooms, roasted Butternut, Parmesan and tossed Rocket in Balsamico

Stuffed Aubergine 78

with curried Chickpeas, Spinach, Ratatouille and grilled Haloumi

Moroccan Memories

Lamb Tajine "Royale" 98

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

"Marrakech" Chicken Tajine 89

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

Seafood Tajine - "Zarzuela style" 98

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

*** Moroccan spiced Baby Chicken 94**

Free range Baby Chicken, served with yoghurt and Harissa

***Moroccan Brochettes 96**

Grilled Chicken brochettes, Lamb Koefta and Prawn Skewer
with a chickpea-tomato salsa and mint yoghurt

From the Grill

***Prime Rump Steak 250g 95 350g 125**

***Beef Fillet 200g 115 300g 150**

Gorgonzola / Sweet Onions Sauce 15 - Creamy Mushroom
sauce 15 - Madagascar Green Pepper Sauce 15
- Shallot Madeira Jus 15 - Sauce Béarnaise 18

Medallions of Venison Fillet 120

Game of the day, Sautee Mushrooms, roasted Veggies,
mash and a Shallot Madeira Jus

Pork Fillet al Limone 98

Pork Scaloppini with a parsley - lemon sauce,
roasted veggies and mash

***served with a choice of:**

Roasted Veggies and Potato Mash de jour, Sauté Baby Potatoes,
Crisp Fries, Couscous or a small mixed green salad.

From the Sea

Steamed Mussels 78

in White Wine with toasted Garlic Bread or Chips

Bouillabaisse 79

Mediterranean Seafood soup with Prawns, Linefish and
Mussels with toasted Garlic Bread

***Grilled Line Fish 96**

Chilli Ice Cream or a Garlic/Lemon Butter Sauce

***Grilled Prawns Skewers 95**

Garlic & Chive Butter or a Spicy Peri Peri Sauce

Puddings & Cheese

Lemon Tart 40

with Raspberry sauce

Dark Coffee Chocolate Mousse 44

made with "Lindt" Chocolate & white Chocolate Froth

Chocolate Pecan Pie 48

made with "Lindt" Chocolate and served
with Bourbon Vanilla ice cream

Selection of Sorbets 42

with a Berry sauce

White Belgian Chocolate Ice-cream

"Hot love" 48

with hot sour cherries in Port wine sauce

Tiramisu "pick me up" 46

done the traditional Italian way

Creme Brulée 46

Chef's choice of the day

Selection of Wine land Cheeses 65

with Biscuits and Preserved Fruits

Liqueur Coffee's

With Irish Whiskey, Kahlua, Amaretto, Nachtmusik
Sambuca, Amarula, Frangelico, Bourbon or Brandy

Irish Coffee	30.00
Dom Pedro	34.00

Special Coffee's

Café Coretto Grappa and Espresso	28.00
Nutty Café Frangelico and Espresso	29.00
Choco Café Nachtmusik and Espresso	29.00
Café con Amaretto Amaretto and Espresso	29.00
Café de Paris Grand Manier and Espresso	34.00

Liqueur

Amarula - Marula Fruit & Cream	16.00
Kahlua - Coffee	16.00
Frangelico - Hazelnut	17.50
Amaretto - Almonds	18.00
Nachtmusik - Chocolate	17.50
Cointreau - Orange liquer	22.00
Drambuie - Whiskey & Orange	22.00
Grand Marnier - Cognac & Orange	26.00