

Rick's Café Américain

RESTAURANT AND BAR

2 Park Road, GARDENS 8001

Tel 021 4241100 email info@rickscafe.co.za

SET MENU A. @ R175 per person – main-course and table salad

SET MENU B. @ R230 per person - 2 COURSES

SET MENU C. @ R270 per person - 3 COURSES

SET MENU D'(lux) @ R330 per person - 3 COURSES

OR @ R275 per person - 2 COURSES (No dessert)

AND OUR MOROCCAN SET MENU for R280

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 BUTTERNUT salad-

with sundried CRANBERRIES, Field GREENS, BEETROOT and glazed WALNUTS

- Chicken LIVERS -

IN BRANDY SAGE SAUCE with TOASTED Garlic BREAD

-CHORIZO AND CHEESE EMPANADAS -

MOZZARELLA, Cheddar and FETA with Spanish Chorizo baked in puff pastries

-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

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 CALAMARI STEAK -

MARINATED CALAMARI strips, tossed in Garlic,
TOMATOES, LEMON and PARSLEY

- Grilled LINE Fish -

Grilled with Garlic, PARSLEY and LEMON JUICE OR

Our Garlic ICE CREAM 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
- ✓ **Tuna Salad Nicoise** ✓
SESAME CRUSTED grilled TUNA, Baby POTATOES, GREEN BEANS & CRISP LEAVES
TOSSED in Soya HONEY DRESSING

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
- **Duck Tajine** ✓
With PRESERVED ORANGES, HONEY, PECAN NUTS and glazed BUTTERNUT.
With ROASTED VEGGIES and COUS COUS
- ✓ **Grilled Line Fish** ✓
Grilled with GARLIC, Parsley and LEMON JUICE OR OUR HOMEMADE GARLIC ICE CREAM
with ROASTED VEGGIES and baby POTATOES
- ✓ **Lamb Tajine Royale** ✓
Lamb shank with APRICOTS, WALNUTS, VEGGIES AND COUS COUS
- ✓ **Grilled 220g Beef fillet** ✓
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,
Prawn 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 Samosa

Made with 70% Dark Belgian Chocolate
and Hazelnuts, served with our Homemade
Madagascar Vanilla Bean Ice Cream and on
a spicy Pineapple Compote

SNACK PLATTERS

(ALL PLATTERS below ARE CONSISTENT OF ENOUGH SNACK food for 8 pax)

✓ FRESH VEGETABLE PLATTER R340

A SELECTION OF FRESH VEGETABLE CRUDITÉS & fruit with dipping SAUCES
(HUMUS, TZATZIKI, AUBERGINE Dip)

✓ TAPAS PLATTER R600

BITTERBALLEN, STUFFED PEPPADEWS ,CRUMBED CHICKEN LIVERS, POTATO WEDGES,
mini Fish cakes & MOROCCAN MEATBALLS with dipping SAUCES

✓ MEZZE PLATTER R550

HUMUS, TZATZIKI, GRILLED AUBERGINE DIP, MARINATED OLIVES & FETA,
MARINATED MUSHROOMS, ROASTED PEPPERS, FALAFEL, DOLMADES & PITAS

✓ CHILLI POPPER PLATTER R400

RICK'S FAMOUS STUFFED JALAPENO CHILLIES WITH BEER BATTER,
FRIED POTATO SKINS, SERVED WITH AIOLI & PEPPADEW MAYONNAISE

✓ CHICKEN PLATTER R590

FLAME GRILLED SESAME CHICKEN WINGS & MOROCCAN CHICKEN BROCHETTES
WITH MINTED YOGHURT AND CHICKPEA SALSA

✓ SPANISH MINI PIZZAS R475

WITH SPINACH, PINE NUTS, PARMESAN AND TOMATOES

✓ RICKS HOUSE PLATTER R720

CHILLI POPPERS WITH PEPPADEWS MAYONNAISE, MOROCCAN CHICKEN SKEWERS,
MOROCCAN SPICY MEATBALLS AND ROASTED PORK RIBLETTS
WITH A HONEY AND CHILLI GLAZE.

✓ MOROCCAN SKEWER PLATTER R720

MOROCCAN SPICED CHICKEN BROCHETTE , SPICY LAMB KOEFTE SKEWERS,
ROASTED VEGETABLE SKEWERS AND LINE FISH AND OLIVE SKEWERS WITH A SELECTION OF DIPPING SAUCES
(HARISSA MAYO, MINT YOGHURT & AIOLI)

✓ RICK'S COCKTAIL BURGERS – PER DOZEN 375

LIKE THE REAL THING ONLY SMALLER

✓ VEGETABLE SPRING-ROLLS AND SAMOOSAS PLATTER 490

HOMEMADE AND DELICIOUS WITH A SWEET CHILLI DIP

✓ SEAFOOD PLATTER R820

GRILLED MARINATED PRAWNS, MUSSELS & LINEFISH BROCHETTE WITH
PERI PERI SAUCE AND SAUCE TARTAR

✓ CHEESE PLATTER R820

A SELECTION OUR CHEESES WITH BISCUITS AND PRESERVED FRUIT

PLEASE NOTE THAT A 10% SERVICE CHARGE will be added!

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SPECIAL COCKTAIL MENUE

**R380 PER PERSON
(MIN. 50 PAX)**

Cold:

MOZZARELLA balls AND COCKTAIL TOMATOES WITH PESTO & olive
TAPENADE ON A WOODEN STICK
Rolled eggplant filled with ROASTED PEPPERS AND CREAM CHEESE
SLIVERED RARE ROASTED OSTRICH ON spicy POLENTA CAKE WITH
A BERRY & PORT COULIS
SALMON AND dill ROULADE IN SAVOURY PANCAKE
PRAWN IN A SPOON WITH COCONUT CURRY SAUCE
JALAPENOS STUFFED WITH CREAM CHEESE , WRAPPED IN CRISPY BACON

Hot:

CHICKEN SKEWERS WITH INDONESIAN PEANUT SAUCE
CHICKEN WINGLETS WITH SESAME HOI SING DRESSING
LAMB KOEFTE WITH YOGHURT
COCKTAIL CHEESE BURGERS
COCONUT CRUMBED PRAWNS & SWEET CHILLI SAUCE

CARVING:

ROASTED SIRLOIN AND LEG OF LAMB
small crispy ROLLS (buttered) for self - help

Cruditries:

VARIOUS MUSTARDS, HORSE RADISH AND VARIOUS SAUCES
ICE LETTUCE. Sliced TOMATOES, GHERKINS

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