

# *Rick's Café Américain*

RESTAURANT AND BAR

2 Park Road, GARDENS 8001

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SET MENU A. @ R180 PER PERSON – MAIN-COURSE AND TABLE SALAD

SET MENU B. @ R235 PER PERSON - 2 COURSES

SET MENU C. @ R280 PER PERSON - 3 COURSES

SET MENU D'lux) @ R340 PER PERSON - 3 COURSES

OR @ R280 PER PERSON - 2 COURSES (NO DESSERT)

AND OUR MOROCCAN SET MENU FOR R290

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 SUN-DRIED 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 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

## Table Snacks (per bowl)

Mixed olives 50 - FETA AND olives 60

ROASTED ASSORTED NUTS 65

POTATO skins 65

## 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 Riblets  
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 MENU**

**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**

## **CRUDITIES:**

**VARIOUS MUSTARDS, HORSERADISH AND VARIOUS SAUCES  
ICE LETTUCE. SLICED TOMATOES, GHERKINS**

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