

# *Rick's Café Américain*

RESTAURANT AND BAR

2 Park Road, GARDENS 8001

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SET MENU A. @ R185 PER PERSON – MAIN-COURSE AND TABLE SALAD

SET MENU B. @ R240 PER PERSON - 2 COURSES

SET MENU C. @ R280 PER PERSON - 3 COURSES

SET MENU D'lux) @ R350 PER PERSON - 3 COURSES

OR @ R290 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 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 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,  
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 SAMOOSA

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 R680

BITTERBALLEN, STUFFED PEPPADEWS ,CRUMBED CHICKEN LIVERS, POTATO WEDGES,  
MINI FISH CAKES & MOROCCAN MEATBALLS WITH DIPPING SAUCES

## -MEZZE PLATTER R580

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

## -Chilli Popper Platter R450

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

## - Chicken Platter R620

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 R750

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

## - MOROCCAN SKEWER PLATTER R750

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 475

LIKE THE REAL THING ONLY SMALLER

## - VEGETABLE Spring-rolls and SAMOOSAS PLATTER 490

HOMEMADE AND DELICIOUS WITH A SWEET CHILLI DIP

## - Seafood Platter R850

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

## - CHEESE PLATTER R850

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**

**R450 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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