

cold Vègètàrià Mèzzè

WARM PITA BREAD with Olives in Balsamico & Virgin Olive Oil 22
HOMEMADE HUMUS 36; **TZATZIKI** 28; **MARINATED PEPPERS** 42;
MIXED KAROO OLIVES 39; **MARINATED FETA** 36; **GREEK DOLMADES** 36; **MARINATED MUSHROOMS WITH PEPPERS** 38;

MEZZE PLATTER 150(V) - Mixed Karoo Olives, Grilled Aubergine and Zucchini skewers, marinated Feta, pickled mushrooms, marinated chickpea salad, Dolmades, Falafel, Peppadews, spiced carrot dip, Tzatziki and Humus with Pita Bread

hòt Tàpàs

TAPAS PLATTER 165 - Mixed Karoo Olives, Lamb Kofte, Chicken Brochettes, Fish cakes, Calamari, Moroccan Meatballs, Chilli poppers, Peppadew dip, Crudites, Tzatziki and Humus with Pita Bread

Chilli Poppers 58 (V) - Spicy - Deep fried Jalapenos in a beer batter, stuffed with Feta and Cream Cheese. Peppadew dip

MOROCCAN CHEESE PARCEL 65(V) - Deep fried Phyllo Triangles, stuffed with Ricotta, Feta & Coriander, drizzled with Sesame seeds and Honey

EMPANADAS CARNE Y QUESO 75 - Spanish Pastries stuffed with Chorizo and Cheese

EMPANADAS CALABAZA Y FETA 68(V) - stuffed with Butternut, Feta and caramelized onions

TURKISH LAMB RAVIOLI 78 - Spicy Lamb Mince in Manti Pastry, sautéed in Sage Butter, with Mint Yoghurt and cumin Butternut crisps

MOROCCAN CHICKEN BROCHETTE 62 - Marinated in Lime, green Olives, and Coriander with Mint Yoghurt

TURKISH LAMB KOFTA 78 - Spicy Lamb Meatball skewer with Mint Yoghurt

CHICKEN LIVER 58 - Sautéed in Brandy, Sage and Cream with toasted Garlic bread

DUCK AND VEGETABLE SPRING ROLL 68 - Homemade with a sweet chilli Chutney

Mini Barbeque RIBLETS 68 - Belly Ribs marinated in Chilli, Honey and Hoisin sauce

WIBOS BALLS 58 - Dutch Bitterballen with Mustard

MOROCCAN SPICED FISH CAKES 62 - With Yoghurt and Harisa

Grilled CALAMARI 68 - Marinated Calamari strips sautéed with Tomatoes, Garlic, Lemon and Parsley

Starters & Salads

Beef Carpaccio 98 - Thinly sliced Beef fillet marinated with Pesto, Rocket, Parmesan, Caper Vinaigrette and served with Brushetta

Smoked Crocodile 110 - Thinly sliced home smoked Crocodile Tail with wild rocket, drizzled with a warm Orange Granadilla Vinaigrette

Rick's Caesar Salad 79 - with grilled Chicken skewers 96
Roman Lettuce, Crisp Bacon strips, Croutons, Parmesan and tossed with our Caesar Dressing

Butternut Haloumi Salad 84(V) - with grilled Chicken skewers 99
Roasted Butternut and Beetroot, grilled Haloumi, cocktail Tomatoes, sundried Cranberries, glazed Walnuts and a Balsamico Vinaigrette

Caprese Salad 89(V) - Peeled Plum Tomatoes, fresh Basil, wild Rocket, Buffalo Mozzarella, Balsamico Vinaigrette, Pesto and toasted Garlic Bread

Middle Eastern Salad 79(V) - With fried Falafel, Humus, preserved Lemon, Olives, Cocktail Tomatoes, grilled Haloumi, marinated Chickpeas and flaked Almonds with a Raisin, Honey, & Apple Cider Vinaigrette

Tuna Salad a la Nicoise 98 - Sesame Crusted fresh Yellow Fin Tuna (rare), boiled Egg, baby Potatoes, fine Beans, Cocktail Tomatoes, crisp Leaves drizzled with a Tomato, Chilli & Lime dressing

Beetroot and Goats Cheese Salad 78 (V) - Spiced Goats Cheese Balls with roasted Pine Nuts on slices of Beetroot, drizzled with an Orange, Honey & Mustard Vinaigrette

Vegetarians

Vegetarian Burger 98 - Mushroom/Aubergine/Lentil and Chickpea Patty, with Lettuce, Tomatoes, Beetroot Chips, sautee Mushrooms, cheddar and a basket of Chips

Falafel Pita 94 - Fried Chickpea Balls, roasted Moroccan spiced Veggies, Humus, Yoghurt, Lettuce, Tomatoes, Pineapple Salsa and a basket of Chips

Stuffed Aubergine 112 - Baked Aubergine with a ragout of curried Chickpeas, roasted Moroccan spiced Veggies, English Spinach, Cous Cous and grilled Haloumi Cheese

Lentil and Aubergine Tajine 98 - Baked Lentils, Tomatoes, Mozzarella, Ricotta and Cous Cous

Mushroom and Butternut Risotto 98 - wild mushrooms, Blue Cheese & Pecan Nuts

Homemade Gnocchi's 98 - with Sage butter, roasted Butternut cubes, peppers and almonds -
- or sautee with a Gorgonzola onion cream sauce

Burgers

THE TRADITIONAL CHEESE BEEF BURGER 110 - 220g ORGANIC 100% BEEF PATTY with melted Cheddar, Gherkins, ONION JAM, with Coleslaw and a basket of Chips

BMB BEEF BURGER 125 - 220g ORGANIC 100% BEEF PATTY, grilled BACON, SAUTEE MUSHROOMS, ONION JAM, and melted Brie, with Coleslaw and a basket of Chips

POPPER BEEF BURGER 125 - 220g ORGANIC 100% BEEF PATTY, DEEP FRIED BATTERED JALAPENOS (HOT) stuffed with FETA and CREAM CHEESE, TOMATOES, PEPPADAW SALSA and Rocket with melted Cheddar, Coleslaw and a basket of Chips

LAMB KOFTA BURGER 145 - 180g Turkish spiced LAMB PATTY with MINTED YOGHURT, HOMEMADE HUMUS, SWEET ROASTED PEPPERS, CRISP LETTUCE, Coleslaw and a basket of Chips

CHERMOULA CHICKEN BURGER 105 - 220g Grilled MARINATED FREE RANGE CHICKEN BREAST, with MINT YOGHURT, AVOCADO (in SEASON ONLY), SAUTEE MUSHROOMS, LETTUCE and TOMATOES, Coleslaw and a basket of Chips

OSTRICH & GORGONZOLA BURGER 115 - 220g OSTRICH PATTY, with wild Rocket, grilled PINEAPPLE, TOMATOES, GORGONZOLA/SWEET ONION SAUCE, Coleslaw and a basket of Chips

SMOKED PORK NECK BURGER 110 - Rooibos TEA SMOKED PORK NECK STEAK, (NOT PULLED) grilled with HOISIN SAUCE, ONION JAM, ASIAN PICKLED CUCUMBER BUTTONS, TOMATO & LETTUCE, Coleslaw and a basket of Chips

From the Grill

VENISON FILLET of THE DAY 220g - 225
(MAY BE OSTRICH, KUDU, SPRINGBOK OR ELAND)

PRIME RUMP STEAK 250g - 175, 350g - 230

PRIME BEEF FILLET 220g - 205, 300g - 255

MIXED MEAT SKEWER 215
(PRIME RUMP, BEEF FILLET & VENISON FILLET)

★ All our Steaks ARE topped with our special HOMEMADE BASTING SAUCE AND ARE SERVED with ROASTED VEGGIES AND a choice of COUS COUS, POTATO CHIPS, MASH POTATOES, SAUTEE BABY POTATOES OR a MIXED GREEN SALAD

Extra Sauces

GORGONZOLA/SWEET ONION 23; CREAMY MUSHROOM 23;
MADAGASCAR GREEN PEPPER 23; SHALLOT MADEIRA 23,
ARGENTINIAN CHIMICHURRI 23; OR a SAUCE BERRAISE 30

Moroccan Tajines

Lamb Shank Tajine - Royal 198 - slow braised KAROO Lamb Shank with sundried Apricots, Almonds, Walnuts, roasted Veggies and Cous Cous (very Rich)

Chicken Tajine - A la Marrakech 160 - Saffron and Cumin spiced FREE RANGE CHICKEN PIECES (ON THE BONE) with Figs, Walnuts, roasted Garlic, preserved LEMON, roasted Veggies and Cous Cous

Venison Tajine - Touareg style 190 - With Dates, Honey, Prunes, Button Mushrooms, Almonds, Mint Yoghurt, roasted Veggies and Cous Cous

Duck Tajine - Orangerie 192 - slow braised 1/2 Duck with preserved ORANGES & KUMQUATS, HONEY, PECAN NUTS and glazed BUTTERNUT & TURNIPS with Cous Cous and roasted Veggies

From the Sea

Fish and Chips 119 - Fresh Hake Filet fried in a BEER BATTER, SAUCE TARTAR and a basket of Chips

Fresh West Coast Mussels 119 braised in a COCONUT CURRY SAUCE and served with TOASTED BREAD and SAUCE Aioli (during season only)

★ **Grilled Fish of the Day 170** - with HOMEMADE CHILLI ICE CREAM OR A GARLIC/LEMON BUTTER SAUCE

★ **Moroccan Baked Line fish 179** - Catch of the Day, rubbed with GARLIC, GINGER, CUMIN, CORIANDER SEEDS, SAFFRON, LEMON, CAPERS and WHITE WINE - EN PAPILLOTE

★ **Grilled Calamari Steak 128** - Grilled MARINATED CALAMARI STRIPS, SAUTEE IN GARLIC, TOMATOES, LEMON and PARSLEY

★ **West Coast Sole 195** - PAN-fried with flaked ALMONDS and FRESH HERBS in a ZESTY LEMON BUTTER

Seafood Tajine - Zarzuela de Mariscos 215 - With PRAWNS, LINE FISH, MUSSELS, CALAMARI, OLIVES, PEPPERS, TOMATO, SAFFRON, ALMONDS & GARLIC, in WHITE WINE and served with TOASTED BREAD and SAUCE Aioli

All Mains marked with a ★ STAR are served with OUT MOROCCAN spiced roasted Veggies and a choice of Cous Cous, crisp Chips, Mash Potatoes, SAUTEE Baby POTATOES OR a MIXED GREEN SALAD

Puddings and Chèesè

Moroccan Lime Cheese Cake 72 - With BERRY COULI and HOMEMADE MADAGASCAR VANILLA BEAN ICE CREAM

Crème Brulee 59 - Please ask your Waitron about the FLAVOUR of Today served with shortbread

Dark Coffee Chocolate Mousse 72 - Made with 70% Dark Belgian Chocolate and served with a white Chocolate froth

Chocolate Samoosa 72 - Filled with 70% Dark Belgian Chocolate and Walnuts, served with our HOMEMADE MADAGASCAR VANILLA BEAN ICE CREAM and on a spicy Pineapple Compote

Warm Moroccan Bread and Butter pudding 62 - made with SULTANAS and ORANGE BUTTER served with a HOMEMADE FRANGELICO ICECREAM

Homemade Fruit Sorbets or Ice Creams 55 - Please ask your Waitron about the FLAVOURS of Today