

KOBE SIZZLERS

STEAKHOUSE



“OUR SIZZLING HISTORY”

For over three decades Kobe Sizzlers has dedicated itself to the art of providing an exceptional dining experience using fresh quality meat & produce.

Our promise to producing authentic classic dishes, freshly-prepared to order, requires dedication to sourcing ingredients of the highest quality cooked to perfection. It is a commitment we will continue to maintain and uphold.

STARTERS

CRISPY PRAWNS Ecuadorian king prawns, deep-fried in crispy batter coated with spicy aioli.	7.95
LAMB LOLLIPOPS Succulent pieces of lamb tenderloin marinated in our special Kobe sauce served with a spicy mint and yoghurt dip.	7.95
CRISPY CHICKEN Succulent chicken, deep-fried with a light batter coated in spicy aioli served on a bed of iceberg lettuce garnished with fine chopped chives.	6.95
BBQ RIBS <small>100% ABERDEEN ANGUS</small> Slow-cooked tender beef ribs glazed with our home-made BBQ sauce.	7.95
FLAME-GRILLED LAMB CHOPS Lamb chops spiced with a hint of chilli and mint marinated in our special sauce served on a bed of couscous and pea puree.	7.95
BBQ CHICKEN WINGS Succulent tender chicken wings covered in a sweet and sticky BBQ sauce.	6.25
ASPEN FRIES	5.95
Hand-cut chunky aspen fries stacked jenga-style coated with truffle and dusted with grated parmesan.	

SIZZLERS

“The quality of all our products is carefully managed from farm to plate. We dry age our pure-breed grass-fed Aberdeen Angus for up to 45 days.”

ALL SIZZLERS SERVED WITH
Hand-cut triple cooked chips, rice/noodles, peas, onions, green beans, carrots.

CHOOSE YOUR SAUCE
Garlic, Mushroom, Peppercorn, Schezwan , Gravy

FILLET 225g <small>100% ABERDEEN ANGUS</small> The fillet is the most tender cut of beef and extremely lean. A must for the steak connoisseur.	29.45
SIRLOIN 225g <small>100% ABERDEEN ANGUS</small> Our top Sirloin has a beautiful well-balanced flavour with a tender texture. The outside layer of fat gives this cut its unique taste.	20.95
RIB EYE 225g <small>100% ABERDEEN ANGUS</small> The beautiful marbling on the Rib Eye provides its superb flavour, juiciness and texture.	20.95

DEXTER

“Dexter is an old native heritage breed grass fed on British pastures. This breed has a high level of marbling which makes it extremely tender. To further intensify the flavour we at Kobe Sizzlers dry age the meat for up to 60 days.”

All steaks served on a wooden board with vine ripened roasted cherry tomatoes, stacked triple cooked chips, seasoned watercress salad and its very own signature peppercorn sauce.

SIRLOIN 250g <small>100% ABERDEEN ANGUS</small> One of our most popular steaks, the outside layer of fat gives gives sirloin steak its robust flavour & tenderness.	25.30	RIB EYE 250g <small>100% ABERDEEN ANGUS</small> Rib eye steaks are the choice of many steaks lovers. Rich marbling and a ribbon of fat adds depth of flavour & moisture.	25.30	T-BONE 375g <small>100% ABERDEEN ANGUS</small> A prime steak, cut and left on the bone to feature both sirloin and fillet with maximum flavour and exquisite tenderness.	29.45	FILLET 250g <small>100% ABERDEEN ANGUS</small> The fillet is the most tender cut of beef and extremely lean. A must for the steak connoisseur.	33.45
---	-------	--	-------	--	-------	--	-------

SALADS

CHICKEN CAESAR Freshly-grilled strips of chicken breast with crisp lettuce leaves, shavings of parmesan and croutons in our special classic Caesar dressing.	13.95
PRAWN CAESAR Two juicy jumbo tiger prawns served on crisp salad leaves with chunky croutons, parmesan shavings and tossed in a Caesar style dressing.	16.95
FLAME-GRILLED STEAK Flame-grilled slices of 21-day aged Sirloin on a warm bed of peppers, carrots, mangetout, savoy cabbage, rocket leaves with sweet chilli dressing.	16.90
GRILLED HALLOUMI Halloumi cheese with crisp red onions, coriander, lettuce, green peppers, spring onion, croutons drizzled with shallot and balsamic dressing.	12.95

CHEF SPECIALS

BBQ RIBS <small>100% ABERDEEN ANGUS</small> Half rack of tender beef ribs braised for six hours, glazed with our special house BBQ sauce served alongside triple cooked chips and home-made coleslaw.	22.55
ORIGINAL GOURMET SLIDERS <small>100% ABERDEEN ANGUS</small> Selection of three mini slider burgers featuring The Classic, The Flaming Hot and The Smokey BBQ. Served alongside triple cooked chips.	17.95
DELUXE GOURMET SLIDERS Selection of three mini slider burgers featuring The Crispy Chicken, The Pulled Rib and The Classic Gourmet. Served alongside triple cooked chips.	18.95
THE TOMAHAWK 650g <small>100% ABERDEEN ANGUS</small> ★★★★★ Our signature dish. A tender and succulent rib eye cut, left on the bone for a richer flavour. Comes with a choice of three sides from honey roasted carrots, stacked triple cooked chips, creamy mashed potato, home-made coleslaw or watercress and rocket salad. Recommended medium.	39.95

BURGERS

ALL BURGERS SERVED IN A FRESH BRIOCHE BUN WITH TRIPLE COOKED CHIPS

THE CLASSIC <small>100% ABERDEEN ANGUS</small> 8oz beef patty served with mustard mayonnaise, Monterey Jack cheese, lettuce, tomato, relish, cucumber, onion and finished with our special house sauce.	14.95	THE CRISPY CHICKEN Succulent chicken deep fried with a light batter coated in a spicy aioli served with tomato, lettuce & onion topped with tomato relish.	13.95
THE PRIME STEAK <small>100% ABERDEEN ANGUS</small> 4oz hand-cut strips of rib eye, pan-fried with peppers, mushrooms and onions finished with Monterey Jack cheese.	16.95	THE PULLED RIB <small>100% ABERDEEN ANGUS</small> Slow cooked tender ribs pulled from the bone and drenched in our home-made BBQ sauce topped with jalapenos, apple relish, coleslaw & house sauce.	16.95
THE SMOKEY BBQ <small>100% ABERDEEN ANGUS</small> 8oz beef patty served with our home-made BBQ sauce, juicy smoked apple relish, gherkins, aubergine salsa, rocket, tomato, cucumber, onion, spicy coleslaw and Swiss cheese.	14.95	THE GRILLED CHICKEN Chicken breast marinated in special jerk seasoning finished with mustard mayonnaise, relish, grilled Mediterranean vegetables, house sauce, rocket, tomato, cucumber, onion & Monterey Jack cheese.	13.95
THE FLAMING HOT <small>100% ABERDEEN ANGUS</small> 8oz beef patty spiced with hot chilli salsa cooled with aubergine mix, rocket, tomato, cucumber and onion topped with jalapenos, teriyaki sauce and a slice of Colby cheese.	14.95	THE HALLOUMI Grilled halloumi seasoned with teriyaki sauce served on a bed of grilled Mediterranean vegetables and finished with lashings of basil pesto.	11.95

T-BONE 350g <small>100% ABERDEEN ANGUS</small> The T-bone is the best of both worlds, Fillet on one side, Sirloin on the other, making it a sought-after cut.	26.45	LAMB STEAK Slow cooked, tender leg of lamb slices, seasoned & chargrilled to perfection.	17.95
SURF & TURF Jumbo tiger prawns alongside Kobe Sizzler's special sirloin steak.	27.95	SEA BASS FILLET Line-caught lightly pan fried sea bass fillet, infused with thyme and olive oil to create a light, fresh and delicious taste.	16.95
CHICKEN STEAK Succulent, tender grilled chicken steak packed with flavour from our chef's special marinade.	16.95	PANEER Succulent pieces of paneer marinated in a sweet and spicy sauce served sizzling hot with a grilled pineapple.	15.95

SIDES

HOME-MADE CRISPY ONION RINGS	2.95
HAND-CUT TRIPLE COOKED CHIPS	3.45
CREAMY MASH POTATO	2.95
HOME-MADE COLESLAW	2.95
FREE RANGE FRIED EGG	1.45
EXTRA SAUCE	1.95
NOODLES OR RICE	2.45

“OUR SIZZLING HISTORY”

For over three decades Kobe Sizzlers has dedicated itself to the art of providing an exceptional dining experience using fresh quality meat & produce.

Our promise to producing authentic classic dishes, freshly-prepared to order, requires dedication to sourcing ingredients of the highest quality cooked to perfection. It is a commitment we will continue to maintain and uphold.

COLD DRINKS

BOTTLED SOFT DRINKS Coke Diet Coke Fanta Ginger Ale Sprite	2.50
SAN PELLEGRINO Lemon & Mint Pomegranate & Orange Orange	1.95
J2O Orange & Mango Apple & Mango Apple & Raspberry	2.50
MILKSHAKES Vanilla Chocolate Strawberry	4.95
FRUIT SHOOT Apple & Blackcurrant Orange	1.50
WATER Evian Still 1.95 San Pellegrino Sparkling 1.95	

MOCKTAILS

PINA COLADA Sweet mocktail made with coconut cream & pineapple juice served with ice and a pineapple slice	4.95
MOJITO Refreshing lime juice with sparkling water finished with fresh mint leaves	4.95
VIRGIN MARGARITA A tasty classic blend of lemon, lime and orange juice topped with a lemon wedge	4.95
BLUEBERRY/ STRAWBERRY DAIQUIRI Choose from a refreshing blueberry or strawberry daiquiri served with fresh mint leaves	4.95
SUNBURST A sweet mix of orange and apple juice finished with a drizzle of Grenadine syrup	4.95
PINK LEMONADE Sweet lemonade topped with Grenadine syrup	4.95

TEA

Our teas are lovingly produced using carefully handpicked, rolled, whole loose leaf tea

ENGLISH BREAKFAST This blend is the perfect mix of hand-picked strong and smooth Indian Assam with robust Sri Lankan Ceylon	1.95
GREEN Delicate and beautiful in its flavour, our Green Tea is brewed to perfection using the finest Yunnan tea leaves	1.95
MOROCCAN MINT A perfect balance of large, hand-rolled leaves and peppermint creates an exceptional blend of Moroccan Mint tea	1.95
LEMON AND GINGER An infusion of lemon and ginger topped off with apple, rosehip, and hibiscus to create a lovely, warming and fresh flavour	1.95

NESPRESSO

ESPRESSO 1.90/ 2.30	AMERICANO 2.20
CAPPUCCINO 2.35	LATTE 2.35
CHOOSE YOUR BLEND	
RISTRETTO Pure and dark-roasted South and Central American Arabicas make Risretto a coffe with a desnse body and distinct coffee	Intensity 9
ESPRESSO LEGGERO Derived from a delectable mix of South American Arabicas & Robusta infused with smooth cocoa and cereal notes.	Intensity 6
LUNGO FORTE A complex blend of South and Central American Arabicas, Lungo Forte holds intense roasted notes with a touch of fruit.	Intensity 4
DECAFFEINATO Combination of South American Arabicas strengthened with drop of Robusta lightly roasted to disclose a beautiful aroma.	Intensity 2

HOT CHOCOLATE

Our Hot Chocolate Melts are made from flakes of real chocolate using only single-origin, top quality cocoa beans from the Dominican Republic, Venezuela and Ecuador.

VENEZUELA MILK	2.95
DOMINICAN REPUBLIC WHITE	2.95
ECUADOR DARK	2.95

DESSERTS

SIZZLING BROWNIE Luxury rich milk chocolate brownie served with a scoop of ice cream on a sizzling platter drizzled with hot chocolate sauce	4.50
PEANUT BUTTER STACK Sweet and salty peanut butter crunch layered with creamy milk chocolate and buttery caramel on a fluffy brownie cake base. Served with a scoop of ice cream on a sizzling platter drizzled with hot chocolate sauce	7.50

GOURMET SHAKES

BISCOFF SHAKE Luxury rich milk chocolate brownie served with a scoop of ice cream on a sizzling platter drizzled with hot chocolate sauce	4.95
MANGO SHAKE Freshly prepared milkshake with sweet mangos and vanilla ice cream	4.95