

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.

CRISPY PRAWNS 7.95 Ecuadorian king prawns, deep-fried in crispy batter coated with spicy aioli.

LAMB LOLLIPOPS 7.95

Succulent pieces of lamb tenderloin marinated in our special Kobe sauce served with a spicy mint and yoghurt dip.

CRISPY CHICKEN 6.95

Succulent chicken, deep-fried with a light batter coated in spicy aioli served on a bed of iceberg lettuce garnished with fine chopped chives.

7.95 BBO RIBS ABERDEEN ANGUS Slow-cooked tender beef ribs glazed with our home-made BBQ sauce.

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.

BBQ CHICKEN WINGS 6.25

Succulent tender chicken wings covered in a sweet and sticky BBQ sauce.

Hand-cut chunky aspen fries stacked jenga-style coated with truffle and dusted with grated parmesan.

FSIZZLERS TY Y

66 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. 99

ALL SIZZLERS SERVED WITH

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

CHOOSE YOUR SAUCE

ASPEN FRIES **(v)**

Garlic, Mushroom, Peppercorn, Schezwan V, Gravy V

FILLET 225g ABERDEEN ANGUS 29.45

The fillet is the most tender cut of beef and extremely lean. A must for the steak connoisseur.

SIRLOIN 225g ABERDEEN ANGUS 20.95 Our top Sirloin has a beautiful well-balanced flavour with a tender texture. The outside layer of fat gives this cut its unique taste

RIB EYE 225g ABERDEEN ANGUS The beautiful marbling on the Rib Eye provides its superb flavour, juiciness

■ STARTERS ■ CHEF SPECIALS

BBO RIBS ABERDEEN ANGUS

22.55 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.

ORIGINAL GOURMET SLIDERS ABERDEEN ANGUS 17.95

Selection of three mini slider burgers featuring The Classic, The Flaming Hot and The Smokey BBO. Served alongside

DELUXE GOURMET SLIDERS 18.95 Selection of three mini slider burgers featuring The Crispy Chicken, The Pulled Rib and The Classic Gourmet. Served

alongside triple cooked chips. THE TOMAHAWK 650g * * * * * * 100% ABERDEEN ANGUS

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

BURGERS=

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

THE CLASSIC ABERDEEN ANGUS 14.95 THE CRISPY CHICKEN

8oz beef patty served with mustard mayonnaise. Monterey Jack cheese, lettuce, tomato, relish. cucumber, onion and finished with our special

THE PRIME STEAK ANGUS 16.95 4oz hand-cut strips of rib eye, pan-fried with peppers, mushrooms and onions finished with Monterey

THE SMOKEY BBQ ANGUS 14.95

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.

THE FLAMING HOT ANGUS 14.95 8oz beef patty spiced with hot chilli salsa cooled with aubergine mix, rocket, tomato, cucumber and

onion topped with jalapenos, teriyaki sauce and a

Succulent chicken deep fried with a light batter coated in a spicy aioli served with tomato, lettuce & onion topped

THE PULLED RIB ABERDEEN ANGUS 16.95 Slow cooked tender ribs pulled from the bone and drenched

relish, coleslaw & house sauce. THE GRILLED CHICKEN 13.95

in our home-made BBQ sauce topped with jalapenos, apple

Chicken breast marinated in special lerk seasoning finished with mustard mayonnaise, relish, grilled Mediterranean vegetables, house sauce, rocket, tomato, cucumber, onion & Monterey Jack cheese.

THE HALLOUMI **(v)** 11.95

Grilled halloumi seasoned with teriyaki sauce served on a bed of grilled Mediterranean vegetables and finished with lashings of basil pesto.

T-BONE 350g ABERDEEN ANGUS 26.45

The T-bone is the best of both worlds, Fillet on one side. Sirloin on the other, making it a sought-after cut.

SURF & TURF Jumbo tiger prawns alongside Kobe Sizzler's special

CHICKEN STEAK Succulent, tender grilled chicken steak packed with flavour from our chef's special marinade.

LAMB STEAK

Slow cooked, tender leg of lamb slices, seasoned & chargrilled

17.95

16.95

15.95

33.45

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.

PANEER **(V**) Succulent pieces of paneer marinated in a sweet and spicy sauce served sizzling hot with a grilled pineapple.

FDEXTER =

layer of fat gives gives sirloin steak its robust

66 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 intensity the flavour we at Kobe Sizzlers dry age the meat for up to 60 days. 99

slice of Colby cheese.

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

flavour & tenderness.

One of our most popular steaks, the outside

RIB EYE 250g

depth of flavour & moisture.

5.95

Rib eve steaks are the choice of many steaks lovers. Rich marbling and a ribbon of fat adds **T-BONE 375g**

flavour and exquisite tenderness.

29.45 A prime steak, cut and left on the bone to feature both sirloin and fillet with maximum

FILLET 250g

The fillet is the most tender cut of beef and extremely lean. A must for the steak connoisseur.

SALADS=

special classic Caesar dressing.

and tossed in a Caesar style dressing.

with shallot and balsamic dressing.

13.95 CHICKEN CAESAR Freshly-grilled strips of chicken breast with crisp lettuce leaves, shavings of parmesan and croutons in our

16.95 PRAWN CAESAR Two juicy jumbo tiger prawns served on crisp salad leaves with chunky croutons, parmesan shavings

16.90 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

12.95 GRILLED HALLOUMI **(V)** Halloumi cheese with crisp red onions, coriander, lettuce, green peppers, spring onion, croutons drizzled

CIDEC=

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

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r 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

$rac{TEA} =$

rolled, whole loose leaf tea **ENGLISH BREAKFAST** 1.95 This blend is the perfect mix of hand-picked strong and smooth Indian Assam with robust Sri Lankan Ceylon **GREEN** 1.95 Delicate and beautiful in its flavour, our Green Tea is brewed to perfection using the finest Yunnan tea leaves MOROCCAN MINT 1.95

Our teas are lovingly produced using carefully handpicked,

A perfect balance of large, hand-rolled leaves and peppermint creates an exceptional blend of Moroccan Mint tea

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 Intensity 9 Pure and dark-roasted South and Central American Arabicas make Risretto a coffe with a desnse body and distinct coffee

ESPRESSO LEGGERO

Derived from a delectable mix of South American Arabicas & Robusta infused with smooth cocoa and cereal notes.

LUNGO FORTE

A complex blend of South and Central American Arabicas, Lungo Forte holds intense roasted notes with a touch of fruit.

Intensity 6

2.95

DECAFFEINATO

Combination of South American Arabicas strengthened with drop of Robusta lightly roasted to disclose a beautiful aroma.

FHOT 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

DOMINICAN REPUBLIC WHITE 2.95

ECUADOR DARK 2.95

DESSERTS

SIZZLING BROWNIE

4.50 Luxury rich milk chocolate brownie served with a scoop of ice cream on a sizzling platter drizzled with hot chocolate sauce

PEANUT BUTTER STACK

7.50 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

GOURMET SHAKES—

BISCOFF SHAKE

4.95 Luxury rich milk chocolate brownie served with a scoop of ice cream on a sizzling platter drizzled with hot chocolate sauce

MANGO SHAKE

4.95

Freshly prepared milkshake with sweet mangos and vanilla ice cream