

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.

CHEF SPECIALS🐮🐏🐑

BBQ RIBS <small>100% ABERDEEN ANGUS</small>	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 <small>100% ABERDEEN ANGUS</small>	16.95
Selection of three mini slider burgers featuring The Classic, The Flaming Hot and The Smokey BBQ. Served alongside triple cooked chips.	
DELUXE GOURMET SLIDERS	17.95
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 ★★★★★ <small>100% ABERDEEN ANGUS</small>	39.95
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.	

BURGERS

ALL BURGERS SERVED IN A FRESH BRIOCHE BUN WITH TRIPLE COOKED CHIPS			
THE CLASSIC <small>100% ABERDEEN ANGUS</small>	13.95	THE CRISPY CHICKEN	13.95
8oz beef patty served with mustard mayonnaise, Monterey Jack cheese, lettuce, tomato, relish, cucumber, onion and finished with our special house sauce.		Succulent chicken deep fried with a light batter coated in a spicy aioli served with tomato, lettuce & onion topped with tomato relish.	
THE PRIME STEAK <small>100% ABERDEEN ANGUS</small>	16.95	THE PULLED RIB <small>100% ABERDEEN ANGUS</small>	16.95
4oz hand-cut strips of rib eye, pan-fried with peppers, mushrooms and onions finished with Monterey Jack cheese.		Slow cooked tender ribs pulled from the bone and drenched in our home-made BBQ sauce topped with jalapenos, apple relish, coleslaw & house sauce.	
THE SMOKEY BBQ <small>100% ABERDEEN ANGUS</small>	14.95	THE GRILLED CHICKEN	12.95
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.		Chicken breast marinated in special jerk seasoning finished with mustard mayonnaise, relish, grilled Mediterranean vegetables, house sauce, rocket, tomato, cucumber, onion & Monterey Jack cheese.	
THE FLAMING HOT <small>100% ABERDEEN ANGUS</small>	14.95	THE HALLOUMI 🚫	11.95
8oz beef patty spiced with hot chilli salsa cooled with aubergine mix, rocket, tomato, cucumber and onion topped with jalapenos, teriyaki sauce and a slice of Colby cheese.		Grilled halloumi seasoned with teriyaki sauce served on a bed of grilled Mediterranean vegetables and finished with lashings of basil pesto.	

FILLET 225g <small>100% ABERDEEN ANGUS</small>	28.45	T-BONE 350g <small>100% ABERDEEN ANGUS</small>	25.45	LAMB STEAK	16.95
The fillet is the most tender cut of beef and extremely lean. A must for the steak connoisseur.		The T-bone is the best of both worlds, Fillet on one side, Sirloin on the other, making it a sought-after cut.		Slow cooked, tender leg of lamb slices, seasoned & chargrilled to perfection.	
SIRLOIN 225g <small>100% ABERDEEN ANGUS</small>	19.95	SURF & TURF	26.95	SEA BASS FILLET	15.95
Our top Sirloin has a beautiful well-balanced flavour with a tender texture. The outside layer of fat gives this cut its unique taste.		Jumbo tiger prawns alongside Kobe Sizzler's special sirloin steak.		Line-caught lightly pan fried sea bass fillet, infused with thyme and olive oil to create a light, fresh and delicious taste.	
RIB EYE 225g <small>100% ABERDEEN ANGUS</small>	19.95	CHICKEN STEAK	15.95	PANEER 🚫	14.95
The beautiful marbling on the Rib Eye provides its superb flavour, juiciness and texture.		Succulent, tender grilled chicken steak packed with flavour from our chef's special marinade.		Succulent pieces of paneer marinated in a sweet and spicy sauce served sizzling hot with a grilled pineapple.	

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 intensity 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	24.30	RIB EYE 250g	24.30	T-BONE 375g	28.45	FILLET 250g	32.45
One of our most popular steaks, the outside layer of fat gives sirloin steak its robust flavour & tenderness.		Rib eye steaks are the choice of many steaks lovers. Rich marbling and a ribbon of fat adds depth of flavour & moisture.		A prime steak, cut and left on the bone to feature both sirloin and fillet with maximum flavour and exquisite tenderness.		The fillet is the most tender cut of beef and extremely lean. A must for the steak connoisseur.	

SALADS

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

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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COLD DRINKS

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

MOCKTAILS

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

TEA

Our teas are lovingly produced using carefully handpicked, 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
A perfect balance of large, hand-rolled leaves and peppermint creates an exceptional blend of Moroccan Mint tea	
LEMON AND GINGER	1.95
An infusion of lemon and ginger topped off with apple, rosehip, and hibiscus to create a lovely, warming and fresh flavour	

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		Intensity 6
	Derived from a delectable mix of South American Arabicas & Robusta infused with smooth cocoa and cereal notes.		
	LUNGO FORTE		Intensity 4
	A complex blend of South and Central American Arabicas, Lungo Forte holds intense roasted notes with a touch of fruit.		
	DECAFFEINATO		Intensity 2
	Combination of South American Arabicas strengthened with drop of Robusta lightly roasted to disclose a beautiful aroma.		

HOT CHOCOLATE

Our Hot Chocolate Melts are made from flakes of real chocolate using only single-origln, 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	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	