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

Succulent chicken, deep-fried with a light batter coated in spicy aioli served

Succulent pieces of lamb tenderloin marinated in our special Kobe

on a bed of iceberg lettuce garnished with fine chopped chives.

Slow-cooked tender beef ribs glazed with our home-made BBQ sauce.

Lamb chops spiced with a hint of chilli and mint marinated in our special

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

66 The quality of all our products is carefully managed

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

from farm to plate. We dry age our pure-breed

grass-fed Aberdeen Angus for up to 45 days. 99

The Rump needs no introduction, a tender & flavoursome steak

The fillet is the most tender cut of beef and extremely lean.

The outside layer of fat gives this cut its unique taste.

Our top Sirloin has a beautiful well-balanced flavour with a tender texture.

The beautiful marbling on the Rib Eye provides its superb flavour, juiciness

sauce served on a bed of chimichurri sauce and sweet potato crisps.

Hand-cut chunky aspen fries stacked jenga-style coated with truffle

SIZZLERS

ALL SIZZLERS SERVED WITH

RUMP 225g ABERDEEN ANGUS NEW

Garlic, Mushroom, Peppercorn, Schezwan V, Gravy V

CHOOSE YOUR SAUCE

FILLET 225g ABERDEEN ANGUS

A must for the steak connoisseur.

SIRLOIN 225g ABERDEEN ANGUS

RIB EYE 225g ABERDEEN ANGUS

aged up to 45 days.

STARTERS=

sauce served with a spicy mint and yoghurt dip.

FLAME-GRILLED LAMB CHOPS

CRISPY PRAWNS

LAMB LOLLIPOPS

CRISPY CHICKEN

BBO RIBS ABERDEEN ANGUS

BBO CHICKEN WINGS

and dusted with grated parmesan.

ASPEN FRIES **(v)**

8.95

7.95

7.95

8.95

6.95

20.45

31.45

22.95



"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 T

BBQ RIBS ABERDEEN ANGUS 23.95 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. THE ULTIMATE STEAK SANDWICH ABERDEEN ANGUS NEW 18.45

Sliced 8oz rump steak on a bed of truffle mayonnaise and rocket topped with our home-made Chimichurri sauce and caramelised onions, served inside a fresh sourdough ciabatta. Served alongside our triple cooked chips. **DELUXE GOURMET SLIDERS** 18.95

Selection of three mini slider burgers featuring The Grilled Chicken, The Pulled Rib and The Classic Gourmet. Served alongside triple cooked chips.

THE TOMAHAWK 650g * * * * * * * * ABERDEEN ANGUS 42.95 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

Chicken grilled marinated in special Jerk seasoning finished

2 x 4oz beef patties with truffle mayonnaise,

Monterey Jack cheese served on a bed of lettuce,

onion and topped with our scotch bonnet chilli jam.

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

THE CLASSIC ABERDEEN ANGUS NEW 14.95 THE CRISPY CHICKEN 13.95 2 x 4oz beef patties with truffle mayonnaise, Succulent chicken deep fried with a light batter Monterey Jack cheese topped with home-made coated in a spicy aioli served with tomato, lettuce & onion topped with tomato relish. onion jam and crispy onions. THE GRILLED CHICKEN NEW THE PULLED RIB ABERDEEN ANGUS 16.95

Slow cooked tender ribs pulled from the bone and with a sweet and spicy sweetcorn relish, shredded lettuce, drenched in our home-made BBQ sauce topped with home-made coleslaw and Monterey Jack cheese. jalapenos, apple relish, coleslaw & house sauce. THE HALLOUMI **W** NEW THE FLAMING HOT ABERDEEN ANGUS NEW 14.95

tomato relish.

sauce served sizzling hot with a grilled pineapple.

Fried Halloumi in a light batter coated in a spicy aioli

3.95

3.95

3.95

3.95

2.45

2.95

3.95

2.20

2.35

2.95

2.95

2.95

6.95

5.95

5.95

served with tomato, lettuce & onion topped with

T-BONE 350g ABERDEEN ANGUS 29.95 LAMB STEAK 19.95 The T-bone is the best of both worlds, Fillet on one Slow cooked, tender leg of lamb slices, seasoned & chargrilled side, Sirloin on the other, making it a sought-after cut. to perfection.

SURF & TURF 29.95 **SEA BASS FILLET** 18.95 Line-caught lightly pan fried sea bass fillet, infused with thyme Jumbo tiger prawns served alongside and olive oil to create a light, fresh and delicious taste. our 6oz sirloin steak. 17.95 CHICKEN STEAK 18.95 PANEER **(v)** Succulent, tender grilled chicken steak packed with Succulent pieces of paneer marinated in a sweet and spicy

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.

HOME-MADE COLESLAW

FREE RANGE FRIED EGG

DEXTER

To further intensity the flavour we at Kobe Sizzlers dry age the meat for up to 60 days. 99 All steaks served on a wooden board with vine ripened roasted tomatoes, stacked triple cooked chips, seasoned watercress salad and a choice of its own signature peppercorn sauce or our home-made chimichurri sauce.

27.50 RIB EYE 250g 27.50 **T-BONE 375g** SIRLOIN 250g 31.45 FILLET 250g

flavour from our chef's special marinade.

Rib eye steaks are the choice of many steaks A prime steak, cut and left on the bone to The fillet is the most tender cut of beef and

One of our most popular steaks, the outside lovers. Rich marbling and a ribbon of fat adds layer of fat gives gives sirloin steak its robust feature both sirloin and fillet with maximum extremely lean. A must for the steak flavour & tenderness. depth of flavour & moisture. flavour and exquisite tenderness. connoisseur.

SALADS=

and tossed in a Caesar style dressing.

FLAME-GRILLED STEAK NEW

topped with avocado, tomatoes, cucumber and crispy onions.

8oz rump steak served on a bed of rocket and baby jem lettuce with a chimichurri dressing

SIDES= **HOME-MADE CRISPY ONION RINGS** CHICKEN CAESAR 14.95 Freshly-grilled strips of chicken breast with crisp lettuce leaves, shavings of parmesan and croutons in our HAND-CUT TRIPLE COOKED CHIPS special classic Caesar dressing. 17.95 PRAWN CAESAR **CREAMY MASH POTATO** Two juicy jumbo tiger prawns served on crisp salad leaves with chunky croutons, parmesan shavings

17.95

EXTRA SAUCE GRILLED HALLOUMI (V) 14.95 Halloumi cheese with crisp red onions, coriander, lettuce, green peppers, spring onion, croutons drizzled **NOODLES OR RICE** with shallot and balsamic dressing. CAUTION: All of our sizzlers are served on a hot iron skillet. Please do not touch the hot platter. *Please note that some foods may contain traces of nuts. If you have any food allergies or intolerance please let us know*

2.50

SIZZLING HISTORY

66 OUR

TEA =

GREEN

exceptional dining experience using fresh quality meat & produce. Our promise to producing authentic classic dishes, freshly-prepared to order, requires

For over three decades Kobe Sizzlers has dedicated itself to the art of providing an

dedication to sourcing ingredients of the highest quality cooked to perfection. It is a commitment we will continue to maintain and uphold.

NESPRESSO

ESPRESSO

CAPPUCCINO

COLD DRINKS — **BOTTLED SOFT DRINKS** Coke | Diet Coke | Fanta | Ginger Ale | Sprite SAN PELLEGRINO SPARKLING

2.50 Lemon & Mint | Pomegranate & Orange | Orange J2O 2.50 Orange & Mango | Apple & Mango | Apple & Raspberry 5.95 **MILKSHAKES** Vanilla | Chocolate | Strawberry **FRUIT SHOOT** 1.50 Apple & Blackcurrant | Orange WATER 1.95 **Evian Still** 1.95 San Pellegrino Sparkling MOCKTAILS =

5.95 PINA COLADA Sweet mocktail made with coconut cream & pineapple juice served with ice and a pineapple slice 5.95 МОЈІТО Refreshing lime juice with sparkling water finished with fresh mint leaves 5.95 **VIRGIN MARGARITA** A tasty classic blend of lemon, lime and orange juice topped with a lemon wedge 5.95 BLUEBERRY/ STRAWBERRY DAIQUIRI Choose from a refreshing blueberry or strawberry daiquiri served with fresh mint leaves 5.95 **SUNBURST** A sweet mix of orange and apple juice finished with a drizzle of Grenadine syrup 5.95 PINK LEMONADE Sweet lemonade topped with Grenadine syrup

1.90/ 2.30

CHOOSE YOUR BLEND

2.35

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.

AMERICANO

LATTE

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 **ECUADOR DARK** FDESSERTS=

FHOT CHOCOLATE =

on a sizzling platter drizzled with hot chocolate sauce

SIZZLING BROWNIE

Luxury rich milk chocolate brownie served with a scoop of ice cream

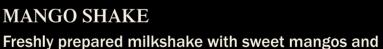
BISCOFF SHAKE rolled, whole loose leaf tea Lotus caramelised biscuit milkshake 1.95 **ENGLISH BREAKFAST MANGO SHAKE** This blend is the perfect mix of hand-picked strong and smooth Indian Assam with robust Sri Lankan Ceylon

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

Our teas are lovingly produced using carefully handpicked,

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



GOURMET SHAKES=

Freshly prepared milkshake with sweet mangos and vanilla ice cream

KIDS MENU * ALL MEALS SERVED WITH A FRUITSHOOT DRINK £7.95 **CREAMY PENNE PASTA** Perfectly cooked penne pasta in a creamy white sauce.

KOBE S ZZLERS

STEAKHOUSE

GOURMET CLASSIC BURGER 100% beef patty served with lettuce, tomato, Monterey Jack cheese

finished with ketchup and mayo sauce alongside triple cooked chips. **CHICKEN GOUJONS** £7.95

Chicken tenders coated in crispy breadcrumbs served with triple cooked chips. START

FINISH



£7.95



FILL IN THE CROSSWORD

