

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	8.95
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	7.95
Succulent chicken, deep-fried with a light batter coated in spicy aioli served on a bed of iceberg lettuce garnished with fine chopped chives.	
BBQ RIBS <small>100% ABERDEEN ANGUS</small>	8.95
Slow-cooked tender beef ribs glazed with our home-made BBQ sauce.	
FLAME-GRILLED LAMB CHOPS	8.95
Lamb chops spiced with a hint of chilli and mint marinated in our special sauce served on a bed of chimichurri sauce and sweet potato crisps.	
BBQ CHICKEN WINGS	6.95
Succulent tender chicken wings covered in a sweet and sticky BBQ sauce.	
ASPEN FRIES	6.95
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, Scheszwan , Gravy

RUMP 225g <small>100% ABERDEEN ANGUS</small> NEW	20.45
The Rump needs no introduction, a tender & flavoursome steak aged up to 45 days.	
FILLET 225g <small>100% ABERDEEN ANGUS</small>	31.45
The fillet is the most tender cut of beef and extremely lean. A must for the steak connoisseur.	
SIRLOIN 225g <small>100% ABERDEEN ANGUS</small>	22.95
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 <small>100% ABERDEEN ANGUS</small>	22.95
The beautiful marbling on the Rib Eye provides its superb flavour, juiciness and texture.	

CHEF SPECIALS

BBQ RIBS <small>100% ABERDEEN ANGUS</small>	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 <small>100% ABERDEEN ANGUS</small> 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 <small>100% ABERDEEN ANGUS</small>	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

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

THE CLASSIC <small>100% ABERDEEN ANGUS</small> NEW	14.95	THE CRISPY CHICKEN	13.95
2 x 4oz beef patties with truffle mayonnaise, Monterey Jack cheese topped with home-made onion jam and crispy onions.		Succulent chicken deep fried with a light batter coated in a spicy aioli served with tomato, lettuce & onion topped with tomato relish.	
THE GRILLED CHICKEN NEW	13.95	THE PULLED RIB <small>100% ABERDEEN ANGUS</small>	16.95
Chicken grilled marinated in special Jerk seasoning finished with a sweet and spicy sweetcorn relish, shredded lettuce, home-made coleslaw and 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 FLAMING HOT <small>100% ABERDEEN ANGUS</small> NEW	14.95	THE HALLOUMI NEW	13.95
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.		Fried Halloumi in a light batter coated in a spicy aioli served with tomato, lettuce & onion topped with tomato relish.	

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 tomatoes, stacked triple cooked chips, seasoned watercress salad and a choice of its own signature peppercorn sauce or our home-made chimichurri sauce.

SIRLOIN 250g	27.50	RIB EYE 250g	27.50	T-BONE 375g	31.45	FILLET 250g	35.95
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	14.95
Freshly-grilled strips of chicken breast with crisp lettuce leaves, shavings of parmesan and croutons in our special classic Caesar dressing.	
PRAWN CAESAR	17.95
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 NEW	17.95
8oz rump steak served on a bed of rocket and baby jem lettuce with a chimichurri dressing topped with avocado, tomatoes, cucumber and crispy onions.	
GRILLED HALLOUMI	14.95
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	3.95
HAND-CUT TRIPLE COOKED CHIPS	3.95
CREAMY MASH POTATO	3.95
HOME-MADE COLESLAW	3.95
FREE RANGE FRIED EGG	2.45
EXTRA SAUCE	2.95
NOODLES OR RICE	3.95

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

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COLD DRINKS

BOTTLED SOFT DRINKS	2.50
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	
MILKSHAKES	5.95
Vanilla Chocolate Strawberry	
FRUIT SHOOT	1.50
Apple & Blackcurrant Orange	
WATER	
Evian Still	1.95
San Pellegrino Sparkling	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 Ristretto a coffee with a dense 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-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	6.95
Luxury rich milk chocolate brownie served with a scoop of ice cream on a sizzling platter drizzled with hot chocolate sauce	

GOURMET SHAKES

BISCOFF SHAKE	5.95
Lotus caramelised biscuit milkshake	
MANGO SHAKE	5.95
Freshly prepared milkshake with sweet mangos and vanilla ice cream	

KOBE SIZZLERS

STEAKHOUSE

KIDS MENU

* ALL MEALS SERVED WITH A FRUITSHOOT DRINK

CREAMY PENNE PASTA	£7.95	<input type="checkbox"/>
Perfectly cooked penne pasta in a creamy white sauce.		
GOURMET CLASSIC BURGER	£7.95	<input type="checkbox"/>
100% beef patty served with lettuce, tomato, Monterey Jack cheese finished with ketchup and mayo sauce alongside triple cooked chips.		
CHICKEN GOUJONS	£7.95	<input type="checkbox"/>
Chicken tenders coated in crispy breadcrumbs served with triple cooked chips.		

