

STEAKHOUSE

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= SIZZLERS = =

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 Garlic, Mushroom, Peppercorn, Schezwan 🕐 , Gravy 🕐

21.95 RUMP 225g ABERDEEN ANGUS NEW The Rump needs no introduction, a tender & flavoursome steak aged up to 45 days.

FILLET 225g ABERDEEN ANGUS 32.95 The fillet is the most tender cut of beef and extremely lean. A must for the steak connoisseur.

SIRLOIN 225g ABERDEEN ANGUS

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 and texture.

28.00



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 ABERDEEN ANGUS

Half rack of tender beef ribs braised for six hours, glazed with our special house mild spice BBQ sauce served alongside triple cooked chips and home-made coleslaw.

THE ULTIMATE STEAK SANDWICH ABERDEEN ANGUS NEW

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

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 $\star \star \star \star \star \star$ ^{100%} ABERDEEN ANGUS

44.95

14.45

25.95

19.95

20.45

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.

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

THE CLASSIC ABERDEEN ANGUS NEW

2 x 4oz beef patties with truffle mayonnaise, Monterey Jack cheese topped with home-made onion jam and crispy onions.

THE GRILLED CHICKEN NEW

Chicken grilled marinated in special Jerk seasoning finished with a sweet and spicy sweetcorn relish, shredded lettuce, home-made coleslaw and Monterey Jack cheese.

THE FLAMING HOT ABERDEEN ANGUS NEW 15.45

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. 15.45 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.

14.45 THE PULLED RIB ABERDEEN ANGUS 17.45 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 HALLOUMI **V NEW** 14.45 Fried Halloumi in a light batter coated in a spicy aioli served with tomato, lettuce & onion topped with tomato relish.

T-BONE 350g ABERDEEN ANGUS 31.45 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 served alongside 8oz rump steak

CHICKEN STEAK

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

LAMB STEAK

21.45 Slow cooked, tender leg of lamb slices, seasoned & chargrilled to perfection.

SEA BASS FILLET 19.45

Line-caught lightly pan fried sea bass fillet, infused with thyme and olive oil to create a light, fresh and delicious taste.

19.95 PANEER **V**

31.95

31.95

18.45

Succulent pieces of paneer marinated in a sweet and spicy sauce served sizzling hot with a grilled pineapple.

DEXTER

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

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

One of our most popular steaks, the outside layer of fat gives gives sirloin steak its robust flavour & tenderness.

RIB EYE 250g

depth of flavour & moisture.

Rib eye steaks are the choice of many steaks

lovers. Rich marbling and a ribbon of fat adds

24.45

24.45

28.00

T-BONE 375g

A prime steak, cut and left on the bone to feature both sirloin and fillet with maximum flavour and exquisite tenderness.

FILLET 250g 36.45 The fillet is the most tender cut of beef and extremely lean. A must for the steak connoisseur.

= SALADS		SIDES	
CHICKEN CAESAR 15.9	5	HOME-MADE CRISPY ONION RINGS	3.95
Freshly-grilled strips of chicken breast with crisp lettuce leaves, shavings of parmesan and croutons in special classic Caesar dressing.	ur	HAND-CUT TRIPLE COOKED CHIPS	4.45
PRAWN CAESAR 19.9 Two juicy jumbo tiger prawns served on crisp salad leaves with chunky croutons, parmesan shavings	5	CREAMY MASH POTATO	4.45
and tossed in a Caesar style dressing. FLAME-GRILLED STEAK NEW 19.9	5	HOME-MADE COLESLAW	3.95
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.		FREE RANGE FRIED EGG	2.45
GRILLED HALLOUMI 🕑 15.9	5	EXTRA SAUCE	2.95
Halloumi cheese with crisp red onions, coriander, lettuce, green peppers, spring onion, croutons drizzled with shallot and balsamic dressing.		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	2.90
SAN PELLEGRINO SPARKLING Lemon & Mint Pomegranate & Orange	2.90
J2O Orange & Passion Apple & Mango Apple & Raspberry	2.90
MILKSHAKES Vanilla Chocolate Strawberry	5.95
FRUIT SHOOT Apple & Blackcurrant Orange	1.50
WATER Acqua Panna Still 2.50 San Pellegrino Sparkling	2.50
JARRITOS COLA	4.00
IRN BRU	3.50

N	ESPRE	sso —		
ESF	PRESSO	1.90/ 2.30	AMERICANO	2.20
CA	PPUCCINO	2.35	LATTE	2.35
	RISTRETT(Pure and dark	-roasted South	and Central American desnse body and distir	
	ESPRESSO Derived from		x of South American A	Intensity 6 rabicas &

MOCKTAILS =

PINA COLADA Sweet mocktail made with coconut cream & pineapple juice served with ice and a pineapple slice	5.95
MOJITO 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	5.95
PASSION TWIST Passion fruit flavour with fresh mint and a splash of Grenedine	5.95

GOURMET SHAKES =

5.95 **BISCOFF SHAKE** Lotus caramelised biscuit milkshake 5.95

MANGO SHAKE

Freshly prepared milkshake with sweet mangos and vanilla ice cream

Robusta infused with smooth cocoa and cereal notes.



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.

\blacksquare 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

SIZZLING BROWNIE	6.95
Luxury rich milk chocolate brownie served with a scoop of ice cre	am
on a sizzling platter drizzled with hot chocolate sauce	

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 sm Indian Assam with robust Sri Lankan Ceylon	1.95 Iooth
GREEN Delicate and beautiful in its flavour, our Green Tea is brewe to perfection using the finest Yunnan tea leaves	1.95 ed
MOROCCAN MINT A perfect balance of large, hand-rolled leaves and peppern creates an exceptional blend of Moroccan Mint tea	1.95 nint
LEMON AND GINGER An infusion of lemon and ginger topped off with apple, ros and hibiscus to create a lovely, warming and fresh flavour	1.95 ehip,

