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

Char-grilled beef meatball filled with cheese served with a spicy dipping

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

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

Slow-cooked tender beef ribs glazed with our home-made mild spice

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

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.

MEATBALL WITH CHEESE NEW

FLAME-GRILLED LAMB CHOPS

FSTARTERS=

CRISPY PRAWNS

CRISPY CHICKEN

BBO RIBS ABERDEEN ANGUS

BBQ CHICKEN WINGS

BBQ sauce.



8.95

7.95

9.95

8.95

6.95

"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

special classic Caesar dressing in a croissant.

BURGERS=

KOBE BURGER NEW

melted cheese and sliced ribe eye.

THE CRISPY CHICKEN

topped with tomato relish.

180g beef patty topped with caramelised onion,

UPGRADE YOUR FRIES TRUFFLE & PARMESAN +3

SIZZLER CHEESEBURGER NEW 19.45

with melted cheese, topped with chives and crispy beef flakes.

DELUXE GOURMET SLIDERS NEW

Cheeseburger with caramelised onions served on a sizzler

Succulent chicken deep fried with a light batter coated

in a spicy aioli served with tomato, lettuce & onion

BBQ RIBS ABERDEEN ANGUS 27.95 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. **CHICKEN** 17.95

THE ULTIMATE SANDWICH NEW ABERDEEN ANGUS Sliced 8oz rump steak on a bed of truffle mayonnaise and rocket topped with our home-made **STEAK 21.95**

Chimichurri sauce and caramelised onions (steak) or red onions (chicken), served inside a fresh sourdough ciabatta. Served alongside our triple cooked chips. DEXTER RIB EYE CAP 300g NEW 32.95

alongside grilled baby carrots, triple cooked chips and a sauce of your choice. CHICKEN CAESAR SANDWICH NEW 19.95 Succulent crispy fried chicken with a light batter and crispy lettuce leaves, flakes of Parmesan, topped with our

Sliced cut of beef that marries the flavour and marbling of a rib eye steak with the tenderness of filet mignon. Served

49.95 DEXTER TOMAHAWK 650g $\star \star \star \star \star$ NEW Our signature dish. A tender and succulent rib eye cut, left on the bone for a richer flavour. Served alongside grilled baby carrots, triple cooked chips and a sauce of your choice. Perfect for sharing.

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

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.

ALL SIZZLERS SERVED WITH Triple cooked chips, rice/noodles, peas, onions, green beans, carrots.

CHOOSE YOUR SAUCE

Garlic, Mushroom, Peppercorn, Schezwan V, Gravy V

RUMP 225g ABERDEEN ANGUS 21.95 The Rump needs no introduction, a tender & flavoursome steak

aged up to 45 days. 32.95 FILLET 225g ABERDEEN ANGUS

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

SIRLOIN 225g ABERDEEN ANGUS 24.45 Our top Sirloin has a beautiful well-balanced flavour with a tender texture. The outside layer of fat gives this cut its unique taste.

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

RIB EYE 225g ABERDEEN ANGUS

T-BONE 400g ABERDEEN ANGUS The T-bone is the best of both worlds, Fillet on one side, Sirloin on the other, making it a sought-after cut.

Jumbo tiger prawns served alongside 8oz rump steak

flavour from our chef's special marinade.

flavour and exquisite tenderness.

Selection of three mini slider burgers featuring pulled rib. Deep fried chicken and cheeseburger served with mustard mayonnaise, tomato relish, avocado, mayonnaise, lettuce, and tomato.

Line-caught lightly pan fried sea bass fillet, infused with thyme

sauce served sizzling hot with a grilled pineapple.

connoisseur.

Fried Halloumi in a light batter coated in a spicy aioli served

Slow cooked tender ribs pulled from the bone and drenched

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

with tomato, lettuce & onion topped with tomato relish.

GARLIC & HERB +2

caramelised onion and lettuce.

THE HALLOUMI 👽

15.45 THE PULLED RIB 100% ABERDEEN ANGUS

relish, coleslaw & house sauce.

18.45 THE GRILLED CHICKEN NEW 14.45

Grilled chicken thigh topped with melted cheese,

14.45

19.95

22.95

31.95 22.95 LAMB STEAK Slow cooked, tender leg of lamb slices, seasoned & chargrilled

SURF & TURF 31.95 **SEA BASS FILLET** 22.95

and olive oil to create a light, fresh and delicious taste. CHICKEN STEAK 19.95 PANEER **(v)** 18.45 Succulent pieces of paneer marinated in a sweet and spicy Succulent, tender grilled chicken steak packed with

DEXTER

flavour & tenderness.

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.

FILLET 250g SIRLOIN 250g 28.00 RIB EYE 250g 28.00 **T-BONE 375g** 33.95 36.45 A prime steak, cut and left on the bone to One of our most popular steaks, the outside Rib eve steaks are the choice of many steaks The fillet is the most tender cut of beef and 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

FSALADS == 17.95 CHICKEN CAESAR Freshly-grilled strips of chicken breast with crisp lettuce leaves, egg, shavings of parmesan and croutons in our special classic Caesar dressing. 21.95 FLAME-GRILLED STEAK 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 V 17.95 Halloumi cheese with crisp red onions, coriander, lettuce, green peppers, spring onion, croutons drizzled with shallot and balsamic dressing. ARAGULA SALAD 11.95 Baby rocket slad served with pomegranate, parmesan cheese, red onion, with a pomegranate dressing

depth of flavour & moisture.

FSIDES CRISPY ONION RINGS SERVED WITH TARTAR SAUCE 5.95 TRIPLE COOKED CHIPS 4.45 TRUFFLE & PARMESAN +3 GARLIC & HERB +2 9.95 DRAGON FRIES **NEW** Triple cooked chips tossed in garlic mayo and sriracha topped with red cabbage, carrots, spring onion and sesame seeds. 4.45 CREAMY MASH POTATO **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 —

3.50
3.50
6.95
1.95
3.50
4.00
3.95
3.50
3.50
3.50

BISCOFF SHAKE Lotus caramelised biscuit milkshake

GOURMET SHAKES =

MANGO SHAKE 6.95 Freshly prepared milkshake with sweet mangos and vanilla ice cream

FDESSERTS—

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

CREAMY PENNE PASTA

KOBE BRUCE INDULGENCE NEW 14.95 A decadent Bruce cake layered in rich cocoa bliss, served warm

with silky milk chocolate sauce and crowned with delicate chocolate

shavings

MOCKTAILS —

PASSION TWIST

7.95

9.95

BLUE LYCHEE NEW

Sweet mocktail made with coconut cream & pineapple juice served with ice and a pineapple slice	6.95
MOJITO Refreshing lime juice with sparkling water finished with fresh mint leaves	6.95
VIRGIN MARGARITA A tasty classic blend of lemon, lime and orange juice topped with a lemon wedge	6.95
BLUEBERRY/ STRAWBERRY DAIQUIRI Choose from a refreshing blueberry or strawberry daiquiri served with fresh mint leaves	6.95
SUNBURST A sweet mix of orange and apple juice finished with a drizzle of Grenadine syrup	6.95
PINK LEMONADE Sweet lemonade topped with Grenadine syrup	6.95

A refreshing blend of lychee and lemonade, accented with a hint of ginger and finished with fresh mint for a cool, tropical touch

Passion fruit flavour with fresh mint and a splash of Grenedine

PEACH AND RASPBERRY NEW 7.95

7.95

7.95

A refreshing blend of crushed raspberries, fragrant mint, and peach syrup, layered with fresh peach slices, chilled ice and lemonade

GREEN APPLE AND KIWI NEW 7.95 A refreshing blend of kiwi, crisp apple, fresh mint, topped with ice and

lemonade. Lightly sweetened with syrup and garnished with an apple

FILL IN THE CROSSWORD

KIDS MENU * ALL MEALS SERVED WITH A FRUITSHOOT DRINK

7.95

KOBE S ZZLERS

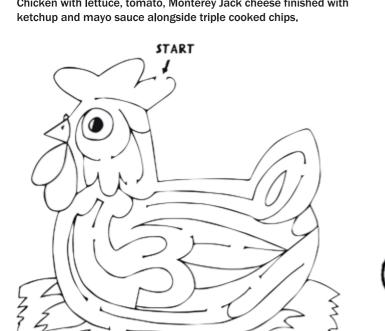
GOURMET CLASSIC BURGER 100% beef patty served with lettuce, tomato, Monterey Jack cheese

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.

Perfectly cooked penne pasta in a creamy white sauce.

CHICKEN BURGER 7.95 Chicken with lettuce, tomato, Monterey Jack cheese finished with



FINISH

