

STARTERS

Fresh Atlantic Oysters (each)

Served on ice, with lemon.

23

Chilli Oysters (6)

Deep-fried with chilli.

132

Grilled Oysters (6)

Grilled, topped with garlic and cheese.

132

Oyster Plate (6)

2 Fresh, 2 Chilli and 2 Grilled Oysters.

132

Prawn Cocktail

De-shelled prawns with a homemade Marie Rose sauce, served on lettuce.

100

Avocado 'Ritz'

Slices of Avo, de-shelled prawns with a homemade Marie Rose sauce, served on lettuce.

127

Game Carpaccio

Game sliced paper-thin, drizzled with olive oil and lemon juice, finished with capers, rocket and parmesan cheese. Served with toasted bread.

126

Beef Tartare

Finely chopped beef fillet, combined with capers, gherkin, red onion and whole-grain mustard.

116

Snails in Garlic Butter

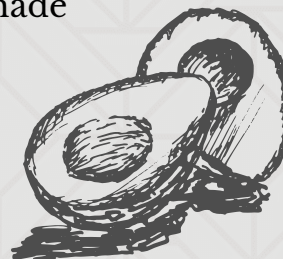
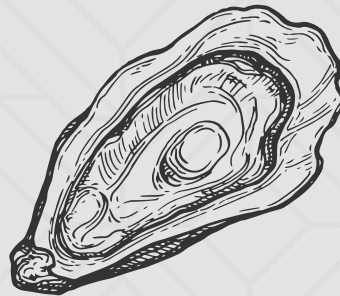
Served with bread fingers.

88

Cheesy Garlic Snails

Snails in a creamy garlic sauce, topped with melted cheese. Served with bread fingers.

92



Namib 'Snails' 107

Cubes of Oryx served in a creamy garlic sauce, topped with melted cheese. Served with bread fingers.

Chicken Livers 80

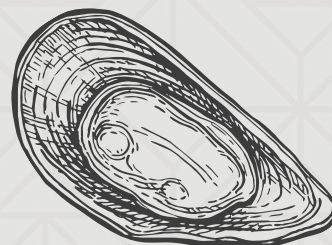
Pan-fried in a peri-peri sauce. Served with slices of French loaf.

Beef Trinchado 112

A South African Portuguese dish with cubed beef and black olives in a spicy sauce. Served with slices of French loaf.

Creamy Mussel Pot

A three-legged iron pot with half-shell mussels, smothered in a creamy garlic and white wine sauce. Served with slices of French loaf.



127

Crumbed Calamari Rings

Served with homemade tartar sauce.

86

Camembert 'Kirsten' (V)

Whole Camembert Cheese. Crumbed and deep-fried, served on toasted French loaf and cranberry sauce.

148

Mozzarella Sticks (V)

Crumbed and deep-fried. Served with sweet chilli sauce.

88

Crumbed Mushrooms (V)

Deep-fried and served with tartar sauce.



96

Jalapeño Poppers (V)

Whole jalapeños filled with cream cheese, crumbed and deep-fried. Served with sweet chilli sauce.

94

Garlic Bread (V)

Slices of toasted French loaf with garlic, lemon and parsley butter.

32

***Add cheese**

15

SOUP & SALAD

Roasted Tomato & Basil Soup (V)

69

Made with oven-roasted tomatoes and fresh basil leaves.
Served with a toasted cheese sandwich.

Butternut Squash Soup (V)

69

A slightly sweet and spicy, nutty soup. Served with slices of French loaf.

French Onion Soup

58

Classic French onion soup prepared with beef stock and caramelised onions. Topped with a slice of toasted French loaf with melted cheese.

Goulash Soup

73

A hearty soup, based on the traditional Hungarian stew, with lean beef or game, potato and paprika. Served with French loaf.

Creamy Fish Soup

71

A rich, creamy soup made of fresh fish stock and fish bites. Served with French loaf.



Mixed Garden Salad (V)

94

Tomato, red onion, cucumber, lettuce and grated carrots served with our creamy, homemade salad dressing.

Greek Salad (V)

124

Tomato, red onion, cucumber, green pepper, feta cheese and olives, served with our creamy, homemade salad dressing.

Chicken Salad 'Marie Rose'

128

A mixed garden salad, topped with grilled chicken strips and served with our homemade Marie Rose salad dressing.

Blue Cheese Salad (V)

149

Tomato, cucumber, lettuce, red onion topped with blue cheese and served with our creamy, homemade salad dressing.

Zesty Calamari Salad

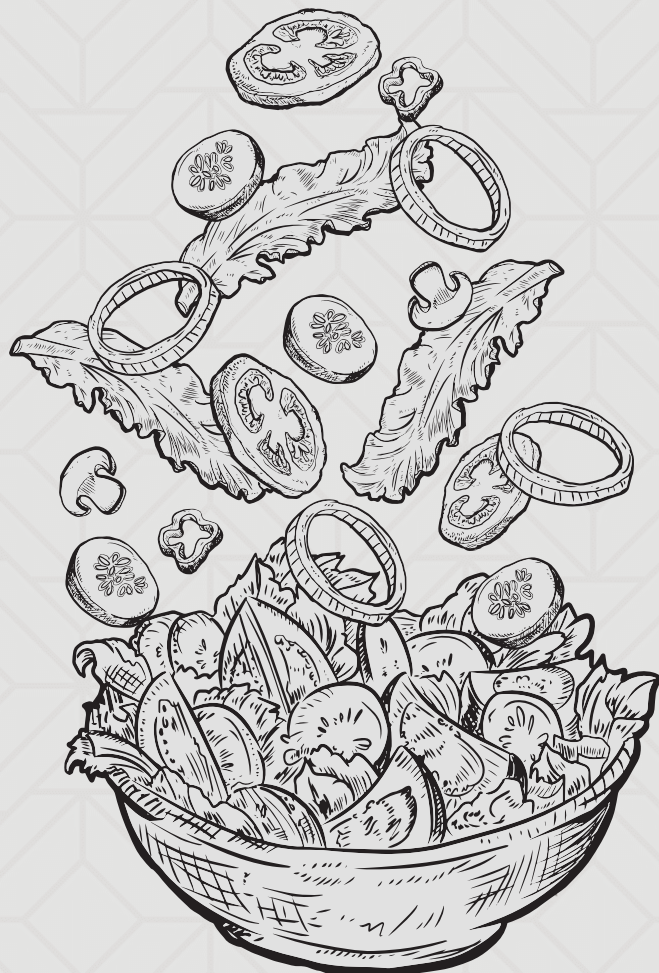
127

Tomato, red onion, cucumber, mixed bell peppers, capers topped with grilled calamari rings and a zesty vinaigrette.

Caprese Salad (V)

110

Slices of mozzarella cheese and tomato with fresh basil leaves. Served with olive oil and balsamic vinegar.



STEAK

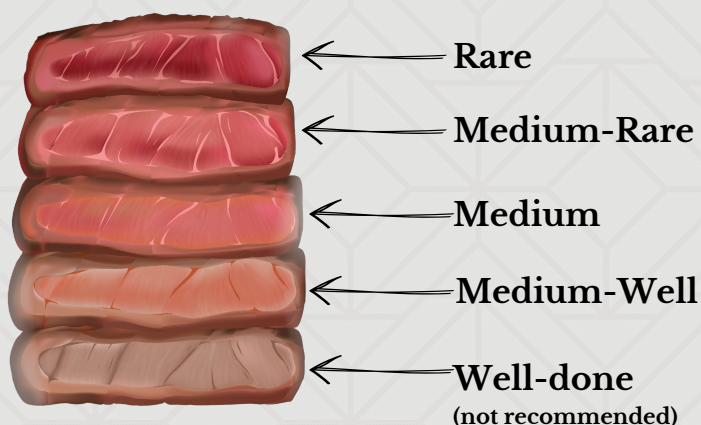
Includes one side: Chips, Rice, Bratkartoffeln, Mashed potatoes, Parsley-butter potatoes, Spätzle or a Small salad.

All our steaks are flame-grilled to your preference, basted or unbasted.

All our beef is Meatco's Export Quality.



Rump	300g	185
	500g	250
Sirloin	300g	185
	300g	185
Fillet	250g	185
	500g	308
Oryx Steak	300g	185
Springbok Medallions	250g	165



SAUCES

Mushroom, Cheese, Black Pepper, Cheesy Garlic, 30
Garlic Butter & Chilli Butter

EXTRAS

Side Salad	46
Tomato & Avo slices	50
Steamed Seasonal Vegetables	56
Creamed Spinach	30
Butternut Mash	30
Bratkartoffeln	30
Sautéed Mushrooms	51
Sautéed Green beans	30
Swakopmund Asparagus	53
Sauerkraut	15
Rotkohl	15
Loaded Spätzle -with cheese, jalapeño and bacon	53

SPECIALITY GRILLS

Includes one side: Chips, Rice, Bratkartoffeln, Mashed potatoes, Parsley-butter potatoes, Spätzle or a Small salad.

Kücki's Garlic Steak

300g	205
500g	275

An old favourite served since 1981. Rump steak flame-grilled and served with garlic butter and crushed garlic.

Surf 'n' Turf

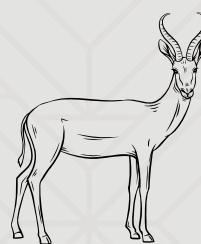
233

Choice of 150g steak medallions: Beef fillet, Oryx or Springbok, 135g grilled prawns and crumbed calamari rings. Served with a Mediterranean sauce.

Namibian Steak Trio

282

A combination of Namibia's best meat: Beef fillet, Oryx and Springbok medallions (±400g). Served with a choice of creamy garlic or black pepper sauce.



Sirloin Madagascar

218

300g beef sirloin, flame-grilled and topped with a creamy Madagascan green peppercorn sauce.

Pepper Crusted Fillet

222

Black peppercorn crusted, pan-seared 250g beef fillet, served with a black pepper sauce.

Steak 'n' Egg

180

250g beef fillet topped with a fried egg.



Beef Espetada

195

Portuguese beef skewers served with garlic and chilli butter.

Chicken Espetada

118

Portuguese chicken skewers served with garlic and chilli butter.

Chicken Hollandaise

158

Flame-grilled breast of chicken served on a bed of caramelised onion and bell peppers, topped with a Hollandaise sauce.

Spicy Chicken Wings

142

±500g flame-grilled chicken wings tossed in our spicy 'firecracker' sauce.

Barbeque Ribs

Full (±800g) 298

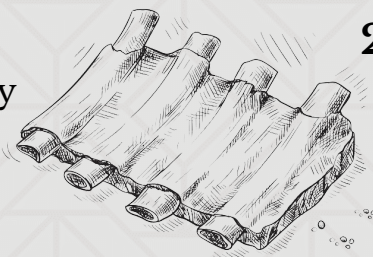
Half (±400g) 172

Oven-baked, sticky barbeque pork spare ribs.

Ribs & Wings

221

Half rack of Barbeque ribs and half portion of Spicy chicken wings.



BURGERS

Includes one side: Chips, Rice, Bratkartoffeln, Mashed potatoes, Parsley-Butter potatoes, Spätzle or a small salad.

Kücki's Beef Burger

125

200g flame-grilled beef patty, lettuce, onion, tomato, gherkin and cheese, served on a sesame roll.

Kücki's Oryx Burger

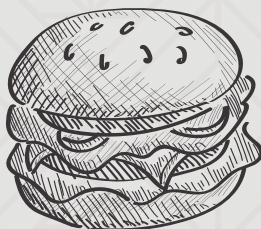
125

200g flame-grilled oryx patty, lettuce, onion, tomato, gherkin and cheese, served on a sesame roll.

Kücki's Chicken Burger

125

±250g flame-grilled chicken breast, lettuce, onion, tomato and cheese, served on a sesame roll.



ADD

Avocado 25

Crispy Bacon 10

Fried Egg 7

Extra Patty 59

Cheese & Mushroom Sauce 30

Cheese & Pepper Sauce 30

GERMAN CUISINE

Includes one side: Chips, Rice, Bratkartoffeln, Mashed potatoes, Parsley-butter potatoes, Spätzle or a Small salad.

Bratwurst

2 German sausages served with gravy, mustard and sauerkraut.



106

Eisbein (Schweinshaxe)

A large crispy pork knuckle served with mustard and sauerkraut.

235

Pork Roast (Schweinebraten)

A Kücki's Pub favourite! Slow-roasted pork shoulder topped with a savoury meat gravy and crispy pork crackling, served with rotkohl.

150

Hunter's Schnitzel (Jägerschnitzel)

Thin oryx steak flame-grilled, served with a creamy mushroom sauce with bacon bits.

218

Beef Goulash

A hearty, Hungarian stew made with beef, vegetables and paprika.

155

Pork Schnitzel (Schweineschnitzel)

Thin pork crumbed and deep-fried to golden perfection.

122

Chicken Schnitzel (Hänschen-schnitzel)

Thin chicken breast crumbed and deep-fried to golden perfection.



122

Pork Cordon Bleu

Pork schnitzel, filled with ham and cheese, crumbed and fried to golden perfection.

186

Chicken Cordon Bleu

Chicken schnitzel, filled with ham and cheese, crumbed and fried to golden perfection.

186

SEAFOOD

Includes one side: Chips, Rice, Bratkartoffeln, Mashed potatoes, Parsley-butter potatoes, Spätzle or a Small salad.

GRILLED FISH

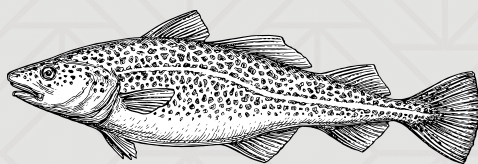
All grilled fish served with a choice of lemon butter or garlic butter.

Fresh Local Kabeljou 146

Hake 143

Sole 242

Kingklip 255



Sesame Crusted Tuna Steak 249

Sesame crusted and pan seared tuna steak served on a medley of caramelised onion and bell peppers.

Kingklip Thermidor 260

Grilled kingklip topped with a creamy Thermidor sauce.

Beer Battered Fish 'n Chips 153

Battered hake deep-fried to golden perfection.

Calamari Rings 157

A choice of grilled calamari or crumbed and deep-fried. Served with peri-peri, garlic or tartar sauce.

Grilled Crayfish (Seasonal) 434

2 whole local West Coast rock lobsters, grilled and served with homemade aioli or mayonnaise.

EXTRA'S

Side Salad 46

Tomato & Avo slices 50

Steamed Seasonal Vegetables 56

Creamed Spinach 30

Butternut Mash 30

Bratkartoffeln 30

Sautéed Mushrooms 51

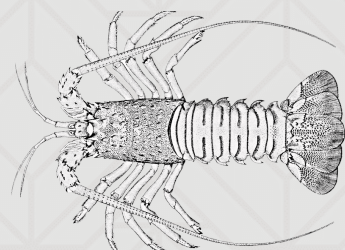
Sautéed Green beans 30

Swakopmund Asparagus 53

Sauerkraut 15

Rotkohl 15

Loaded Spätzle 53
-with cheese, jalapeño and bacon



Grilled Prawns

208

±270g grilled prawn served with lemon butter, peri-peri sauce or garlic sauce.

Prawns & Calamari

187

±135g grilled prawns and crumbed or grilled calamari. Served with peri-peri, garlic or tartar sauce.



Hake & Prawns

216

±135g grilled prawns and battered or grilled hake. Served with lemon butter, peri-peri sauce or garlic sauce.

Hake & Calamari

190

Battered or grilled hake and grilled or crumbed calamari rings. Served with lemon butter or tartar sauce.

Skeleton Coast Duo

204

Local, grilled fresh kabeljou and half-shell mussels in a creamy garlic and white wine sauce.

IDEAL TO SHARE

Seafood Platter

For One

307

For Two

592

Grilled prawns, crumbed calamari, grilled mussels with cheese, fresh oysters, grilled fish, rice and chips. Served with a sauce of your choice: lemon butter, garlic butter or peri-peri sauce. (2 sauces for platter for 2).

***Add a Whole Grilled Crayfish**

185

Bouillabaise (For Two)

582

Our signature dish! A classic French seafood stew made of a whole crayfish, prawns, calamari, mussels and kingklip in a rich, spicy sauce. Served in a traditional three-legged iron pot with toasted French loaf and aioli on the side.



Meat Platter (For 2 to 3)

352

Strips of flame-grilled rump steak, crumbed pork schnitzel, bratwurst and spicy chicken wings. Served with chips.

Kücki's Pub Platter (For 3 to 4)

382

Barbeque spare ribs, spicy chicken wings, crumbed calamari, crumbed mushrooms and jalapeño poppers. Served with chips.



PASTA, STIR-FRY & CURRY

Spicy Seafood Pasta

168

Our unique spicy pasta sauce includes calamari, de-shelled prawns, mussels, fish, mushrooms, onion and bell peppers. Served with tagliatelle.

Creamy Salmon Pasta

151

Norwegian salmon bits and capers in a creamy, white wine sauce. Served with tagliatelle.

Vegetable Pasta (V)

135

Penne with a variety of vegetables including butternut and mushrooms, feta and creamy sauce.

Pasta Alfredo

135

A creamy sauce with parmesan cheese, ham and mushrooms served with tagliatelle.

Chicken & Basil Pesto Pasta

138

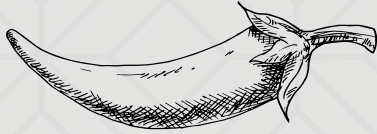
A creamy pasta sauce with grilled chicken, mushrooms and basil pesto. Serve with penne.



Firecracker Stir-fry (V)

115

A hot and spicy Japanese inspired stir-fry with crisp onion, bell peppers, chillies and green beans in our 'firecracker sauce'. Served with Basmati rice.



***Add Prawns**

58

***Add Chicken**

28

Vegetarian Stir-fry (V)

138

An Asian style medley of vegetables such as bell peppers, onions, mushrooms, red and green cabbage, carrots and green beans. Served with basmati rice.

Fresh Swakopmund Asparagus (seasonal) (V)

138

Fresh local green asparagus, steamed and topped with melted cheese. Served with butter and parsley potatoes.

Thai Green Chicken Curry

123

A fragrant dish with a delightful balance of sweet and spicy flavours, crisp green vegetables and herbs, chicken and creamy coconut milk. Served in an iron 'potjie' with Basmati rice on the side.

Thai Red Prawn Curry

162

A spicy, savoury, coconut-based curry with de-shelled prawns and red chillies. Served in an iron 'potjie' with Basmati rice on the side.



DESSERTS

Malva Pudding

58

The owner's homemade dessert. A sweet, decadent South African sponge dessert soaked in tasty warm caramel butter sauce. Served with ice-cream or hot custard.

Apple Crumble

66

A classic, homemade apple crumble served with ice cream, whipped cream or hot custard.

Chocolate Volcano

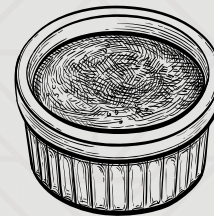
70

A chocolate fondant served with ice-cream, whipped cream or hot custard.

Crème Brûlée

56

A custard-based dessert topped with caramelised brown sugar.



Ice-cream with Hot Berries or Chocolate Sauce

57

Three scoops of vanilla ice-cream with your choice of a topping.

Dom Pedro

Single

64

Double

87

A blend of vanilla ice-cream and a single or double shot Whisky, Amarula, Kahlua, Frangelico or Peppermint liqueur.

Irish/ Kahlua Coffee

Single

65

Double

88

A hot cocktail of filter coffee, sugar, a double or single shot of whisky/Kahlua, topped with whipped cream.

Coffee & Koeksisters

57

Enjoy a cup of filter coffee with 2 homemade koeksisters – a traditional Afrikaner confectionery made of plaited, fried dough infused in syrup.

WINE LIST

WINE PER GLASS

Sauvignon Blanc	32
Chardonnay	32
Rosé	32
Merlot	38
Cabernet Sauvignon	38

500ML

Van Loveren Blanc de Blanc	90
Aromas of guavas and litchi with a dry mineral finish.	
Van Loveren River Red	90
Popular unwooded dry red wine with soft tannins and dark berry fruit flavours.	

SPARKLING WINE

Graham Beck Brut NV	395
This delightful sparkling wine exudes light yeasty aromas, limey fresh fruit on the nose, and rich creamy complexity on the palate.	

Leopard's Leap Sparkling Pinot Noir	315
This vivacious sparkling wine bursts with bubbly flavours of strawberry, raspberry and citrus. Elegant and well-rounded with the perfect balance between freshness and fruit.	

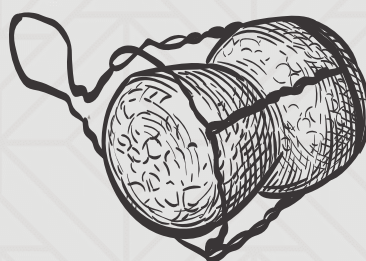
Durbanville Hills Sparkling Sauvignon Blanc	230
The bubble in the wine elevates both the greener and the riper tropical elements of the Sauvignon Blanc resulting in a delightful bouquet of green pepper, kiwi fruit, passion fruit, melon, ripe figs and gooseberries.	

ROSÉ

Lanzerac Pinotage Rosé	250
This iconic Rosé boasts gentle aromatic notes of perfume and rose petals, redcurrant and strawberries.	

Leopard's Leap Lookout Mountain	190
Lively hints of raspberry and cherry blossom intertwine, with strawberry and subtle rose petal. The perfect combination of freshness and acidity.	

Nederburg Rosé	125
Melon, cherry and pomegranate with revitalising juiciness and a subtle floral note. Rounded and ripe with pleasantly refreshing acidity throughout.	



SAUVIGNON BLANC

Paul Cluver

A combination of passion fruit, black currant and grapefruit on the nose with hints of mineral notes. The wine is fresh, with great balanced acidity and a lingering finish.

Fat Bastard

Ripe and tangy; this wine has aromas of lemongrass and cypress, swirled with bright citrus and tangy fruit flavours.

Diemersdal

This vibrant, classically styled wine present a brilliant lemon-lime colour. The nose is complex with an array of tropical fruit, ripe figs and gooseberries. These crisp flavours repeat in the mouth, along with a mineral character followed by a long fruity finish.

Spier Signature

Intense aromas of gooseberries, passion fruit and green fig, with green bell pepper undertones. The palate is fresh and mouthwatering with a well-balanced acidity.



285 L'Avenir Provenance

A phenomenal Chenin Blanc that consistently over delivers, by balancing crisp, fruity notes, with the classy complexity of oak spice and minerality.

255 Fat Bastard

Juicy yellow peach and a hint of vanilla fill the palate with flavour and the wine lingers with a tangy note of fresh lime on the finish.

250 Spier Signature

Melon, cherry and pomegranate with revitalising juiciness and a subtle floral note.

CHARDONNAY

De Wetshof Bon Vallon

An unwooded wine, Bon Vallon has a brisk and clean freshness leading into a wide spectrum of classic flavours including citrus, wild flowers and nuts, with a nuanced minerality on the aftertaste.

Flagstone Two Roads

Complex nose displays floral notes of lemon blossom bright citrus and hints of cinnamon spice. The palate is complex citrus and white peach on entry, complimented by delicate notes of cinnamon.

Fat Bastard

Expressive tropical fruit aromas intermingle with rich buttery notes and undertones of vanilla. The finish is bright and crisp, ending on an uplifting citrus finish.

330

255

175

360

345

255

MERLOT

Fat Bastard

Deep, dark red in colour with elegant notes of plum and black cherry followed by subtle nuances of caraway and black pepper.

Leopard's Leap Classic

Prominent red fruit aromas of raspberry and cherries. Subtle sweet oak flavours complements the fresh fruit flavours.

Spier Signature

Aromas of ripe red and black berries, pomegranate and cherry, complemented by a subtle mint flavour.

PINOTAGE

L'Avenir Provenance

The wine that put L'Avenir on the global map. The palate is smooth and offers seductive notes of crushed pomegranate, juicy plums and black cherries.

Diemersdal

This wine shows a complex nose of red fruits, vanilla, exotic spices and rich chocolate aromas. The palate is full flavoured and smoothly textured with oriental spice, chocolate and roasted banana flavours.

Beyerskloof

Beautifully balanced with strong dark fruit flavours, some herbs and a dash of smokiness.

SHIRAZ

340 Zandvliet

This iconic Shiraz introduces you to a ripe complex nose showing flavours of plums, blackcurrants and pepper with hints of mixed spice. These deep flavours follow through to a seamless, supple and complex palate with added hints of dark chocolate.

Fat Bastard

This full-bodied wine shows freshly crushed black pepper aromas with hints of cinnamon and cloves on the nose with lots of brambly red berry fruit and well-integrated vanilla tones.

Flagstone Dark Horse

A multi award winning wine. It has a dark rich, plummy colour. The bouquet is filled with ripe blackcurrants and mulberry, enhanced by a subtle spicy undertones of cinnamon and cloves. Flavours of ripe mulberry and rich dark chocolate lingers on the palate together with flavours of sweet spice and toasted oak.

365

340

640

380

325

280



CABERNET SAUVIGNON

Flagstone Music Room

A multi award winning wine. Deep purple colour. On the nose blueberry, cassis and ripe black plum mix with cool cedar whiffs and the faintest hint of basil all wrapped up in a serious, warm, toasty oak. The palate is luxurious deep-pile velvet fruit with mint-sprigged red berries and Christmas fruitcake.

Rustenberg

Deep, dark red colour with aroma of dark berries and tobacco. Black currant and blackberry flavours with good complexity and weight. Full bodied, nicely balanced with rich lengthy finish. touches of sweet vanilla.

Nederburg

A full-bodied wine with ripe fruit, blackcurrant and intricate oak flavour. Aromas of cassis, cedar, leather and spice fill the bouquet.



RED WINE BLENDS

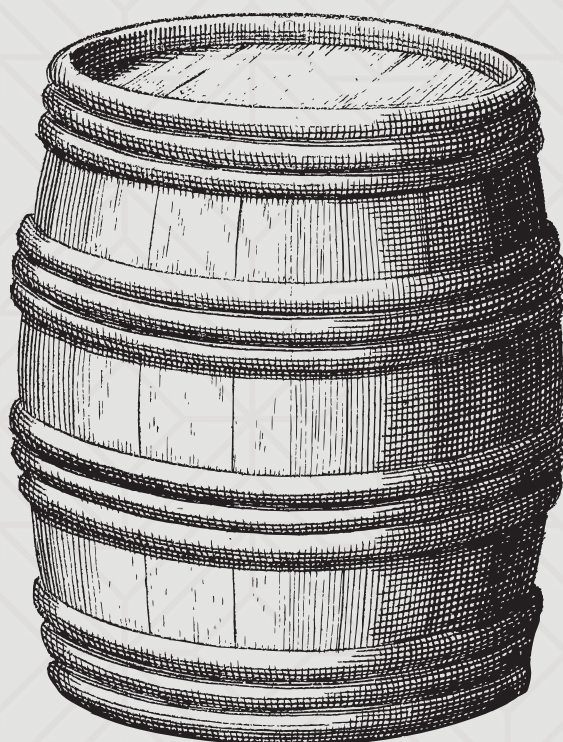
620 Meerlust Rubicon

An iconic Cape wine. Quintessential nose with violets, ripe plum, cedar wood, fennel and intense spiciness. A typical liquorice note also evident. The palate is full bodied, packed with fresh dark fruit. A Bordeaux blend of Cabernet Sauvignon, Merlot and Cabernet Franc.

325 Raka Spliced 255

Easy drinking red blend of Shiraz, Sangiovese, Cabernet Sauvignon, Merlot, Pinotage, Cabernet Franc, Malbec and Viognier. Ripe red fruit, berries and prunes with earthy undertone. Medium-bodied and fruit filled on the palate with a smoky undertone and slight oak finish.

230



DRINKS

BEER

Hansa Draught on tap
(‘Fassbier’)

Beer Shandy
(‘Radler’)

Windhoek Draught

Windhoek Lager

Windhoek Light

Tafel Lager

Tafel Radler Lemon

Erdinger Weissbier
(500ml)

ALCOHOL-FREE BEER

Erdinger Alkoholfrei
(500ml)

Clausthaler

Clausthaler Lemon

CIDERS

Savanna Dry

Savanna Light

Hunter's Dry

Hunter's Gold

WHISKY

Bell's

J&B

Jameson

Jameson Select Reserve

Jack Daniels

Johnny Walker Red Label

Johnny Walker Black Label

Johnny Walker Gold Label

Glenfiddich 12 year



VODKA

Smirnoff 1818

Sky or Absolute

BRANDY

Richelieu

Klipdrift

Klipdrift Premium

KWV 5 years

KWV 10 years

COGNAC

Hennessey VSOP

GIN

Gordon's

Tanqueray

Bombay Sapphire

RUM

Red Heart

Captain Morgan Dark Rum

Captain Morgan Spiced
Gold

Bacardi White Rum

VERMOUTH

Martini or Cinzano
Bianco

Martini or Cinzano
Rosso

APPERITIF

Pimm's

Campari

Medium Cream Sherry

Full Cream Sherry

Old Brown Sherry

SCHNAPPS

Tequila - Gold or Silver

Cactus Jack

Fällinger

Hardenberg Weisenkorn

Williams Birnen

Obstler

Grappa

KRÄUTERLIKÖR

Jägermeister

Kümmerling

Underberg

Kleiner Keiler

LIQUER

Amarula

Kahlua

Nachtmusik

Frangelico

Southern Comfort

Peppermint

Ginger



COLD DRINKS

Rock or Malawi Shandy

Spezi

Cordials: Passion Fruit,
Lime & Cola Tonic

Ice Tea - Lemon or Peach

Fruitree Orange or Guava
Juice

Appletiser

Grapetiser (red)

Coca Cola Original or No
Sugar

Sprite Original or No Sugar

Soda Water

Dry Lemon

Tonic Water

Ginger Ale

Lemonade

Fanta Orange

Crème Soda

Mineral Water - Still or
Sparkling

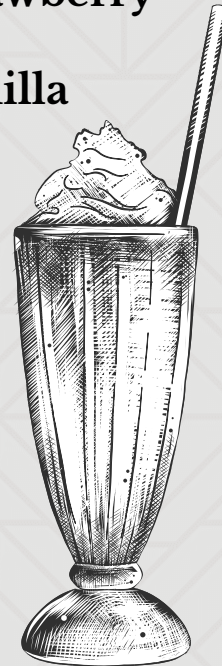
MILKSHAKES

Espresso

Chocolate

Strawberry

Vanilla



HOT DRINKS

Coffee

Espresso

Ceylon Tea

Rooibos Tea

Hot Chocolate

