

STARTERS

Fresh Atlantic Oysters (each)

Served on ice, with lemon.

28

Chilli Oysters (6)

Deep-fried with chilli.

163

Grilled Oysters (6)

Grilled, topped with garlic and cheese.

163

Oyster Plate (6)

2 Fresh, 2 Chilli and 2 Grilled Oysters.

163

Prawn Cocktail

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

114

Avocado 'Ritz' (Seasonal)

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

140

Carpaccio

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

178

Beef Tartare

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

148

Snails in Garlic Butter

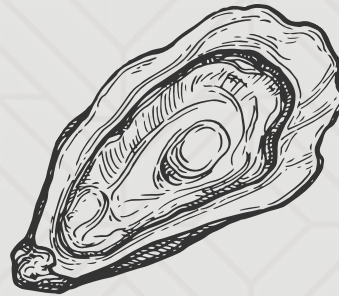
Served with bread fingers.

89

Cheesy Garlic Snails

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

98



Namib 'Snails'

109

Cubes of **Game or Beef** served in a creamy garlic sauce, topped with melted cheese. Served with bread fingers.

Chicken Livers

90

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

Beef Trinchado

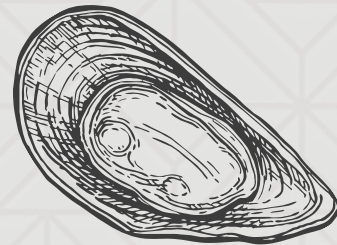
124

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

Creamy Mussel Pot

153

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



Crumbed Calamari Rings

110

Served with homemade tartar sauce.

Camembert 'Kirsten' (V)

148

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

Mozzarella Sticks (V)

98

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



Crumbed Mushrooms (V)

106

Deep-fried and served with tartar sauce.

Jalapeño Poppers (V)

100

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

Garlic Bread (V)

35

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

***Add cheese**

18

SOUP & SALAD

Roasted Tomato & Basil Soup (V)

83

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

Butternut Squash Soup (V)

82

A slightly sweet and spicy, nutty soup. Served with
sourdough bread.

French Onion Soup

69

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

Goulash Soup

91

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

Creamy Fish Soup

95

A rich, creamy soup made of fresh fish stock and fish
bites. Served with sourdough bread .



Mixed Garden Salad (V)

127

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

Greek Salad (V)

123

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

Chicken Salad 'Marie Rose'

164

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

Blue Cheese Salad (V)

178

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

Zesty Calamari Salad

143

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

Caprese Salad (V)

127

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



STEAK

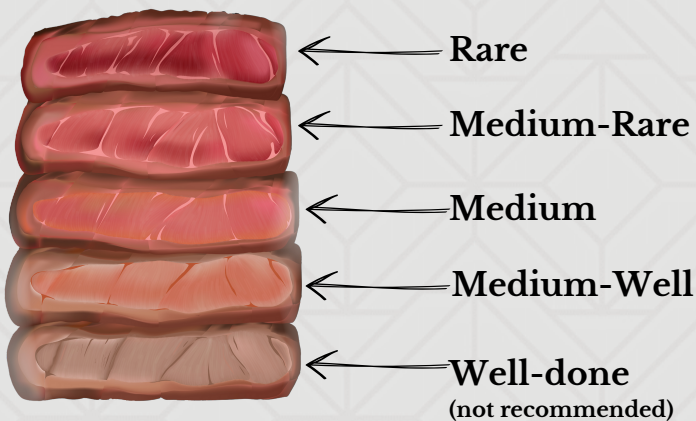
Includes one side: Chips, Rice, Bratkartoffeln, Mashed potatoes, Parsley-butter potatoes, Spätzle or a Small salad.

All our steaks are flame-grilled to your preference. Game is subject to availability.

All our beef is Meatco's Export Quality.



Rump	300g	235
	500g	315
Sirloin	250g	230
Fillet	250g	275
	500g	470
Rib-eye	300g	235
Game Steak	300g	310



SAUCES

Mushroom, Cheese, Black Pepper, Cheesy Garlic, Garlic Butter & Chilli Butter	36
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EXTRAS

Side Salad	55
Tomato & Avo slices	52
Steamed Seasonal Vegetables	65
Creamed Spinach	40
Butternut Mash	40
Bratkartoffeln	35
Sautéed Mushrooms	55
Sautéed Green beans	35
Swakopmund Asparagus	55
Sauerkraut	18
Rotkohl	18
Loaded Spätzle -with cheese, jalapeño and bacon	70

SPECIALITY GRILLS

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

Kücki's Garlic Steak

255

An old favourite served since 1981. **300g** flame-grilled Rump or Rib-Eye served with garlic butter and crushed garlic.

Surf 'n' Turf

340

Choice of **150g** steak medallions: **Beef fillet or Game steak**, **125g** grilled prawns and crumbed calamari rings. Served with our Mediterranean style sauce.

Namib Duo

340

A combination of Namibia's best meat: Beef fillet and Game Steak ($\pm 300g$). Served with a choice of creamy garlic or black pepper sauce.



Savanna Trio

365

$\pm 500g$ trio of our tastiest beef: Rib-eye, Rump and Sirloin. Served with a sauce of your choice.

Sirloin Madagascar

252

250g beef sirloin, flame-grilled and topped with a creamy Madagascan green peppercorn sauce.

Pepper Crusted Fillet

315

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



Beef Espetada

235

Portuguese-style beef skewers served with garlic and chilli butter.

Chicken Espetada

150

Portuguese-style chicken skewers served with garlic and chilli butter.

Chicken Hollandaise

200

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

Spicy Chicken Wings

170

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

Barbeque Ribs

Full (±800g) 305

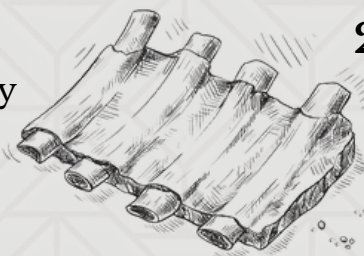
Half (±400g) 180

Oven-baked, sticky barbeque pork spare ribs.

Ribs & Wings

240

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

145

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

Kücki's Oryx Burger

145

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

Kücki's Chicken Burger

145

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



ADD

Avocado 25

Crispy Bacon 25

Fried Egg 10

Extra Patty 65

Cheese & Mushroom Sauce 36

Cheese & Pepper Sauce 36

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.



123

Eisbein

A large crispy pork knuckle served with mustard and sauerkraut.

295

Pork Roast

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

175

Hunter's Schnitzel

Thinly sliced game steak flame-grilled, served with a creamy mushroom sauce with bacon bits.

290

Beef Goulash

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

175

Pork Schnitzel

Thin pork crumbed and deep-fried to golden perfection.

160

Chicken Schnitzel

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



140

Pork Cordon Bleu

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

220

Chicken Cordon Bleu

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

195

SEAFOOD

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

GRILLED FISH

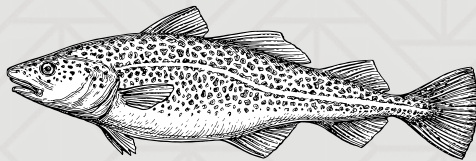
All grilled fish served with a choice of lemon butter or garlic butter.

Fresh Local Kabeljou 185

Hake 165

Sole 255

Kingklip 255



Tuna Steak 265

Pan seared tuna steak served on a medley of caramelised onion and bell peppers.

Norwegian Salmon 295

200g of crispy skin salmon. Served with a piccata sauce.

Beer Battered Fish 'n Chips 155

Battered hake deep-fried to golden perfection.

Calamari Rings 205

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

Grilled Crayfish (Seasonal) 450

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

EXTRA'S

Side Salad 55

Tomato & Avo slices 52

Steamed Seasonal Vegetables 65

Creamed Spinach 40

Butternut Mash 40

Bratkartoffeln 35

Sautéed Mushrooms 55

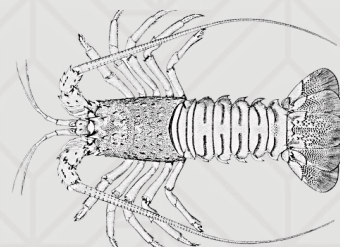
Sautéed Green beans 35

Swakopmund Asparagus 55

Sauerkraut 18

Rotkohl 18

Loaded Spätzle -with cheese, jalapeño and bacon 70



Grilled Langoustines

±400g grilled langoustines served with lemon butter.

315

Grilled Prawns

±250g grilled prawn served with lemon butter, peri-peri sauce or garlic sauce.

265

Prawns & Calamari

±125g grilled prawns and crumbed or grilled calamari. Served with peri-peri, garlic or tartar sauce.

240

Hake & Prawns

±125g grilled prawns and battered or grilled hake. Served with lemon butter, peri-peri sauce or garlic sauce.

260

Hake & Calamari

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

235

Skeleton Coast Duo

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

260

IDEAL TO SHARE

Seafood Platter

For One 380

For Two 740

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)

695

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 sourdough bread and aioli on the side.



Meat Platter (For 2 to 3)

397

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)

418

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



PASTA, STIR-FRY & CURRY

Spicy Seafood Linguine

200

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

Creamy Salmon Linguine

166

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

Vegetable Pasta (V)

179

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

Pasta Alfredo

147

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

Chicken & Basil Pesto Pasta

143

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



Spaghetti a'lla Puttanesca

Tomato based pasta sauce with olives, anchovies, chillies, capers and garlic.

115

Spaghetti Bolognese

Ragú style tomato based meat sauce. Served with parmesan cheese.



140

Firecracker Stir-fry (V)

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.

128



-Add Prawns

58

-Add Chicken

31

-Add Beef

53

Vegetarian Stir-fry (V)

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

138

Fresh Swakopmund Asparagus (Seasonal) (V)

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

138

Thai Green Vegetable Curry (V)

A medley of crisp, seasonal vegetables in a sweet and spicy coconut milk green curry sauce. Served in an iron 'potjie' with Basmati rice on the side.

115

Thai Green Chicken Curry

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.

115

Thai Red Prawn Curry

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

145

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

68

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

Chocolate Volcano

89

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

Crème Brûlée

67

A custard-based dessert topped with caramelised brown sugar.



Ice-cream with Hot Berries or Chocolate Sauce

60

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

Dom Pedro

Single

73

Double

100

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

Irish/ Kahlua Coffee

Single

72

Double

110

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

Cake of the day

SQ

Ask your waiter.

WINE LIST

WINE PER GLASS

Sauvignon Blanc	34
Chardonnay	34
Rosé	34
Merlot	40
Cabernet Sauvignon	40

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 329
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.

500ML

Van Loveren Blanc de Blanc 101
Aromas of guavas and litchi with a dry mineral finish.

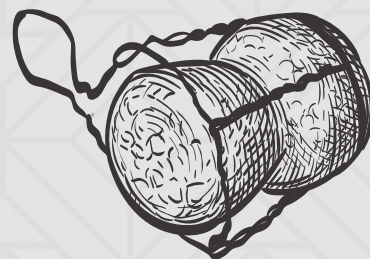
Van Loveren River Red 101
Popular unwooded dry red wine with soft tannins and dark berry fruit flavours.

ROSÉ

Lanzerac Pinotage Rosé 262
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 150
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.



302 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.

Fat Bastard

285 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.

Spier Signature

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

CHARDONNAY

De Wetshof Bon Vallon

440 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

315 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

285 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.

325

285

178

440

315

285

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

372 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.

368

372

670

338

312



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.

Ridgeback Lion Hound

Upfront notes of mint, mulberry and plum with a hint of leather and wood spice

Lutzville

Shows fresh aromas of black fruit and graphite, backed by hints of cigar box.



RED WINE BLENDS

670 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.

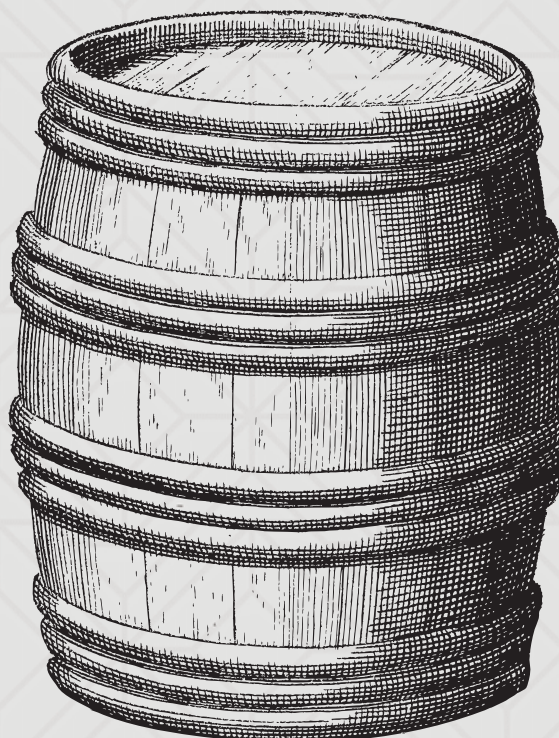
815

330 Raka Spliced

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.

282

238



DRINKS

BEER

Hansa Draught on tap

Beer Shandy

Windhoek Draught

Windhoek Lager

Tafel Light

Tafel Lager

Tafel Radler

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

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

Orange, Guava or Apple
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 500ml or 1ℓ

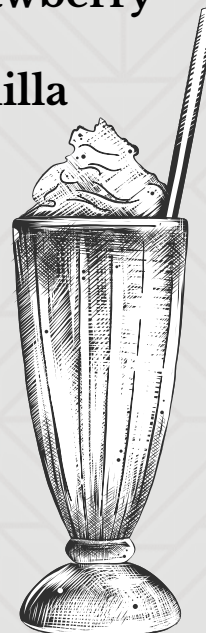
MILKSHAKES

Espresso

Chocolate

Strawberry

Vanilla



HOT DRINKS

Coffee

Espresso

Ceylon Tea

Rooibos Tea

Hot Chocolate

