

STARTERS

Fresh Atlantic Oysters (each)

Served on ice, with lemon.

35

Chilli Oysters (6)

Deep-fried with chilli.

224

Grilled Oysters (6)

Grilled, topped with garlic and cheese.

224

Oyster Plate (6)

2 Fresh, 2 Chilli and 2 Grilled Oysters.

224

Prawn Cocktail

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

115

Avocado 'Ritz' (Seasonal)

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

155

Carpaccio

Beef fillet sliced paper-thin, drizzled with olive oil and lemon juice, finished with capers, rocket and parmesan cheese. Served with French loaf.

190

Beef Tartare

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

172

Snails in Garlic Butter

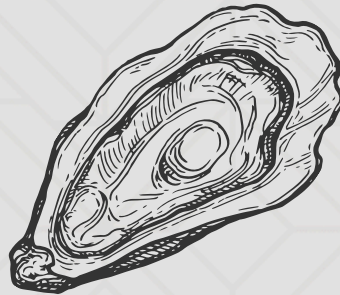
Served with bread fingers.

91

Cheesy Garlic Snails

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

94



Namib 'Snails'

158

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.

Smoked "Barbel"

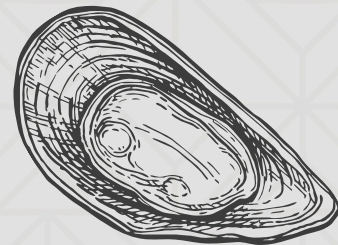
125

Locally caught and smoked catfish fillets with horseradish, capers and red onion Served on toasted 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

115

Served with homemade tartar sauce.

Camembert 'Kirsten' (V)

192

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

Mozzarella Sticks (V)

120

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



Crumbed Mushrooms (V)

126

Deep-fried and served with tartar sauce.

Jalapeño Poppers (V)

95

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

Garlic Bread (V)

40

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

***Add cheese**

20

SOUP & SALAD

Roasted Tomato & Basil Soup (V) 98

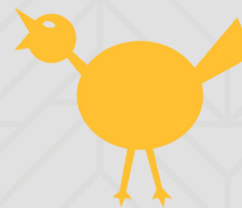
Made with oven-roasted tomatoes and fresh basil leaves. Served with a toasted cheese sandwich.

Butternut Squash Soup (V) 82

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

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 97

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

Creamy Fish Soup 82

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



Mixed Garden Salad (V) 119

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

Greek Salad (V) 120

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

Chicken Salad 'Marie Rose'

160

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

Seared Steak Salad

173

Seared Beef Rib-eye slices served on bell pepper, roasted eggplant, onions served with a sherry infused vinaigrette.

Blue Cheese Salad (V)

172

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

Zesty Calamari Salad

167

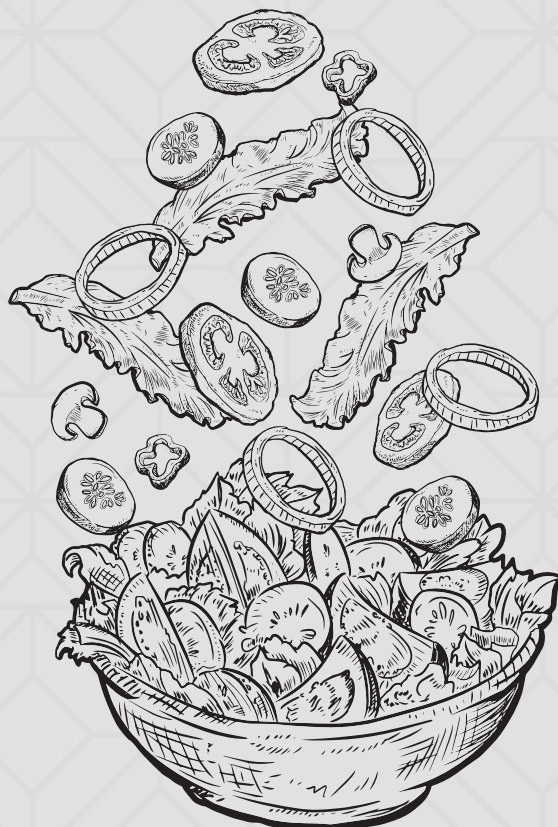
Tomato, red onion, cucumber, mixed bell peppers, capers topped with grilled calamari rings and a zesty vinaigrette.



Caprese Salad (V)

134

Mozzarella cheese and tomato with fresh basil leaves. Served with olive oil and balsamic vinegar.



STEAK

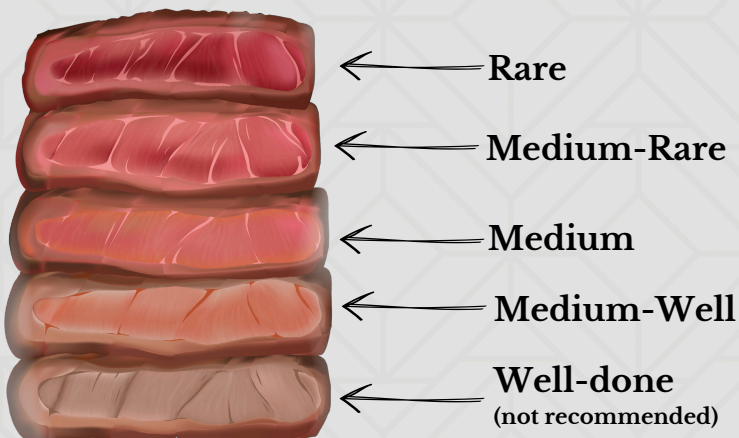
Includes one side: Chips, Rice, Bratkartoffeln, Mashed potatoes, Parsley-butter potatoes, Spätzle or a Small salad.

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

All our beef is Meatco's Export Quality.



Rump	300g	205
	500g	315
Sirloin	250g	205
Fillet	250g	290
	500g	518
Rib-eye	300g	205
Game Steak	300g	310



← Rare
 ← Medium-Rare
 ← Medium
 ← Medium-Well
 ← Well-done
 (not recommended)

EXTRAS

Side Salad	56
Tomato & Avo slices	60
Steamed Seasonal Vegetables	80
Creamed Spinach	41
Butternut Mash	36
Bratkartoffeln	57
Sautéed Mushrooms	55
Sautéed Green beans	45
Swakopmund Asparagus	50
Sauerkraut	24
Rotkohl	24
Loaded Spätzle -with cheese, jalapeño and bacon	90

SAUCES

Mushroom, Cheese, Black Pepper, Cheesy Garlic, Garlic Butter & Chilli Butter	35
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SPECIALITY GRILLS

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

Kücki's Garlic Steak

240

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

Surf 'n' Turf

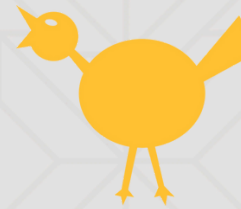
417

Choice of **150g** steak medallions: **Beef fillet or Game steak**, **175g** 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

345

$\pm 450g$ trio of our tastiest beef: Rib-eye, Rump and Sirloin. Served with a sauce of your choice.

Sirloin Madagascar

240

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

155

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

Chicken Hollandaise

207

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

Spicy Chicken Wings

173

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

Barbeque Ribs

Full (±800g) 321

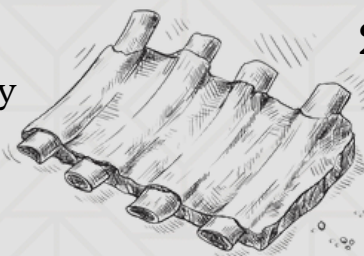
Half (±400g) 189

Oven-baked, sticky barbeque pork spare ribs.

Ribs & Wings

247

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 Burger

140

150g flame-grilled Beef or Oryx patty, lettuce, onion, tomato, gherkin and cheese, served on a sesame roll.

Kücki's Chicken Burger

155

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

Prego Roll

150

±150g Beef or Chicken served with our peri-peri sauce, sautéed onions, served on a Portuguese roll.

ADD

Avocado 25

Crispy Bacon 25

Fried Egg 10

Extra Patty 50

Cheese & Mushroom Sauce 35

Cheese & Pepper Sauce 35



MAIN DISHES

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

Bratwurst

German sausage served with gravy, mustard and sauerkraut.

90

Garlic Pork Neck Steak

Garlic marinated grilled pork neck steak.

135

Eisbein

A large crispy pork knuckle, slow cooked in a beer based stock, served with mustard and sauerkraut.

325

Schnitzel

Pork or Chicken, crumbed and fried to golden perfection. Served with a **sauce of your choice**.



200

Cordon Bleu

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

216

Hunter's Schnitzel

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

290

Pork Roast

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

185

Oxtail and Red Wine "Potjie"

A traditional South African stew served in a cast-iron pot.

255

Beef Trinchado

A South African Portuguese dish with cubed beef and black olives in a spicy sauce.



167

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 178

Sole 255

Kingklip 270



Tuna Steak 265

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

Norwegian Salmon 340

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

Beer Battered Fish 'n Chips 165

Battered hake fried to golden perfection.

Kingklip Hollandaise 330

Grilled Kingklip served on a bed of caramelised onion and bell peppers, topped with a Hollandaise sauce.

Grilled Crayfish (Seasonal) 570

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

EXTRA'S

Side Salad 56

Tomato & Avo slices 60

Steamed Seasonal Vegetables 80

Creamed Spinach 41

Butternut Mash 36

Bratkartoffeln 57

Sautéed Mushrooms 55

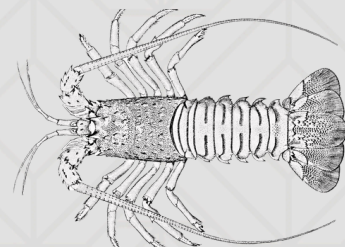
Sautéed Green beans 45

Swakopmund Asparagus 50

Sauerkraut 24

Rotkohl 24

Loaded Spätzle -with cheese, jalapeño and bacon 90



Calamari Rings

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

215

Grilled Prawns

±350g grilled prawn served with **lemon butter, peri-peri sauce or garlic sauce.**

372



Prawns & Calamari

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

300

Hake & Prawns

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

330

Hake & Calamari

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

252

Skeleton Coast Duo

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

260



IDEAL TO SHARE

Seafood Platter

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).

For One

435

For Two

850

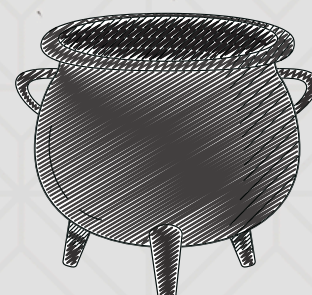
***Add a Whole Grilled Crayfish**

245

Bouillabaise (For Two)

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. French loaf and aioli on the side.

732



Meat Platter (For 2 to 3)

380

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)

445

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



PASTA, STIR-FRY & CURRY

Spicy Seafood Pasta

233

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

Creamy Salmon Pasta

205

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

Vegetable Pasta (V)

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



160

Pasta Alfredo

140

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

Chicken & Basil Pesto Pasta

150

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



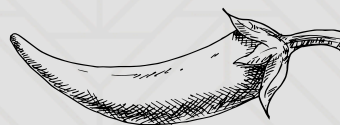
Spaghetti a'la Puttanesca

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

115

Spaghetti Bolognese

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



155

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.

130



-Add Prawns 76

-Add Chicken 34

-Add Pork 41

-Add Beef 51

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.

150

Fresh Swakopmund Asparagus (Seasonal) (V)

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

140

Thai Green Vegetable Curry (V)

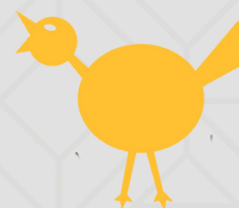
A medley of crisp, seasonal vegetables in a sweet and spicy coconut milk green curry sauce. Served in an iron 'potjie' with Basmati rice on the side.

110

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.

110



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.

135

DESSERTS

Malva Pudding

66

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

Apple Crumble

75

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

Chocolate Volcano

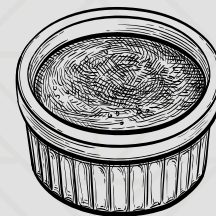
95

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

Crème Brûlée

69

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

55

Double

88

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

Irish/ Kahlua Coffee

Single

60

Double

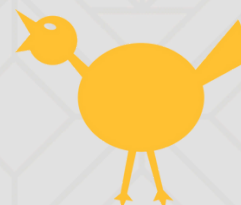
93

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

Affogato

60

Espresso with vanilla ice cream.



WINE LIST

WINE PER GLASS

Sauvignon Blanc	36
Chardonnay	36
Rosé	38
Merlot	41
Cabernet Sauvignon	41

SPARKLING WINE

Nederburg Cuvée Brut	328
A superbly refreshing and fruity sparkling wine. Pear flavours with preserved quince and other stone fruit like nectarine and apricot.	

Pongrácz Rosé	435
A delicate salmon-pink rosé that shows delicate yeasty tones, layered with toast and ripe fruit: which includes blackberry.	

Durbanville Hills Sparkling Sauvignon Blanc	257
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	116
Aromas of guavas and litchi with a dry mineral finish.	

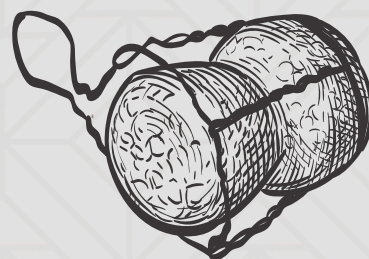
Van Loveren River Red	116
Popular unwooded dry red wine with soft tannins and dark berry fruit flavours.	

ROSÉ

Lanzerac Pinotage Rosé	284
This iconic Rosé boasts gentle aromatic notes of perfume and rose petals, redcurrant and strawberries.	

Kanonkop Kadette Pinotage	274
A full bodied, dry style of rosé with a delicate pale-pink colour. An upfront, perfumed nose of strawberries, raspberries, cherries and rosewater.	

Nederburg Rosé	158
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.

Deetlefs Stonecross

Tropical fruit aromas of gooseberry, melon, grapefruit, and passion fruit with hints of grass and green pepper on the nose.



317 Montpellier

Notes of ripe tropical fruit and crunchy apple that burst onto the palate with a mouth tingling crispness.

Fat Bastard

311

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.

Deetlefs Stonecross

280

A combination of Granny Smith apple, quince, melon, pineapple and nectarine aromas intrigue on the nose.

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.

385

311

299

477

378

311

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.

Delheim

Notes of tobacco, dark fruit mainly plum and hints of buchu.

Spier Signature

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

PINOTAGE

Deetlefs Stonecross

Deep bright red colour. Aromas of cherries, raspberries, strawberries and plums with subtle earthiness.

Diemersdal

A complex nose of red fruits, vanilla, exotic spices, and rich dark 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

404 Allesverloren

Deep red with garnet rim. An abundance of plums, with faint black pepper, a hint of bacon and cigar box aromas in the background.

417

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.

199

Flagstone Dark Horse

A complex combination of white pepper, cigar box, mint and a concentration of dark fruit, supported by subtle spicy undertones.

326

384

330

473

404

724



CABERNET SAUVIGNON

Flagstone Music Room

The palate is all about chunky, chewy, integrated tannins. The rewarding mouth-feel is complemented by concentrated flavours of cassis, blueberry, wild mint and chocolate.

Allesverloren

A rich and full-bodied wine with a good tannic structure, lots of berry fruit flavours such as blackcurrant and cherries with undertones of dark chocolate.

Lutzville

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



RED WINE BLENDS

724 The Chocolate Block

An opulent style with super-fine tannins and a luscious palate named for its distinctly chocolately notes.

473 Raka Spliced

Easy drinking red blend. 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.

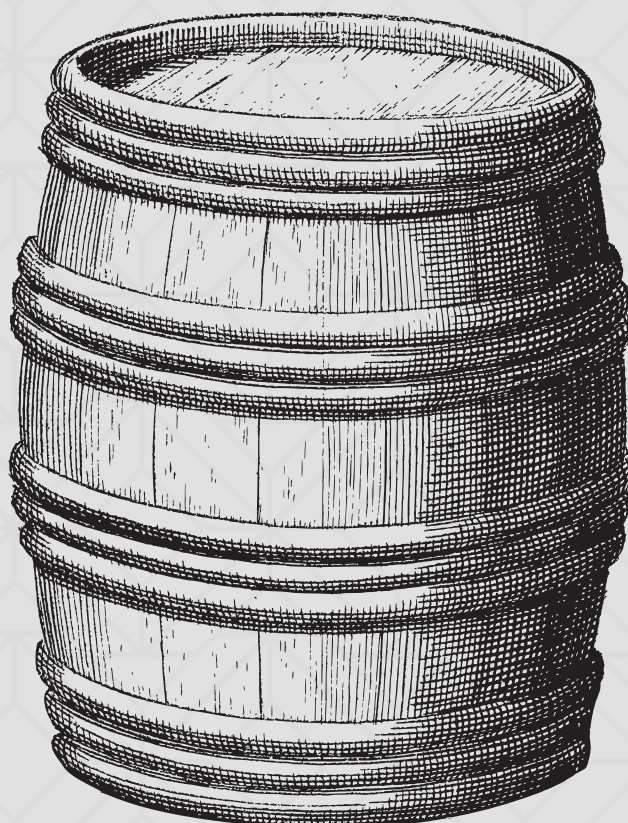
246 Rupert & Rothchild Classique

Deep ruby red color and gives off rich aromas of dark fruit like blackcurrants and cherries, as well as a hint of tobacco and chocolate.

600

297

570



DRINKS

BEER

Hansa Draught on tap

Beer Shandy

Windhoek Draught

Windhoek Lager

Heineken

Tafel Lite

Tafel Lager

Tafel Radler

Weissbier
(Ask your waiter)

ALCOHOL-FREE

Windhoek Non-Alcoholic

Clausthaler

Heineken 0.0

Savanna

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

BRANDY

Richelieu

Klipdrift

Klipdrift Premium

KWV 5 years

KWV 10 years

COGNAC

Hennessey VSOP

GIN

Gordon's

Tanqueray

Bombay Sapphire

Malfy

RUM

Red Heart

Captain Morgan Dark Rum

Captain Morgan Spiced
Gold

Bacardi White Rum

VERMOUTH

Martini Bianco

Martini Rosso

APPERITIF

Pimm's

Campari

Allesverloren Fortified Wine

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

Fruit Juice (Ask your waiter)

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

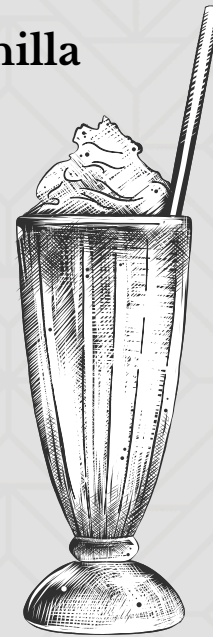
MILKSHAKES

Espresso

Chocolate

Strawberry

Vanilla



HOT DRINKS

Coffee

Espresso

Ceylon Tea

Rooibos Tea

Hot Chocolate

