



KÜCKI'S PUB

SEAFOOD AND GRILL RESTAURANT

From German Pub to Coastal Gem.

When the Conradie family relocated from South Africa to Swakopmund in mid 2014, the late Rico Conradie envisioned a place where great food and warm company met the Namibian coast.

Since 2015, Kücki's has been owned and operated by the mother-and-son team, Marita and Werner, full-filling Rico's dream in bringing their South African roots and hospitality to Swakopmund.

Kücki's first opened in 1981 as a traditional German pub. While we honour that heritage, we have proudly evolved into a full-service restaurant to focus on what we love: the vibrant, hearty flavours of South African cuisine and Namibian staples.

Join us for our acclaimed meat grills and freshest seafood.

From our family to yours; we hope you enjoy the Kücki's experience.

**HOT BEER
LOUSY FOOD
BAD SERVICE
—•••—
HAVE A NICE DAY**

STARTERS

Fresh Atlantic Oysters (each)

Served on ice, with lemon.

41

Chilli Oysters (6)

Deep-fried with chilli.

238

Grilled Oysters (6)

Grilled, topped with garlic and cheese.

242

Oyster Plate (6)

2 Fresh, 2 Chilli and 2 Grilled Oysters.

242

Prawn Cocktail

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

146

Carpaccio

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

220

Beef Tartare

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

215

Snails in Garlic Butter

Served with bread fingers.

121

Cheesy Garlic Snails

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

132

Chicken Livers

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

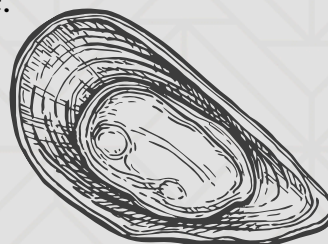
120



Creamy Mussel Pot 🐔

227

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

163

Served with homemade tartar sauce.

Camembert 'Kirsten' (V)

155

A half-wheel with golden, crusted crumbs. Paired with cranberry compote served on toasted French loaf.

Garlic Bread (V)

63

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

***Add cheese**

24

Roasted Tomato & Basil Soup (V) 🐔

108

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

Butternut Soup (V)

118

Slightly sweet and spicy, with hint of curry. *Served with French loaf.*

French Onion Soup

96

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

Goulash Soup

132

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

Creamy Fish Soup

114

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



SALAD

Mixed Garden Salad (V) 120

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

Greek Salad (V) 149

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

Chicken Salad 'Marie Rose' 170

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

Seared Steak Salad 227

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

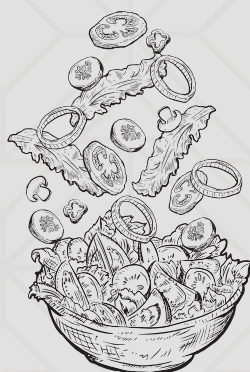
Blue Cheese Salad (V) 182

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

Zesty Calamari Salad 198

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

Add Avocado (Seasonal) 33



STEAK

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

All our beef steak are 300g A-grade cuts flame-grilled to your preference.
Game is subject to availability.

Sirloin	274
Fillet	387
Rib-eye	281
Rump	281
Game Steak (ask your waiter)	334



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

EXTRAS

Side Salad	55
Tomato & Avo slices	77
Seasonal Vegetables	85
Butternut Mash	45
Bratkartoffeln	48
Sautéed Mushrooms	47
Sautéed Green beans	60
Sauerkraut	35
Rotkohl	35

SAUCES

Mushroom, Cheese, Black Pepper, Cheesy Garlic, Garlic Butter & Chilli Butter	40
--	----

SPECIALITY GRILLS

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

Kücki's Garlic Steak



323

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

Surf 'n' Turf

501

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

393

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

Sirloin Madagascar

323

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

Pepper Crusted Fillet

383

Black peppercorn crusted, pan-seared **300g** beef fillet, served with a black pepper sauce.

Beef Espetada

323

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

Chicken Espetada

176

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



Chicken Hollandaise

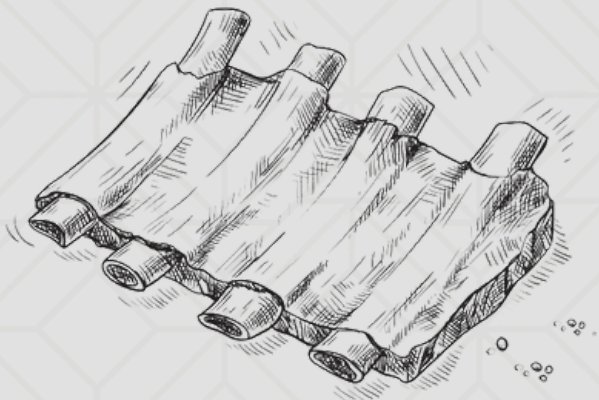
233

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

Barbeque Ribs

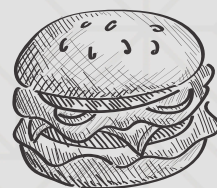
Slow-roasted, sticky barbeque pork spare ribs.

Full (±800g) 366
Half (±400g) 212



BURGERS

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



Kücki's Burger

163

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

Kücki's Chicken Burger

163

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

Beef Prego Roll

203

±150g sliced steak, served with our peri-peri sauce, sautéed onions, served on a Portuguese roll.

Chicken Prego Roll

159

±150g chicken breast served with our peri-peri sauce, sautéed onions, served on a Portuguese roll.

ADD

Avocado	33
Bacon	22
Fried Egg	10
Extra Patty	66
Cheese & Mushroom Sauce	40
Cheese & Pepper Sauce	40

HEARTY MEALS

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

Eisbein

329

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

Schnitzel

222

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

Cordon Bleu

258

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

Hunter's Schnitzel

332

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

Pork Roast



195

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

Oxtail and Red Wine "Potjie"



327

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

Beef Trinchado

223

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



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 Catch of the Day	243
Hake	217
Sole	322
Kingklip	383

Tuna Steak	444
Pan seared tuna steak served on a medley of sautéed onion and bell peppers.	

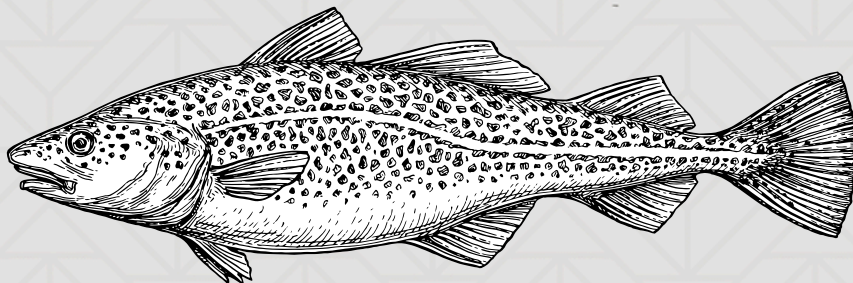
Norwegian Salmon	353
Crispy skin salmon. Served with a piccata sauce.	

Beer Battered Fish 'n Chips	225
Battered hake fried to golden perfection.	

Kingklip Hollandaise	466
Grilled Kingklip served on a bed of sautéed onion and bell peppers, topped with a Hollandaise sauce.	

EXTRAS

Side Salad	55
Tomato & Avo slices	77
Seasonal Vegetables	85
Butternut Mash	45
Bratkartoffeln	48
Sautéed Mushrooms	47
Sautéed Green beans	60



Calamari Rings

304

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

Grilled Prawns

475

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

Prawns & Calamari

±175g grilled prawns and crumbed or grilled calamari. Served with **peri-peri, garlic or tartar sauce.**



390

Hake & Prawns

430

±175g grilled prawns and **battered or grilled hake.** Served with **lemon butter, peri-peri sauce or garlic sauce.**

Hake & Calamari

332

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

Skeleton Coast Duo



332

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

IDEAL TO SHARE

Seafood Platter

For One	540
For Two	1050

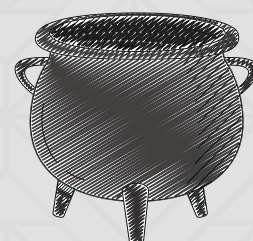
Grilled prawns, crumbed calamari, grilled mussels with cheese, fresh oysters, grilled fish, rice and chips. Served with a sauce of your choice: **lemon butter, garlic butter or peri-peri sauce.** (2 sauces for the platter for 2).

Seafood “Potjie” (For Two)



807

Our signature dish! A classic French bouillabaisse-style seafood stew made of prawns, calamari, mussels and white fish in a rich, spicy sauce. Served in a traditional three-legged iron pot. *French loaf and aioli on the side.*



PASTA, STIR-FRY & CURRY

Spicy Seafood Pasta

280

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

Vegetable Pasta (V)

174

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

Chicken & Basil Pesto Pasta

150

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

Firecracker Stir-fry (V)

163

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

104

-Add Chicken

39

Thai Green Vegetable Curry (V)

148

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.*

Thai Green Chicken Curry

148

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

198

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

Loaded Bacon-Jalapeño Käsespätzle

99

Handmade German Spätzle noodles smothered in melted cheese, then topped with crispy bacon bits and spicy jalapeño slices.

DESSERTS

Malva Pudding

72

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

Apple Crumble

82

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

Chocolate Volcano

107

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

Crème Brûlée

81

A custard-based dessert topped with caramelised brown sugar.

Ice-cream

60

Vanilla ice-cream served with chocolate sauce

Dom Pedro

Single

62

Double

95

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

Irish/ Kahlua Coffee

Single

61

Double

94

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

Milkshake

60

Espresso, Chocolate, Strawberry, Salted Caramel or Vanilla.



WINE LIST

WINE PER GLASS

Franschhoek Sauvignon Blanc 57

Franschhoek Chardonnay 57

Franschhoek Rosé 57

Franschhoek Merlot 61

Franschhoek Cabernet Sauvignon 61

SPARKLING WINE

Boschendal Cuvée Brut (Franschhoek) 480

Da Luca Prosecco (Paarl) 374

Da Luca Prosecco 200ml (Paarl) 158

HOUSE WINE 750ML

Franschhoek Sauvignon Blanc 224

Franschhoek Chardonnay 224

Franschhoek Rosé 224

Franschhoek Merlot 236

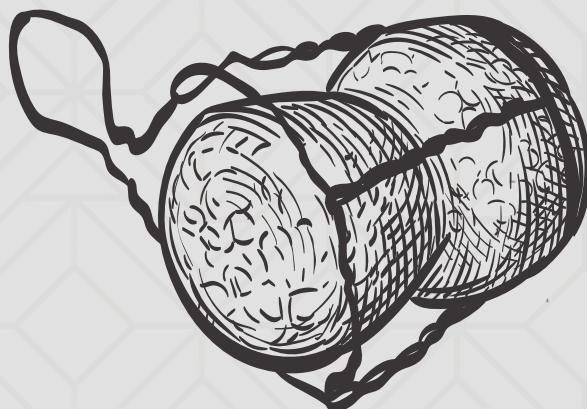
Franschhoek Cabernet Sauvignon 236

ROSÉ

Lanzerac Pinotage Rosé (Stellenbosch) 310

Backsberg Pinotage Rosé (Franschhoek) 270

Boschendal Garden Rosé (Franschhoek) 218



SAUVIGNON BLANC

Springfield Life from Stone 406
(Robertson)

Fryer's Cove 384
(Doringbaai)

Paul Clüver 332
(Grabouw)

Diemersdal 297
(Durbanville)

CHENIN BLANC

Fryer's Cove 369
(Doringbaai)

Fat Bastard 325
(Robertson)

Flagstone Poetry 299
(Paarl)

CHARDONNAY

De Wetshof Bon Vallon 477
(Bonnievale)

Flagstone Two Roads 378
(Paarl)

Boschendal 1685 311
(Franschhoek)



MERLOT

Shannon Elgin 466
(Elgin)

Fat Bastard 411
(Robertson)

Backsberg 344
(Franschhoek)

PINOTAGE

Flagstone Truth Tree 431
(Paarl)

Diemersdal 410
(Durbanville)

Beyerskloof 343
(Stellenbosch)

SHIRAZ

Allesverloren 460
(Riebeeck West)

Fat Bastard 416
(Robertson)

Diemersdal 357
(Durbanville)

RED BLENDS

The Chocolate Block 680
Syrah, Grenache, Cinsault
(Franschhoek)

Anthonij Rupert Optima 590
Cabernet Sauvignon, Merlot,
Cabernet Franc
(Franschhoek)

Boschendal Nicolas 547
Cabernet Sauvignon, Petit Verdot
(Franschhoek)

Raka Spliced 311
Shiraz, Sangiovese, Cabernet
Sauvignon
(Stanford)

CABERNET SAUVIGNON

Allesverloren 474
(Riebeeck West)

Tokara 413
(Stellenbosch)

Backsberg 330
(Franschhoek)



DRINKS

BEER

Hansa Draught on tap

Castle Lite on tap

Beer Shandy

Windhoek Draught 440ml

Windhoek Lager 440ml

Tafel Lager

Tafel Radler 500ml

Weissbier
(Ask your waiter)

CIDERS

Savanna Dry

Savanna Light

Hunter's Dry

Hunter's Gold

ALCOHOL-FREE

Windhoek Non-Alcoholic

Clausthaler

Heineken 0.0

Savanna

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

Coca Cola Original or Zero

Sprite Original or Zero

Soda Water

Dry Lemon

Tonic Water

Ginger Ale

Lemonade

Fanta Orange

Crème Soda

Mineral Water - Still or
Sparkling 500ml or 1ℓ

SCHNAPPS

Tequila - Gold or Silver

Cactus Jack

Fällinger

Hardenberg Weisenkorn

Grappa

KRÄUTERLIKÖR

Jägermeister

Kümmerling

Underberg

Kleiner Keiler

LIQUER

Amarula

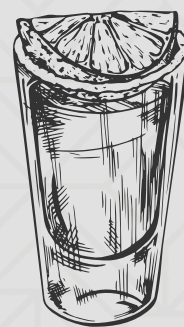
Kahlua

Frangelico

Southern Comfort

Peppermint

Ginger



GIN

Gordon's

Tanqueray

Bombay Sapphire

Malfy

BRANDY

Richelieu

Klipdrift

Klipdrift Premium

KWV 5 years

KWV 10 years

COGNAC

Hennessey VSOP

RUM

Red Heart

Captain Morgan Dark Rum

Captain Morgan Spiced
Gold

Bacardi White Rum

VODKA

Smirnoff 1818

Sky



WHISKY

Bell's

J&B

Jameson

Jameson Select Reserve

Jack Daniels

Johnny Walker Red Label

Johnny Walker Black Label

Single Malt
(Ask your waiter)

APPERITIF

Allesverloren Fortified Wine

Old Brown Sherry