



# 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)

41

Served on ice, with lemon.



## Chilli Oysters (6)

238

Deep-fried with chilli.

## Grilled Oysters (6)

242

Grilled, topped with garlic and cheese.

## Oyster Plate (6)

242

2 Fresh, 2 Chilli and 2 Grilled Oysters.

## Prawn Cocktail

146

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

## Carpaccio

220

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

## Beef Tartare

215

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

## Snails in Garlic Butter

121

Served with bread fingers.

## Cheesy Garlic Snails

132

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

## Chicken Livers

120

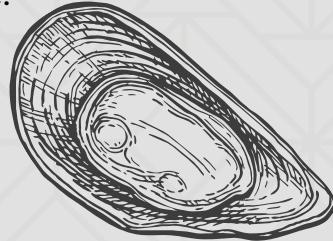
Pan-fried in a peri-peri sauce. Served with slices of French loaf.



## 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

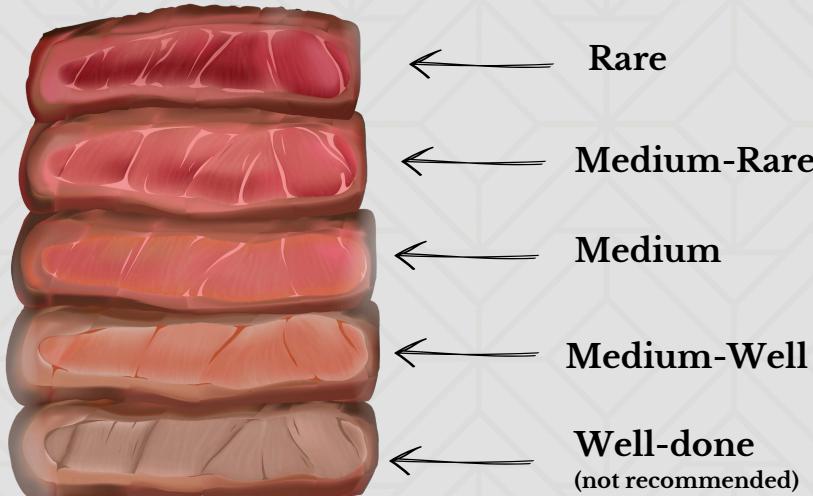


# STEAK

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



## 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 ( $\pm 300\text{g}$ ). 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

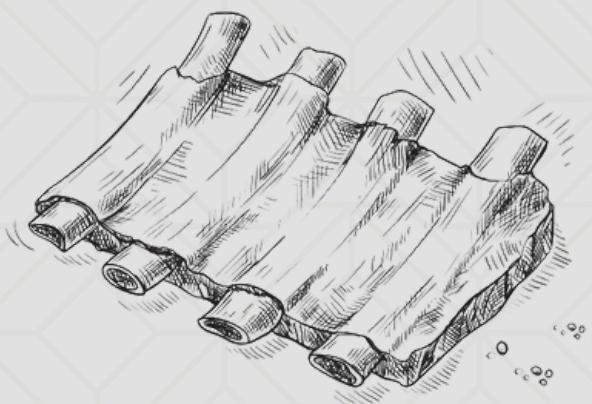
233

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

## Barbeque Ribs

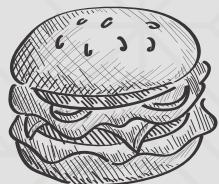
Slow-roasted, sticky barbecue pork spare ribs.

Full ( $\pm 800\text{g}$ ) 366  
Half ( $\pm 400\text{g}$ ) 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

$\pm 250\text{g}$  flame-grilled or Crumbed chicken breast, lettuce, onion, tomato and cheese, served on a sesame roll.

### Beef Prego Roll

203

$\pm 150\text{g}$  sliced steak, served with our peri-peri sauce, sautéed onions, served on a Portuguese roll.

### Chicken Prego Roll

159

$\pm 150\text{g}$  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.*

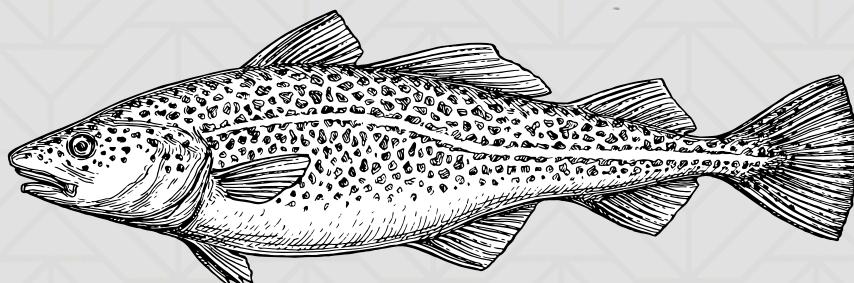
## GRILLED FISH

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

<b>Fresh Catch of the Day</b>	<b>243</b>
<b>Hake</b>	<b>217</b>
<b>Sole</b>	<b>322</b>
<b>Kingklip</b>	<b>383</b>
<b>Tuna Steak</b>	<b>444</b>
Pan seared tuna steak served on a medley of sautéed onion and bell peppers.	
<b>Norwegian Salmon</b>	<b>353</b>
Crispy skin salmon. Served with a piccata sauce.	
<b>Beer Battered Fish 'n Chips</b>	<b>225</b>
Battered hake fried to golden perfection.	
<b>Kingklip Hollandaise</b>	<b>466</b>
Grilled Kingklip served on a bed of sautéed onion and bell peppers, topped with a Hollandaise sauce.	

## EXTRAS

<b>Side Salad</b>	<b>55</b>
<b>Tomato &amp; Avo slices</b>	<b>77</b>
<b>Seasonal Vegetables</b>	<b>85</b>
<b>Butternut Mash</b>	<b>45</b>
<b>Bratkartoffeln</b>	<b>48</b>
<b>Sautéed Mushrooms</b>	<b>47</b>
<b>Sautéed Green beans</b>	<b>60</b>



## 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

390

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

## 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

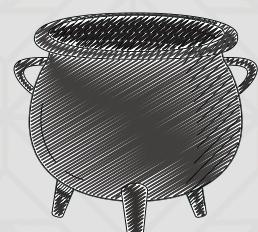
For One 540  
For Two 1050

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

<b>Malva Pudding</b>	72
A sweet, decadent South African sponge dessert soaked in tasty warm caramel butter sauce. Served with ice-cream or hot custard.	
<b>Apple Crumble</b>	82
A classic, homemade apple crumble served with ice cream, whipped cream or hot custard.	
<b>Chocolate Volcano</b>	107
A chocolate fondant served with ice-cream, whipped cream or hot custard.	
<b>Crème Brûlée</b>	81
A custard-based dessert topped with caramelised brown sugar.	
<b>Ice-cream</b>	60
Vanilla ice-cream served with chocolate sauce	
<b>Dom Pedro</b>	62
Single	62
Double	95
A blend of vanilla ice-cream and a <b>single or double</b> shot Whisky, Amarula, Kahlua, Frangelico or Peppermint liqueur.	
<b>Irish/ Kahlua Coffee</b>	61
Single	61
Double	94
A hot cocktail of filter coffee, sugar, a <b>double or single</b> shot of Jameson/Kahlua, topped with whipped cream.	
<b>Milkshake</b>	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

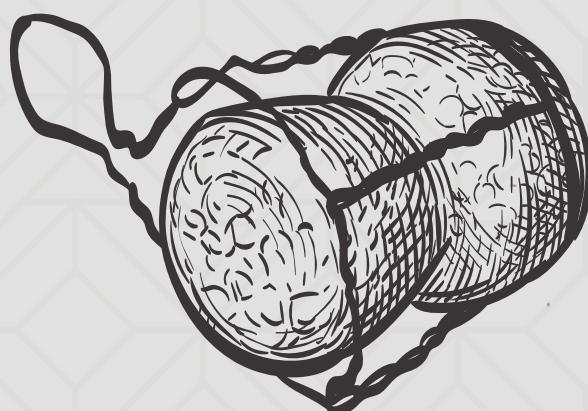
Boschendal Cuvée Brut (Franschhoek)	480
Da Luca Prosecco (Paarl)	374
Da Luca Prosecco 200ml (Paarl)	158

## 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 (Robertson) 406

Fryer's Cove (Doringbaai) 384

Paul Cluver (Grabouw) 332

Diemersdal (Durbanville) 297

# CHENIN BLANC

Fryer's Cove (Doringbaai) 369

Fat Bastard (Robertson) 325

Flagstone Poetry (Paarl) 299

# CHARDONNAY

De Wetshof Bon Vallon (Bonnievale) 477

Flagstone Two Roads (Paarl) 378

Boschendal 1685 (Franschhoek) 311



# MERLOT

Shannon Elgin (Elgin) 466

Fat Bastard (Robertson) 411

Backsberg (Franschhoek) 344

# PINOTAGE

Flagstone Truth Tree (Paarl) 431

Diemersdal (Durbanville) 410

Beyerskloof (Stellenbosch) 343

# SHIRAZ

Allesverloren (Riebeeck West) 460

Fat Bastard (Robertson) 416

Diemersdal (Durbanville) 357

## 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)

## 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)

## CABERNET

## SAUVIGNON

**Allesverloren** 474  
(Riebeeck West)

**Tokara** 413  
(Stellenbosch)

**Backsberg** 330  
(Franschhoek)



## DRINKS

## 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)

## APERITIF

Allesverloren Fortified Wine

Old Brown Sherry