

SNACKS

- V

FRENCH FRIES WITH CHEDDAR SAUCE & CRISPY ONION

50
- V

CRISPY ONION RINGS WITH TARTAR SAUCE

45
- V

CRISPY RYE BREAD WITH GARLIC SAUCE

50
- V

GRILLED CORN ON THE COB WITH BUTTER AND PAPRIKA

45

- NACHOS

75
- V

🔥

SERVED WITH CHEDDAR SAUCE, PICKLED JALAPEÑOS, TOMATO SALSA & GUACAMOLE

- GOLDEN-FRIED ANCHOVIES WITH TARTAR SAUCE & FRESH LEMON

75

- COLD WATER SHRIMPS

300G – 180

500G – 280
- GARLIC-ROASTED SKIN-ON SHRIMP, FINISHED WITH FRESH HERBS AND A SUBTLE TOUCH OF LEMON.

- FRIED CALAMARI

75
- DEEP-FRIED SQUID RINGS, CHOICE OF MARINARA OR TARTAR SAUCE

- GOLDEN SMOKED MACKEREL

55
- COLD-SMOKED MACKEREL FILLET, DELICATELY PREPARED TO PRESERVE ITS NATURAL RICHNESS, WITH A MILD SMOKY AROMA AND TENDER TEXTURE.

- FISH & CHIPS

85
- SERVED WITH CRISPY CHIPS, TARTAR SAUCE & MUSHY PEAS

- SHRIMP TACOS → 2 PCS.

70
- TOMATOES, AVOCADO, ONION, SOUR CREAM, GREENS, CHEDDAR CHEESE

- CHICKEN TACOS → 2 PCS.

65
- PICKLED JALAPEÑOS, TOMATO SALSA, GUACAMOLE, FRESH CORIANDER & MELTED CHEESE

- SPICY CHICKEN WINGS → 8 PCS.

85
- 🔥

SERVED WITH BLUE CHEESE SAUCE

- BEER PLATTER

145
- GARLIC BREAD, BEEF SAUSAGE, BRESAOLA, DRIED FISH CAVIAR, SMOKED CHEDDAR, PICKLED CUCUMBERS

STARTERS

- EMPANADAS

55
- STUFFED WITH BEEF CON CARNE & CHICKEN WITH ONION AND CHEESE, SERVED WITH CHIMICHURRI SAUCE

- CATCH OF THE DAY (FRIED FISH)

55
- LADYFISH OR NEEDLEFISH, CHOICE OF MARINARA OR TARTAR SAUCE, FRESH HERBS & A HINT OF LEMON

- SALMON TARTARE

75
- ONION, CHIVES, AVOCADO, PONZU SAUCE, RICE CHIPS, SESAME, CUCUMBER

- BEEF TARTARE

85
- QUAIL EGG, PARMESAN CHEESE, CROUTONS, CORNICHONS, SOURDOUGH TOAST, GREEN MUSTARD SAUCE

- HOMEMADE BEEF CHEBUREK PASTRY

65
- SERVED WITH ADJIKA & SOUR CREAM, FRESH HERBS

- CRISPY FRIED CAMEMBERT

55
- SERVED WITH CRANBERRY SAUCE

- MUSSELS

500G

95
- WITH SAUCE BY YOUR CHOICE:
→ WHITE WINE & GARLIC SAUCE
→ SPICY TOMATO SAUCE
→ CREAMY SAUCE
→ GORGONZOLA CHEESE SAUCE

DESSERTS

- VOLCÁN DE CACAO

40
- VALRHONA LAVA CAKE, DARK CRUMBLE, TAHITI VANILLA ICE CREAM, RASPBERRY COULIS

- CHERRY KISS CHEESECAKE

40
- VANILLA CHEESECAKE, CHERRY COMPOTE, HOMEMADE CHERRY SORBET

SALADS

- CRISPY EGGPLANT & TOMATO SALAD

95

- V

🔥

EGGPLANT, TOMATOES, ROMANO SALAD, ONION, SWEET CHILLI DRESSING, CORIANDER, SESAME

- GREEK SALAD

65

- V

JUICY TOMATOES, CRISP CUCUMBER, SWEET BELL PEPPER, AND TENDER RED ONION, CROWNED WITH OLIVES AND CREAMY FETA

- CAESAR SALAD WITH SHRIMPS

95

- ROMANO SALAD, CROUTONS, CHERRY TOMATOES, QUAIL EGG, CAESAR DRESSING, PARMESAN CHEESE & SHRIMPS

- CAESAR SALAD WITH CHICKEN

85

- ROMANO SALAD, CROUTONS, CHERRY TOMATOES, QUAIL EGG, CAESAR DRESSING, PARMESAN CHEESE & CHICKEN BREAST

BURGERS & BUNS

- VEGETARIAN BURGER

85

- V

AVOCADO-EDAMAME PATTY, BRIOCHE BUN, GUACAMOLE, TOMATO SALSA, RED ONION, ROASTED BELL PEPPER, VEGETARIAN MAYO & CHEDDAR CHEESE. SERVED WITH SWEET POTATO FRIES & KETCHUP.

- CHORIZO HOT DOG

85

- FRENCH FRIES, MELTED CHEESE, CHIMICHURRI SAUCE

- CHICKEN SLIDERS → TRIO

75

- JUICY SHREDDED CHICKEN, HOMEMADE BUNS, CHEDDAR CHEESE SAUCE, CRISPY ONION, PICKLES, BBQ SAUCE

- KICKBURGER

95

- DOUBLE BEEF PATTIES, CHEDDAR CHEESE, CARAMELISED ONION, PICKLES, FRENCH FRIES

PINSA ROMANA

- MARGHERITA

65

- V

CLASSIC SIMPLICITY AT ITS FINEST: FRESH TOMATO SAUCE, CREAMY MOZZARELLA, AND FRAGRANT BASIL

- VEGETARIANA

85

- V

A COLORFUL MEDLEY OF BELL PEPPERS, ZUCCHINI, BROCCOLI, RED ONION, AND FRESH SPINACH ATOP CREAMY MOZZARELLA AND RICH TOMATO SAUCE. A GARDEN OF FLAVORS IN EVERY BITE.

- CHICKEN & ZUCCHINI

85

- JUICY CHICKEN BREAST AND TENDER ZUCCHINI ON A BED OF MELTED MOZZARELLA AND TOMATO SAUCE

- DIAVOLA

85

- 🔥

SPICY SALAMI SPIANATA, MOZZARELLA, AND A PINCH OF CHILLI FLAKES OVER TOMATO SAUCE

- SALAMI

85

- CLASSIC SALAMI WITH CHEESE MOZZARELLA AND TOMATO SAUCE

- 4 CHEESES

90

- V

A CREAMY DREAM OF MOZZARELLA, PARMESAN, GORGONZOLA, AND BLUE CHEESE ON A WHITE CREAM SAUCE

- 4 SEASONS

90

- TOMATO SAUCE, MOZZARELLA, EARTHY MUSHROOMS, TENDER ARTICHOKE, SAVORY TURKEY HAM, AND OLIVES

SAFA MENU

- DRY WORS

55

- A CLASSIC SOUTH AFRICAN DRIED BEEF SAUSAGE, PERFECTLY SEASONED AND IDEAL FOR SNACKING.

- BILTONG MIX

75

- PREMIUM CUTS OF MARINATED, AIR-DRIED BEEF—TENDER, FLAVOURFUL, AND PACKED WITH AUTHENTIC TASTE.

- BOERIE ROLL

55

- SOFT BUN FILLED WITH TRADITIONAL BOEREWORS SAUSAGE, TOPPED WITH SWEET CARAMELIZED ONIONS. A COMFORTING FAVORITE.

- BOEREWORS SPIRAL SAUSAGE WITH CHIPS

95

- JUICY SPIRAL BOEREWORS SERVED WITH CRISPY CHIPS AND KETCHUP—SIMPLE, HEARTY, AND DELICIOUS.


FROM THE FLAME & GRILL

ANNOUNCING
KICKERS
LEGENDARY *SPORTS* BAR

MEAT & POULTRY

BBQ CHICKEN WINGS → 8 PCS. 85
GRILLED TOMATO, GREENS, LAVASH, SPICY HOMEMADE ADJIKA SAUCE

BEEF RIBS  120
COLESLAW SALAD, BEETROOT DEMI-GLACE SAUCE, BBQ SAUCE

LAMB CHOPS  135
SERVED WITH GRILLED TOMATO, FRESH GREENS, LAVASH, SPICY ADJIKA SAUCE

SHISH KEBAB – BY YOUR CHOICE WITH SIDE DISH OF YOUR CHOICE
→ CHICKEN 95
→ LAMB 105
SERVED WITH GRILLED TOMATO, GREENS, LAVASH, SPICY HOMEMADE ADJIKA SAUCE, SIDE DISH OF YOUR CHOICE

LULA KEBAB – BY YOUR CHOICE WITH SIDE DISH OF YOUR CHOICE
→ CHICKEN 95
→ LAMB 105
SERVED WITH GRILLED TOMATO, GREENS, LAVASH, SPICY HOMEMADE ADJIKA SAUCE, SIDE DISH OF YOUR CHOICE

SIDE DISH
→ FRENCH FRIES
→ GRILLED BABY POTATOES
→ RICE
→ GRILLED VEGETABLES

HOMEMADE 1-METER SAUSAGE CHOICE OF BEEF OR LAMB 360
RECOMMENDED FOR SHARING (SERVES 2-3)
SERVED WITH MUSTARD, SPICY ADJIKA, TARTAR SAUCE & HOT HORSE RADISH. SIDES: STEWED VEGETABLES, BRAISED CABBAGE, GARLIC POTATO WEDGES, LAVASH, FRESH GREENS, ONION & UZBEK TOMATOES

RARE

MEDIUM RARE

MEDIUM

MEDIUM WELL

WELL DONE



DEGREE OF ROASTING

RARE

Briefly seared, leaving a cool, ruby-red center. Silky and tender, this stage celebrates the pure essence of the beef, offering an intensely juicy and delicate texture.

MEDIUM RARE

Warm red center, tender and juicy, perfect balance of sear and succulence.

MEDIUM+

Warm pink center, slightly less red, juicy yet firmer, ideal compromise in doneness.

MEDIUM

Evenly warm with a rosy-pink core. Juicy yet firmer in texture, this stage balances tenderness with structure, ideal for those seeking a well-developed flavor without sacrificing moisture.

MEDIUM WELL

A precise midpoint between Medium Rare and Medium. The center is warm pink with just a whisper of red, delivering a luscious bite while beginning to showcase the meat's full body and depth.

WELL DONE

Cooked completely through to a uniform, rich brown. Firm and robust, this level offers a deeply developed flavor, favored by those who prefer no trace of pink.

STEAKS

PICANHA STEAK – BLACK ANGUS, 150 DAY GRAIN FED MB4  160
GRILLED VEGETABLES, DEMI-GLACE SAUCE
CHEF'S RECOMMENDED DONENESS → **MEDIUM RARE / MEDIUM**

RIBEYE STEAK – 150 DAY GRAIN FED MB4  180
GRILLED VEGETABLES, DEMI-GLACE SAUCE
CHEF'S RECOMMENDED DONENESS: **MEDIUM**

TENDERLOIN STEAK – 150 DAY GRAIN FED MB4  190
GRILLED VEGETABLES, DEMI-GLACE SAUCE
CHEF'S RECOMMENDED DONENESS: **MEDIUM RARE**

COWBOY RIBEYE STEAK (BONE IN) – BLACK ANGUS MB4, 150+ DAYS GRAIN-FED  360
GRILLED VEGETABLES, POTATO WEDGES WITH GARLIC, FRESH HERBS, PARMESAN CHEESE, BBQ & CHIMICHURRI SAUCE
CHEF'S RECOMMENDED DONENESS → **MEDIUM+**

FROM THE SEA

SHRIMP TAIL SKEWERS 65
SERVED WITH KIMCHI AIOLI, CHUKA SEAWEEED SALAD

GRILLED SALMON STEAK 95
SERVED WITH POMEGRANATE SAUCE, FRESH LEMON

GRILLED SEA BASS 95
SERVED WITH YUZU SAUCE, GRILLED CHERRY TOMATOES

PRICES ARE IN UAE DIRHAM & ARE INCLUSIVE OF 7% MUNICIPALITY FEE & 5% VAT. PLEASE NOTE THAT A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.



ANNOUNCING
KICKERS
LEGENDARY *SPORTS* BAR

MENU