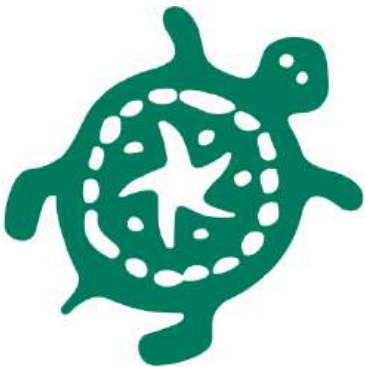


K O B E



SUITE RESORT

At Kobe Beach Restaurant we believe that great food brings people together.

Our menu is crafted with care, using fresh, quality ingredients and a passion for flavor. Whether you're here for a special occasion or a casual meal, we're honored to be part of your experience.

Sit back, relax, and enjoy.

Al Kobe Beach Restaurant crediamo che il buon cibo unisca le persone.

Il nostro menù è realizzato con cura, utilizzando ingredienti freschi, di alta qualità, e tanta passione per il gusto. Che siate qui per un'occasione speciale o per un pasto informale, per noi è un onore far parte della vostra esperienza.

Sedetevi, rilassatevi e buon appetito!



SEAFOOD STARTERS – ANTIPASTI DI MARE

Tris carpaccio – 1600 Kes

Tuna tartare with avocado – Tartare di tonno con avocado – 1900 Kes

Octopus with paprika – Polpo in emulsione di paprika dolce e olio extravergine – 1800 Kes

Citrus steamed prawns – Gamberi al vapore in aroma di agrumi– 2000 Kes

Catch of the day carpaccio – Carpaccio del pesce del giorno – 1500 Kes

Prawns cocktail – Cocktail di gamberi – 1800 Kes

MEAT & VEGETARIAN STARTERS – ANTIPASTI DI CARNE & VEGETARIANI

Honey and ginger pork carpaccio – Carpaccio di maiale con miele e zenzero – 1000 Kes

Beef carpaccio with parmesan shavings – Carpaccio di manzo con scaglie di parmigiano – 1600 Kes

Avocado bruschetta with tomato and basil cream – Bruschetta con avocado, pomodoro e basilico – 1000 Kes



SEAFOOD FIRST COURSES – PRIMI PIATTI DI MARE

Tagliolini with seafood flavour – Tagliolini ai frutti di mare – 3000 Kes

Paccheri with mediterranean octopus sauce – Paccheri con polpo in salsa mediterranea – 1800 Kes

Strozzapreti with seafood flavour – Strozzapreti ai frutti di mare – 3000 Kes

Prawns and mango gnocchi – Gnocchi con gamberi e mango – 2200 Kes

Seafood risotto – Risotto ai frutti di mare – 3000 Kes

Prawns risotto – Risotto ai gamberi – 2600 Kes

Spaghetti with clams – Spaghetti alle vongole – 2000 Kes

Lobster ravioli in basil & tomato sauce – Ravioli all'aragosta con sugo al pomodoro e basilico – 2600 Kes

Spaghetti lobster with tomato sauce – Spaghetti all'aragosta con salsa al pomodoro – 3000 Kes

Spaghetti with prawns and dry tomato pesto- Spaghetti con gamberi e pesto rosso – 2600 Kes



MEAT AND VEGETARIAN FIRST COURSES – PRIMI PIATTI DI CARNE E VEGETARIANI

Ravioli ricotta & spinach – Ravioli ricotta e spinaci – 1800 Kes

Pumpkin ravioli – Ravioli di zucca – 1800 Kes

Tagliolini with pesto Genovese – Tagliolini al pesto – 1000 Kes

Penne with tomato sauce – Penne al pomodoro – 1000 Kes

Tagliatelle Bolognese – Tagliatelle al ragu di carne – 1600 Kes

Rigatoni with gorgonzola and parmesan – Rigatoni con gorgonzola e parmigiano – 2200 Kes

SEAFOOD MAIN COURSES – SECONDI PIATTI DI MARE

Grilled Catch of the day with– Pescato del Giorno grigliato – 2600 Kes

Calamari stew – Stufato di calamari – 2400 Kes

Prawns curry with coconut rice – Gamberi al curry con riso al cocco – 2700 Kes

Frittura prawns and calamari – Frittura di gamberi e calamari – 3000 Kes

Octopus Luciana – Polpo alla Luciana – 2000 Kes

Grilled octopus with potato cream – Polpo con purea di patate – 2000 Kes

Lobster catalana – Aragosta alla catalana – 4500 Kes

Grilled lobster– Aragosta alla griglia– 4000 Kes



Prawns stir fry with rice – Gamberi saltati in padella con riso – 3000 Kes

Grilled prawns and calamari with mash potatoes – Gamberi e calamari grigliati con puree 3000 Kes

Coconut crumble prawns with mixed salad – Gamberi croccati al cocco fresco e cornflakes -2800 Kes

Kobe mixed grill (recommended for two pax) – Grigliata mista (raccomandata per due persone) – 6200 Kes

Prawns or fish tacos – Tacos di gamberi o pesce del Giorno – 2700 Kes

MEAT MAIN COURSES – SECONDI PIATTI DI CARNE

Grilled Beef cut served with your choice of mushroom, rosemary, or peppercorn sauce – Tagliata di manzo alla griglia servita con salsa a scelta: ai funghi, al rosmarino o al pepe verde. 2700 Kes

Curry chicken strips with rice – Straccetti di pollo al curry con riso – 1800 Kes

Beef scaloppine with mash potato – Scaloppine di manzo con puree – 2600 Kes

Chicken roulade with cooked ham and mozzarella served with seasonal veggie – Roulade di pollo con prosciutto cotto e mozzarella servite con verdura di stagione – 1800 Kes

Half baked chicken (45 min. wait) – Mezzo pollo al forno (45 min di attesa) – 2100 Kes

Chicken tacos – Tacos di pollo – 2000 Kes

Traditional Swahili dish – Piatto tipico swahili – 2500 Kes



SALADS – INSALATE

Chicken and bacon salad with lettuce, boiled eggs, feta, avocado, red onions and cherry tomato – Insalata di pollo e bacon con lattuga, uova, feta, avocado, cipolle rosse e pomodorini – 2200 Kes

Chicken salad with pineapple, lettuce, legumes, ground nuts and parmesan scales – Insalata di pollo con ananas, lattuga, legumi, noci e scaglie di parmigiano – 2200 Kes

Thai beef salad with carrots, chilli paste, sesame, cucumber, rocket and cherry tomatoes – Insalata thai di manzo con carote, pepperoncino, semi di sesame, cetrioli, rucola e pomodorini – 2600 Kes

Prawn salad with celery, black pepper and citrus dressing – Insalata di gamberi con sedano, pepe nero e condimento agli agrumi – 2600 Kes

Kobe salad with seasonal greens, lobster, prawns, oranges, cherry tomatoes, lettuce and rocket – Insalata Kobe con verdure di stagione, arancia, pomodorini, lattuga e rucola – 2600 Kes

Seafood salad with octopus, calamari, prawns, lobster, olives, cherry tomatoes and rocket – Insalata ai frutti di mare con polpo, calamari, gamberi, aragosta, olive, pomodorini e rucola – 3000 Kes

Octopus and potatoes salad – insalata di polpo e patate – 1800 Kes

Exotic salad with mango, avocado, cucumber, carrots and ground nuts OR prawns – insalata esotica con mango, avocado, cetriolo, carote e noci O gamberi – 1600 kes / 2600 Kes

Greek salad with feta cheese, tomatoes, onions, cucumber, black olives and origano – insalata greca con feta, pomodori, cipolle, cetriolo e olive nere e origano – 1600 Kes

Tuna and prawns salad, with beans, carrots, eggplant, baby marrow, tomato, boiled egg, rice, lettuce and rocket – Insalata di tonno e gamberi, con fagioli, carote, melanzane, zucchini, pomodoro, uova, riso, lattuga e rucola – 2600 Kes



SAMOSA CORNER – ANGOLO DELLE SAMOSA (3pcs)

Meat samosa – Samosa di carne – 600 Kes

Gorgonzola samosa – Samosa con gorgonzola – 800 Kes

Fish samosa – Samosa di pesce – 800 Kes

Prawns samosa – Samosa di gamberi – 900 Kes

Coriander and feta samosa – Samosa con feta e coriandolo – 900 Kes

BURGERS

(All burgers are served with chips / tutti gli hamburger sono serviti con patate fritte)

Kobe beef burger with scamorza cheese, lettuce, caramelized onions, dry tomato and basil – Hamburger di manzo con scamorza, lattuga, cipolle caramellate, pomodoro e basilico – 2100 Kes

Chicken burger with scamorza cheese, lettuce, onions, dry tomato and mayo – Hamburger di pollo con scamorza, lattuga, cipolle, pomodoro e maionese – 1900 Kes

Fish burger with lettuce and tartare sauce – Hamburger di pesce con lattuga e salsa tartara – 1900 Kes

Avocado and prawns burger with rocket – Hamburger con avocado, gamberi e rucola – 2200 Kes

Toast with cooked ham and scamorza – Toast con prosciutto cotto e scamorza – 1600 Kes



PIADINE

Parma ham, avocado and mozzarella – Prosciutto crudo, avocado e mozzarella – 1800 Kes

Tuna, mayo and tomato – Tonno, maionese e pomodoro – 1800 Kes

Chicken, avocado, tomato, lettuce and vinegrette sauce – Pollo, avocado, pomodoro, lattuga e salsa vinaigrette – 1600 Kes

Cooked ham and scamorza cheese or mozzarella – Prosciutto cotto con scamorza o mozzarella – 1600 Kes

Vegetarian with mozzarella cheese with zucchini, red pepper, onion – Vegetariana con formaggio, zucchini, peperone e cipolle – 1200 Kes

Parma ham, rocket and parmesan – Prosciutto crudo, rucola e parmigiano – 1800 Kes

SIDE DISHES – CONTORNI – 600 Kes

Basmati rice, French fries, Mashed potatoes, Grilled vegetables, Mixed salad, Masala chips, Onion rings, Garlic chips



DESSERT

Scoop of ice cream – Pallina di gelato – 360 Kes

(Vanilla, yoghurt, chocolate, hazelnut, stracciatella, coconut, lemon, mango, passion fruit, strawberry, black cherry, salted caramel, coffee)

Seasonal fruit – Piatto di frutta di stagione – 650 Kes

Crepe Nutella and banana – 1000 Kes

Affogato al caffè – 1200 Kes

Chocolate souffle with ice cream – Tortino al cioccolato con una pallina di gelato – 1000 Kes

Tiramisu – 1000 Kes

Crema catalana – 1000 Kes

Bruberry cheesecake – 1000 Kes



VEGETARIAN MENU

STARTERS - ANTIPASTI

Samosa with tomato and mozzarella – Samosa con tomato e mozzarella (3pcs) –
600 Kes

Vegetable samosa – Samosa con verdure (3pcs) – 600 Kes

Mediterranean chickpeas salad – Insalata mediterranea di ceci – 1500 Kes

Papad Paneer with spiced cocktail sauce – Papad Paneer con salsa piccante – 1200 Kes

FIRST COURSES – PRIMI PIATTI

Penne with Genovese pesto – Penne al pesto Genovese – 1000 Kes

Spaghetti alla Sorrentina – 1300 Kes

Penne all'arrabbiata – 1000 Kes

MAIN COURSES – SECONDI PIATTI

Vegetable burger with fries – Hamburger vegetale con patatine fritte – 1400 Kes

Vegetable curry with coconut rice – Curry alle verdure con riso al cocco – 1600 Kes

Toast margherita with coleslaw salad – Toast margerita con insalata di cavolo –
1200 Kes

Paneer masala with naan bread – 1200 Kes



JUICES - 800 Kes

CARROT AND GINGER ZING

A vibrant mix of large carrots, zesty ginger, juicy orange, optional honey, and refreshing water.

REFRESHING WATERMELON MINT

A summery concoction of watermelon cubes, fresh mint leaves, lime juice, and a hint of honey.

PASSION FRUIT CITRUS SPLASH

An exotic blend of ripe passion fruits, orange, lemon, and optional honey, balanced with water.

MANGO & GINGER DELIGHT

A tropical treat combining ripe mango, fresh ginger, orange juice, and optional honey.

CITRUS & CUCUMBER REFRESHER

A cool mix of cucumber, orange, lemon, mint leaves, and refreshing water.

PINEAPPLE & BASIL BUST

A delightful combination of pineapple chunks, fresh basil leaves, lime juice, and water.

HEALTHY BERRY BLEND

A luscious blend of mixed berries, banana, yogurt or coconut milk, and lemon juice.



WATER

Still Water 330 ml 250 Kes - Still Water 700 ml 300 Kes

Sparkling Water 330 ml 300 Kes - Sparkling Water 700 ml 400 Kes

SODAS

Coca cola, Coca cola zero, Sprite, Fanta, Lemon Krest, Stoney, Tonic Water, Soda Water, Ginger Ale 300 Kes

Red bull 500 Kes

CAFFETTERIA

Espresso 300 Kes - Espresso Decaf 350 Kes – Cappuccino 350 Kes

Latte Macchiato 350 Kes - Cappuccino Decaf 450 Kes - Caffè Shakerato 400 Kes

Caffè Shakerato with Amarula 1000 Kes - Glass of Milk 200 Kes –

Aromatic Tea Sachet 200 Kes – Masala Tea 450 Kes

CLASSIC JUICE

Pineapple, Passion Fruit, Mango, Orange 450 Kes

Milk and 2 scoops of ice cream 1,000 Kes

BEER

Tusker Lager, Tusker Malt, Tusker Lite, Tusker Cider, White Cap, Guinness, Pilsner 500 Kes

Heineken 600 Kes – Heineken 0.0 600 Kes

Specialist Beers: Jua Kali & Bila Shaka 600 Kes

Corona, Desperados 700 Kes



WHITE WINES

Spier Signature Sauvignon Blanc - S. Africa G:800 Kes B:4,000 Kes

Vitevis Pinot Grigio delle Venezie DOC – Italy G:1000 Kes B:4,500 Kes

Spier Signature Chardonnay - S. Africa 4,000 Kes

Trebbiano Rubicone 168 Bianco -Italy 4,000 Kes

Pinot Grigio Terre d’Abruzzo – Italy 4,000 Kes

Hesketh Sauvignon Blanc - Australia 4,200 Kes

Hesketh Lost Weekend Chardonnay - Australia 4,200 Kes

Hesketh Pinot Grigio R.o.E - Australia 4,200 Kes

Bruce Jack Pinot Grigio - S. Africa 4,200 Kes

Septima Chardonnay – Argentina 4,200 Kes

Decanal Pinot Grigio - Italy 4,200 Kes

Bruce Jack Reserve Chardonnay - S. Africa 4,500 Kes

Ruffino Pinot Grigio Delle Venezie Doc Lumina – Italy 4,500 Kes

Vergelegen Premium Sauvignon Blanc – S. Africa 4,500 Kes

Clearwater Cove Sauvignon Blanc - N. Zealand 4,500 Kes



RED WINES

Bruce Jack Shiraz - S. Africa G:800 Kes B:4,000 Kes

Sangiovese Rubicone 168 Rosso - Italy 4,000 Kes

Montepulciano Terramare – Italy 4,000 Kes

Primitivo Puglia Rosso - Italy 4,200 Kes

Ruffino Chianti Docg – Italy 4,500 Kes

Chianti Melini Rosso - Italy 5,000 Kes

Imperial Reserve Cune – Spain 11,000 Kes

ROSE' WINES

Decanal Pinot Grigio - Italy G:800 Kes B:4,000 Kes

La Bollina Rumia Rosé - Italy 4,000 Kes

Hesketh Wild at Heart Rosé - Australia 4,200 Kes

Bruce Jack Sauvignon Blush - S. Africa 4,200 Kes

La Vieille Ferme' Rose – France 4,200 Kes

Vergelegen Premium Florence Rose – S. Africa 4,500 Kes



SPARKLING WINES

Fantinel Spumante Cuvee Prestige - Italy G:800 Kes B:4,000 Kes

Blanc De Blanc Spumante Extra Dry - Italy 4,000 Kes

Bollina Cuvee - Italy 4,000 Kes

Pecorino Spumante Prosecco – Italy 4,200 Kes

Prosecco Superiore Valdobbiadene - Italy 5,000 Kes

CHAMPAGNE

Laurent Perrier La Cuvee Brut – France 23,000 Kes

Moet & Chandon - France 23,000 Kes



COCKTAILS – 1,500 Kes

Kobe Hammer: Vodka, White Rum, pineapple juice, orange
juice & amaretto

Caipirinha: Bacardi, fresh lime, and sugar

Caipiroska: Vodka, fresh lemon, and sugar

Cucumber & Basil Smash: Gin, muddled cucumber,
basil, and lime

Blue Lagoon: Vodka, Blue curaçao, orange juice

Pineapple Margarita Spritzer: Tequila, fresh pineapple juice,
lime juice, and club soda

Amaretto Spritz: Amaretto, Prosecco, lime juice, soda water

Daiquiri: Rum, fresh lime juice, and simple syrup

Dawa: Vodka, lime juice, and honey

Gin/Vodka Lemon: Choice of gin or vodka with fresh lemon

Gin/Vodka Tonic: Classic with tonic water and lime

The Emerald: Malibu', Orange liqueur, Blue curaçao, coconut cream, pineapple juice,
lime juice

Aperol Wine Lemonade: Aperol, White Wine, lime juice, soda water

Watermelon Mint Mojito: Refreshing watermelon
and mint with lime soda.



COCKTAILS – 1,500 Kes

Margarita: Tequila, lime juice, and orange liqueur

Mojito: White rum, mint, lime, and soda

Moscow Mule: Vodka, ginger beer, and lime

Piña Colada: Rum, coconut cream, and pineapple juice



Lobster Menu

STARTER

Lobster Slices in Vinaigrette of Extra Virgin Olive Oil, Ginger, and Passion Fruit

FIRST COURSE

Lobster Ravioli in a Cream of Leek and Pistachio

MAIN COURSE

Grilled Lobster marinated in Exotic Mango Sauce

DESSERT

Scoop of lemon sorbet

9,000/- Per Person, Drinks Excluded





Crab Menu

STARTER

Crab Tower in an Emulsion of Orange and Ginger

FIRST COURSE

Tagliolini with Crab in Sea Pesto with Juniper Berries

MAIN COURSE

Crab Catalana

DESSERT

Catalan Cream with Lime

7,500/- Per Person, Drinks Excluded





Prawns Menu

STARTER

Jumbo Prawns in Goddess Sauce

FIRST COURSE

Prawns and Radicchio Risotto

MAIN COURSE

Steamed Prawns with Citrus in an Emulsion of
Soy, Ginger, Lime, Rum, and Honey

DESSERT

Chocolate Souffle' with Vanilla Ice Cream

9,000/- Per Person, Drinks Excluded

