

# SIROUS RESTAURANT

## Steak, Grill & Persian Specialities

### TAKEAWAY & HOME DEIVERY

#### STARTERS

<b>Soup of the Day with Ciabatta bread (V)</b>	4	<b>Smoked Salmon Asparagus Wrap</b>	7
<b>Hummus with Persian Lavash bread</b>	4	<b>Aubergine and Yoghurt Bourani</b>	6
<b>Tzatziki with Persian Lavash bread(V)</b>	4	<b>Pan-fried Mushroom with Garlic (V)</b>	4
<b>Chicken Liver Pâté with Ciabatta bread</b>	4	<b>Mixed Olives(V)</b>	3.5
<b>Cheese Platter with Smoked Salmon</b>	12	<b>Grilled Chicken fillet skewer with mini salad</b>	6
<b>Mixed Platter</b> selection of cheeses, chorizo, salami, olives and crackers	8	<b>Kookoo Sabzee</b> Persian Herb Frittata with yogurt and Lavash bread	6
<b>Mirza Ghasemi</b> Persian Aubergine, Garlic & Onions dip served with Lavash bread	6	<b>Salad Olivieh-</b> Chicken and Potato Salad with potato, cooked chicken breast, boiled egg, peas, carrot & gherkins	5

#### OUR STEAKS

All our Steaks are Premium Black Gate Signature Steaks 28 days aged

<b>Rump Steak 250g(9OZ)</b> hidden gem of succulent steaks	13	<b>Rib Eye Steak 250g(9OZ)</b> rich, tender, juicy and full-flavored	16
<b>Fillet Steak 250g(9OZ)</b> most tender and free of any fat with full flavour	24	<b>T- Bone (500g - 600g)</b> Sirloin and Fillet steak cooked on the bone	28
<b>Gate Côte de Bœuf (Two sharing)</b> chef's favourite cut, approximately 3lb(1200g) better known as 'Rib eye on the bone'			46

We recommend all steaks are cooked medium rare for the best quality  
All our steaks are S/W super crispy fries and choice of Peppercorn, Bernaise, Cream and Mushroom, Mayonnaise and Whole Grain Mustard or Chimichurri sauce

#### PERSIAN SPECIALS

<b>Ghorm Sabzi Polo</b> (Persian herb Lamb stew) Diced Lamb Stew the Persian herbs, kidney beans served with Saffron Rice	10
<b>Koobide Kebab</b> grilled minced lamb skewers with Saffron rice and grilled tomato (two skewers)	9.5
<b>Jooje Kebab Polo</b> grilled Chicken fillet pieces with Saffron Rice & grilled tomato	10
<b>Aubergine and Lamb Stew with Saffron Rice</b> grilled aubergines & diced lamb in tomato sauce	10
<b>Mahiche Polo</b> Slow cooked lamb shank (500 g) Served with Saffron Rice	14
<b>Courgette and Lamb Stew with Saffron Rice</b> grilled aubergines & diced lamb in tomatoes sauce	10

#### SPECIALS

<b>Gourmet Steak Burger with Fries</b> on bed of mustard mayo sauce with sliced tomato and green leaves (add cheese, bacon or avocado £1 each)	8
<b>Vegan Burger</b> with fries, tomato & green leaves on bed of mustard mayo sauce. (extras £1 each)	8
<b>Half Rack of Pork Ribs and Fries</b> Grilled half rack of Pork ribs in BBQ sauce with fries	11
<b>Grilled Lamb Cutlets</b> four grilled lamb cutlets served with fries	14
<b>Grilled Sea Bass Fillet</b> on bed of pan-fried artichoke and spinach	14
<b>Deep Fried Baby Calamari</b> on bed of salad leaves and Mayo sauce	10

Vegetarian Stew options are available on request

#### SALADS & SIDES

<b>Chicken Caesar Salad</b>	8	<b>Pan-Fried Artichoke Hearts</b> with garlic & spinach	4
<b>Greek Salad (V)</b>	6	<b>Pan-Fried Mangetout</b> in garlic and olive oil	4
<b>Mixed Salad (V)</b>	3	<b>Pan-Fried Asparagus in Garlic Butter(V)</b>	4
<b>Crispy Fries (V)</b>	3	<b>Pan-Fried Padron Peppers with Garlic (V)</b>	4
<b>Sweet Potato Fries (V)</b>	4	<b>Saffron Rice (V)</b>	3.5
<b>Sweet Corn with Butter (V)</b>	4	<b>Persian Lavash bread</b>	1

#### DESSERTS

<b>Chocolate Cake</b>	5	<b>Honeycomb Ice Cream</b>	4
<b>Churros with Chocolate Sauce</b>	5	<b>Cheese Platter-</b> Selection of cheese and crackers	8
<b>Baklava</b> sweet dessert made of layers of flaky pastry filled with crushed nuts & honey syrup (each)			1