

SIROUS RESTAURANT

Steak & Persian Cuisine

STARTERS & MEZES

COLD STARTERS & MEZE

Chicken Liver Pâté with Ciabatta bread	6	Tzatziki with Persian Lavash bread(V)	5
Mixed Olives(V)	3.5	Hummus with Persian Lavash bread (V)	5
Mixed Maze. Kookoo Sabzi, Hummus, Olives, Salad Olivieh and Tzatziki with Persian Lavash bread (V).	18	Salad Olivieh Persian style chicken and potato salad with cooked chicken breast, potato, boiled egg, peas, carrots & gherkin in mayonnaise and lemon juice	7
Mixed Platter selection of cheeses, chorizo, salami, olives & crackers	12	Aubergine & Yoghurt Bourani (V) baked Aubergine tossed in fried onions, garlic & chopped tomatoes served with Persian Lavash bread	6

HOT STARTERS

Soup of the Day with Ciabatta bread (V)	4	Pan-fried Mushroom with Garlic (V)	5
Mirza Ghasemi (V) baked Aubergine tossed in fried onions, Garlic, chopped tomato and egg served with Persian Lavash bread	7	Kookoo Sabzee (V) Persian herb frittata served with strained yogurt and Persian Lavash bread	6

OUR STEAKS

All our Steaks are Premium Steaks 28 days dry aged

Sirloin Steak 250g(9OZ) Sirloin is leaner parts of a steak and contain high protein and tastes delicious	15	Fillet Steak 250g(9OZ) most tender and free of any fat with full flavour	24
Rib Eye Steak 250g(9OZ) rich, tender, juicy and full-flavored	16	T- Bone Steak (500g - 600g) Sirloin and Fillet steak cooked on the bone	28

BlackGate Côte de Bœuf (Two sharing) **46**

chef's favourite cut, approximately 3lb(1200g) better known as 'Rib Eye on the bone' Rich marbling throughout

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, Cream and Mushroom, Chimichurri, Mayonnaise and Whole Grain Mustard sauce

PERSIAN CUISINE, GRILLS & SPECIALS

Ghorm Sabzi Polo (Persian herb Lamb stew) Diced Lamb Stew with Persian herbs, kidney beans served with Persian Saffron Rice	12	Aberdeen Angus Steak Burger with Fries on bed of burger sauce with sliced tomato and green leaves	8
Persian Style Lamb Shank (Mahiche Polo) Slow cooked lamb shank in tomato, carrot and herbs sauce S/W Saffron Rice	16	House Special Aberdeen Angus Steak Burger with cheese, bacon, burger sauce, sliced tomato and green leaves & fries	10
Chelo Koobide Kebab grilled mince lamb skewer with Saffron rice Two Skewers with Saffron rice and grilled tomato	8 12	Vegan Burger with fries, tomato & green leaves on bed of mustard mayo sauce. (extras £1 each)	8
Chelo Jooje Kebab grilled skewer of Chicken fillet pieces with grilled tomato served with Persian Saffron Rice, salad or fries	12	House Special Turkey Burger with Fries Grilled home-made Turkey burger with burger sauce, tomato, ketchup & fries	8
Cholo Kebab Makhloot grilled Chicken fillet skewer, one Skewer of minced lamb and grilled tomato served with Saffron rice	14	Half Rack of Pork Ribs with Fries Grilled and slow cooked half rack of Pork ribs in BBQ sauce with fries	13
Aubergine and Lamb Stew with Saffron Rice grilled aubergines & diced lamb in tomato and herbs sauce served with Saffron rice	12	Grilled Lamb Cutlets four grilled lamb cutlets served with fries or salad	16
House Special Steak Meatballs in tomato and herbs sauce served with Persian Saffron rice, fries or salad	12	Deep Fried Baby Calamari on bed of salad leaves and Mayo sauce	13
Grilled marinated chicken wings with fries Persian style grilled marinated chicken wings S/W fries & sweet chilli sauce	10	Seabass with Artichoke hearts fillet of seabass on pan fried Artichoke hearts, Spinach and garlic	15
Mixed Persian Kebab (two sharing) Grilled Lamb cutlets (4), skewer of grilled chicken fillet two skewers minced lamb kebabs & grilled tomato served with Persian Saffron rice		35	

Vegetarian Stew options are available on request

SALADS & SIDES

Chicken Caesar Salad	9	Pan-Fried Artichoke Hearts with garlic & spinach (V)	5
Greek Salad (V)	7	Pan-Fried Mangetout in garlic and olive oil (V)	5
Mixed Salad (V)	4	Super Crispy Fries (V)	3.5
Persian Saffron Rice (V)	3.5	Sweet Potato Fries (V)	4
Sirous Persian Omelette three eggs pouched on pan-fried chopped tomato, garlic and herbs served with Persian Lavash bread	7	Persian Lavash bread (V)	1

DESSERTS

Churros with Chocolate Sauce	5	Honeycomb Ice Cream	4.5	Baklava (4 pieces) Sweet Turkish dessert made of layers of flaky pastry filled with crushed nuts & honey syrup	4
Chocolate Cake	5	Vanilla Ice Cream	4		
Home-made Crème Brûlée	5	Cheese Platter- Selection of Cheeses, Olives & Crackers	10		