

Sirocco

APPETIZERS, SALADS & SOUP

GARDEN FRESH SALAD (Hc, V) 45
Mix Leaves, tomato, cucumber, bell pepper, sweet corn, black olive, fresh mint leaves, avocado, sweet corn and white onion with vinaigrette dressing
Add: chicken 50
CLASSIC CAESAR (D, E, F, G) 50
Romaine lettuce, parmesan cheese, beef bacon, croutons, anchovy dressing
Add: grilled salmon (F) 55
Add: grilled chicken 55
HALLOUMI AND PURSLANE SALAD (D, V) 55
Fried halloumi, fresh thyme, grapes and green olives with pomegranate dressing
STICKY CHICKEN WINGS (G, Ss, SO) 45
Crispy chicken wings tossed in sweet and spicy Gochujang sauce scallions and sesame with radish kimchi
COLD MEZZEH (D, G, N, Ss, V) 45
Hummus, mutable, vine leaves, muhamara, fattoush and labneh with Arabic bread
CREAMY YELLOW LENTIL SOUP (D, G, V) 35
Garlic croutons, cauliflower and cumin chips and fresh lemon wedges
THE COOK'S SOUP... 35
Ask for our daily choice
ROASTED TOMATO SOUP (V, D, G) 35
Served with cheese and garlic croutons.
DETOX (F, E, HC) 50
Organic broccoli, kale & sugar peas, feta, poached egg & croutons
Choose: fresh salmon / chicken/ halloumi
POKE (D, E, HC) 55
Sticky black rice, cured tuna, sesame, pickled ginger, avocado and soy dressing
ZESTE POUTINE (D, G) 70
Pulled beef rib over fries with cheese sauce and freshly grated sharp cheddar

SANDWICHES & TACOS

GREEK LAMB KOFTA WRAP (D, G, N) 55
Fresh pita bread, low fat yoghurt, fresh mint leaves and pistachio
GRILLED CHICKEN CLUB (D, E, G) 60
Toasted bread, roast chicken, bacon, fried egg, tomato, cheese, lettuce and mustard mayonnaise spread
THE SIROCCO BURGER (D, E, G, Ss) 75
Roasted Tomatillo salsa, chile rubbed grilled corn, lettuce, avocado, and mary rose sauce

MAIN COURSE

ASIAN SPICED GRILLED SALMON FILLET (F, So, Ss, G) 85
Served with sautéed black rice, broccolini, kale and cherry tomatoes
SLOW BRAISED LAMB SHANK TAGINE (D, G, N) 100
Fresh dates, saffron cous cous, coriander and pomegranate
10 oz BEEF RIB EYE STEAK (D, G) 165
Chunky fries -or- Buttered mashed potatoes
Mushroom sauce -or- Peppercorn sauce
Sautéed vegetables
GRILLED BABY CHICKEN (D) 100
Marinated with garlic herbs and chef's secret spices served with mashed potato and Sautéed vegetables
ORIENTAL GRILL (D, E, G) 125
Lamb kofta, shish taouk, chicken kofta grilled with Arabic spices and herbs, saffron rice and grilled vegetables
BUTTER MASALA (D, G, N, V) 75
Spicy onion and tomato masala with paneer cheese or chicken served with paratha and basmati rice
Chicken or Paneer (V)
KASHMIRI LAMB ROGAN JOSH (D) 75
Slow cooked lamb curry with garlic, ginger and spices with basmati rice and yoghurt
BIRYANI: (D, G, N)
Basmati rice with saffron, cashew nuts and spices served with raita, mango chutney and papadam
Vegetable (V) 65
Lamb 80
Chicken 75
Shrimp (S) 78

SIGNATURE MAC & CHEESE

CHEESE 4 (D, E, G, V) 55
Sharp cheddar, sweet muenster, Swiss and pecorino MAC n CHEESE
SLOW BEEF SUB (D, E, G) 55
Pulled beef MAC n CHEESE, smoked melted mozzarella and chunky tomato

PASTA & PIZZA

SHRIMP PESTO LINGUINE (S, G, D, E) 75
Grilled shrimps tossed in a creamy pesto sauce, served with garlic herb bread
MUSHROOM AND BACON SPAGHETTI CARBONARA (D, G, E) 70
Served with parmesan cheese and garlic herb bread
SPAGHETTI BOLOGNESE (D, G, E) 70
Minced beef, tangy tomato sauce with freshly shaved parmesan
MARGHERITA (D, G, V) 50
Tomato sauce, Treccia mozzarella and basil
PICCANTE (D, G) 55
Mozzarella, spicy beef sausage, button mushroom, rocket leaves, grana padano cheese
QUATTRO STAGIONI (D, G) 55
Buffalo mozzarella, grilled vegetables

DESSERT

FLOURLESS BROWNIE (D, E, N) 40
Walnuts, caramelized apple, vanilla ice cream and chocolate sauce
TRADITIONAL UM ALI (D, G, N) 40
Sweetened cream and puff pastry baked with almond and pine nuts
FRESHLY SLICED FRUITS (D) 45
Water melon, pineapple, rock melon and mixed berries
ICE CREAM AND SORBET (D) 35
Ask for our daily flavours...
VANILLA CRÈME BRULEE (D, E) 40
Burn with cassonade sugar

Sirocco

COFFEE*

Espresso sgl dbl	20 25
Macchiato	25
Americano	25
Cappuccino	25
Caffé latte	25
Turkish coffee sgl dbl	22 25
Hot Chocolate	25
Iced Coffee	25

*Decaffeinated available on request

TEA

25

English breakfast	Earl grey
Jasmine green	Moroccan mint
Green forest fruits	Green tea
Pure chamomile	
Iced Tea	25

FRESH JUICE

25

Orange	Carrot
Watermelon	Mango
Lemon mint	Green apple
Pineapple	

SOFT BEVERAGES

19

Coca - Cola Diet Coke	Ginger Ale
Sprite Sprite Light	Soda water
Fanta	Tonic water

WATER

	S	L
Local water	12	17
Aqua Panna	28	38
San Pellegrino	28	38

ENERGY DRINKS

Red Bull	35
----------	----

MOCKTAILS

30

Right Thyme

Fresh green apple juice, fresh lemon juice, lime, thyme syrup

Innocent Cosmo

Fresh cranberry juice, fresh lemon juice, hibiscus grenadine

Coasta Colada

Pineapple Juice, Coconut Syrup, Blue Curacao Syrup

HOUSE SPIRITS

40
per shot

Bombay Sapphire

Smirnoff Red

Bacardi

Johnnie Walker Red Label

El Jimador Blanco

GIN

per shot

Bombay Sapphire	40
Hendricks	70

VODKA

per shot

Absolut Blue	45
--------------	----

RUM

per shot

Captain Morgan Spice	40
----------------------	----

COCKTAILS

65

Mojito

White Rum, lemon wedges, simple syrup, mint

Cosmopolitan

Vodka, orange juice, cranberry juice, lemon juice.

Margarita

Tequila, lime juice, cointreau

TEQUILA

El Jimador Reposado

40
per shot

BEER

Corona	50
Heineken	50
Stella	50
Tiger	50

WHITE WINE

	GLS	BTL
Chardonnay, Santa Julia	50	240
Sauvignon Blanc Lapostolle	45	220
Pinot Grigio, Zonin	50	240

RED WINE

	GLS	BTL
Malbec, Santa Julia	50	225
Shiraz Argento	50	225
Cabnet Sauvignon Santa Julia	55	265

ROSE WINE

	GLS	BTL
De Bortoli Rose	50	240

SPARKLING WINE & CHAMPAGNE

	GLS	BTL
Tattinger	150	690
Atto Primo	60	290

WHISKY /CONGAC

Jack Daniels	60
Johnnie Walker Black Label	63
Chivas Regal, 12 years	70

per shot