

Sirocco

immerse your senses

.....
 **ZESTY** 
MOUTH-WATERING
.....

DELIGHTFUL

CRISPY & CRUNCHY  YUM

.....
 **FRUITY**
SHAKEN & STIRRED  **BUBBLY** 
.....

 **BACON** 
.....

FULL  **BODIED**
.....

LIP-SMACKING 
.....

SWEET & SOUR  **ROASTED**
TOASTED **BREWED**

.....
GOURMET  **MELTING**
.....

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 Sirocco Restaurant  @Siroccoknysna



CRAFT BEERS & CIDERS



Mitchell's 90 Shillings (330ml) - R45
 Mitchell's Raven Stout (330ml) - R45
 Mitchell's Old Wobbly (330ml) - R48



Aces Brew Worx - Premium Lager (440ml) - R65



CBC - Krystal Weiss (340ml) - R45
 CBC - Lager (340ml) - R42



Brewdog - Dead Pony Club Pale Ale (330ml) - R80
 Brewdog - Vagabond Pale Ale Gluten Free (330ml) - R80



Darling Brew - Blood Serpent (500ml) - R75
 Darling Brew - Bone Crusher (500ml) - R72
 Darling Brew - Slow Lager (500ml) - R68
 Darling Brew - Sun Gazer (500ml) - R65



Devil's Peak - First Light Golden Ale (340ml) - R52
 Devil's Peak - Lager (340ml) - R42
 Devil's Peak - Pale Ale (340ml) - R42
 Devil's Peak - The Kings Blockhouse IPA (340ml) - R60



Drifter - The Legend Lager (330ml) - R60
 Drifter - The Scallywag IPA (330ml) - R65
 Drifter - The Stranded Coconut (330ml) - R60



Garagista Beer Co. - Bat Piss Lager (330ml) - R65
 Garagista Beer Co. - Pale Ale (330ml) - R65
 Garagista Beer Co. - Tears of the Hipster (330ml) - R66



Lakeside Beerworks - London Ale (440ml) - R68



Mad Giant - The Guzzler Pilsner (340ml) - R50
 Mad Giant - True Grit Amber Ale (340ml) - R52



Stellenbrau Craven Lager (330ml) - R48



Dragon Brewing Co. - Fiery Ginger (440ml) - R60
 Dragon Brewing Co. - Fiery Ginger & Apple (440ml) - R60



Jack Black Lager (340ml) - R40



Cluver & Jack Apple Cider (340ml) - R48



Everson's Apple Cider (340ml) - R52
 Everson's Pear Cider (340ml) - R52



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BURGERS & LIGHT MEALS



ORIGINAL NACHOS – R82

Nacho crisps topped with melted cheddar & mozzarella, guacamole, tomato salsa, sour cream and your choice of chilli or not.



HAKE & CHIPS – R94

Line-caught hake deep-fried in our traditional batter served with old style chips and tartare sauce.



FRIED CALAMARI RINGS – R128

Calamari rings dusted in seasoned flour & fried until golden brown. Served with old style chips, tartare sauce & a "nibble" salad.



CHEFS CHICKEN BAGUETTE – R94

Diced Chicken breast and mayonnaise with avocado, onions and a hint of peri peri sauce known as "the Business". Served on a "Black Pepper & Rocksalt" baguette with old style chips.

BEEF BURGER – R88

100% pure beef patty flame grilled to your liking with lettuce, tomato & fried onions. Served with old style chips.



CHICKEN BURGER – R82

Succulent chicken breast flame grilled and basted with our lemon & herb sauce served on a sesame seed bun with lettuce, tomato & fried onions. Served with old style chips.



SIROCCO GOURMET BURGER – R108

Sirocco burgers as above with additional guacamole, mozzarella & chorizo. (Available in 100% pure beef patty or grilled chicken breast)

BACON & CHEESE BURGER – R108

Home made Sirocco beef patty topped with grilled back bacon and finished with a slab of smooth mozzarella cheese.

PINEAPPLE & CHEESE BURGER – R96

Home made Sirocco beef patty topped with a slice of pineapple and finished with a slab of smooth mozzarella cheese.



JALAPENO & FETA CHEESE BURGER – R98

Home pickled Jalapeno chillies served with creamy Danish feta cheese on top of our Sirocco beef patty.



Allergen Notice: Please be advised that food prepared in our restaurant may contain the following ingredients.... milk, eggs, wheat, nuts, peanuts, fish and shellfish. Should you have any special dietary requirements or allergies, please speak to our supervisory staff, before placing your food orders.



VEGETARIAN



SPICY



SIROCCO FAVOURITE

PIZZAS



GARLIC & HERB FOCCACIA - R45

Using our crispy thin pizza base.

{ADD FETA - R18}

MARGHERITA PIZZA - R68

A perfectly prepared thin base Pizza topped with homemade tomato sauce and herbs, smothered with mozzarella cheese.



SQUEELER - R124

Bacon, chorizo and ham topped with a drizzle of sweet 'n sour sauce.



CORONATION CHICKEN PIZZA - R106

Mild curried, free range chicken breast with spring onions, mayonnaise, and turmeric.

TROPICAL - R114

Chicken, bacon, banana and pineapple.



PORTUGUESE - R122

Chicken, chorizo, "The Business" peri peri sauce and avocado (seasonal).



VEGETARIAN - R98

Rocket, cocktail tomatoes, mushrooms and spring onion with a drizzle of balsamic reduction.



THE AVIATOR PIZZA - R132

Black forest ham, Danish feta, fresh rocket & avocado (seasonal).

QUAYSIDE SEAFOOD PIZZA - R138

Fresh mussels, calamari, prawns, linefish and spices.



SUNSET NACHO PIZZA - R118

BBQ free range chicken breast with home made guacamole, freshly chopped tomato & onion salsa, sour cream, chilli & coriander.

TOPPINGS & EXTRAS

Black Forest Ham R24

Bacon R24

Gypsy Ham R22

Imported Anchovies R22

BBQ Chicken R22

Salami R22

Avocado R18

Extra Cheese R18

Brown Mushroom R18

Danish Feta R18

Calamata Olives R16

Red Peppers R16

Pineapple R14

Fresh Rocket R14

Banana R12

Chopped Chilli R10



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SALADS



SIROCCO SALAD – R74

Mixed greens, cocktail tomatoes, cucumber, spring onions, parmesan and almond flakes in a balsamic vinaigrette.



GREEK SALAD – R84

Mixed greens, cocktail tomatoes, cucumber, onion, olives & feta with olive oil & vinegar.



PRAWN & MANGO SALAD - R125

Cucumber, onion, cocktail tomatoes and mixed greens topped with prawns & mango slices and finished with a sesame seed dressing.

CAESAR SALAD - R92

Cos lettuce, anchovy, bacon, croutons and parmesan shavings.



CHICKEN CAESAR SALAD - R112

Cos lettuce, anchovy, bacon, croutons, diced chicken breast and parmesan shavings.

CALAMARI SALAD – R96

Calamari rings dusted in light flour and fried served roasted peppers, mixed greens, cocktail tomatoes, cucumber, spring onions and finished with a Greek yoghurt & walnut dressing.



* All Salads available as side orders at 60% of the price.

SPECIAL EVENT BOOKINGS AT Sirocco

CONTACT US TO DISCUSS YOUR REQUIREMENTS



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STARTERS



SIROCCO ARANCINI - R64

Crumbed fried risotto rice balls infused with spinach, mushroom & butternut. Served with parmesan gratinated tomato and sweet basil pesto.



PERI PERI CHICKEN LIVERS - R68

Chicken livers prepared in our legendary, rich chilli sauce and served with a crisp baguette.

SMOKED SNOEK SPRINGROLL - R62

Fried until golden brown, filled with freshly smoked snoek pâté. Accompanied by a home-made ginger & onion chutney.



SIROCCO SEAFOOD SOUP - R98

A rich and tasty speciality.



BEEF CARPACCIO - R92

Thinly sliced beef fillet drizzled with rosemary infused olive oil and fresh lemon juice. Served with rocket, parmesan crisps and a sprinkle of black pepper.

GARLIC & WHITE WINE MUSSELS - R88

Succulent mussels tossed in our classic white wine, fennel and garlic sauce finished with a rosemary and rocksalt baguette.



SEARED PATAGONIC CALAMARI - R98

Seared in butter with fresh herbs, peppadew, lemon & garlic served with savoury rice and garlic butter.



SOUP OF THE DAY - R48

Chef's choice for the day.



OYSTERS



Fresh Oysters served just as they were created; perfected with our vodka & coriander chutney on the side.



Cocktail Coastal	– R14 Each (Small but tasty)
Medium Cultivated	– R22 Each
Medium Coastal	– R28 Each
Large Coastal	– R35 Each

All oysters subject to availability - kindly check with your waiter on availability and special offers.



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SEAFOOD SPECIALITIES

FILLET OF HAKE - R125

Line-caught, grilled and served with chickpeas, sweet peas, onion and peppers finished with a mango & coriander salsa.



CATCH OF THE DAY - R165

Fresh fish caught locally served with savoury rice, vegetables of the day and a tomato salsa.

TROPICAL LINEFISH - R185

Succulent catch of the day grilled in olive oil & fresh lemon juice served on a bed of rocket, aubergine and curried mango sauce topped with a salmon ceviche and potato crisp garnish.



SEAFOOD CURRY - R148

Prawns and mussels in their shells and calamari in a mild curry, coriander, lemon & coconut milk sauce served with savoury rice.

FRIED CALAMARI RINGS - R128

Calamari rings dusted in seasoned flour & fried until golden brown. Served with old style chips, tartare sauce & a "nibble" salad.

GARLIC & WHITE WINE MUSSELS - R152

Succulent mussels tossed in our classic white wine and garlic sauce finished with a rosemary and rocksalt baguette.



{Available in Peri-Peri}

BABY PRAWNS - R195

18 Small black tiger prawns served with savoury rice and your choice of lemon butter, garlic butter or peri peri sauce.



QUEENS PRAWNS - R245

8 Queen black tiger prawns served with savoury rice and your choice of lemon butter, garlic butter or peri peri sauce.

CRAYFISH - SQ

West Coast "kreef" grilled with olive oil and lemon juice served with rice, salad and a trio of sauces.



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SPECIAL EVENT BOOKINGS

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COMBOS

SEAFOOD FOR ONE - R295

Mussels, 3 queen prawns, fried calamari and fresh linefish grilled with olive oil and fresh lemon juice. Served with savoury rice and a butter of your choice.



LINEFISH & CALAMARI - R225

Grilled line caught fish of the day along with fried calamari rings served with your choice of old style chips, savoury rice or garlic & paprika potatoes as well as a garlic butter.



SIRLOIN & PRAWNS - R280

250g of perfectly aged sirloin prepared to your liking along with 5 queen prawns served with your choice of side order as well as a garlic butter.

CALAMARI & MUSSELS - R185

Seared Patagonic calamari served with 12 mussels drenched in our garlic & white wine sauce. The dish is served with a garlic butter and your choice of old style chips, rice or vegetables.



PASTA



BOLOGNAISE - R85

Classic napolitana sauce with ground beef served on spaghetti topped with the finest mature parmesan.



PASTA SIROCCO - R98

Penne pasta with avocado, peppadew, mushroom, rocket & basil pesto. Light and fresh. (Avocado subject to availability)



CHICKEN, BROWN MUSHROOM & SPINACH - R112

A light pasta with tender chicken breast and brown mushroom. Full of flavour finished with spring onions and parmesan cheese.

PRAWN & CHORIZO PASTA - R155

Prawns in their shells tossed in a creamy tomato & basil sauce served on penne pasta finished with spring onions and parmesan cheese.



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MEAT DISHES



SIRLOIN – R145

250g of perfectly aged sirloin prepared to your liking. Served with Sirocco style vegetables and your choice of old style chips, garlic & paprika roast potatoes or savoury rice.



FETA & JALAPENO SIRLOIN – R155



250g of perfectly aged sirloin topped with creamy Danish Feta & home pickled jalapeno chillies. Served with Sirocco style vegetables and your choice of old style chips, garlic & paprika roast potatoes or savoury rice.

BEEF FILLET – R192

200g Mature beef fillet seasoned and grilled on the open flame. Served with Sirocco style vegetables and your choice of old style chips, garlic & paprika roast potatoes or savoury rice.



SIGNATURE BEEF FILLET – R215

Flame-grilled to your liking, served on garlic and paprika potato wedges and spinach, served with mushrooms & sun blushed tomatoes. The dish is topped with a garlic & herb butter as well as a rich jus.



½ PERI PERI CHICKEN – R128

2 Quarter chickens marinated in tasty Portuguese Peri Peri and served with old style chips, garlic & paprika roast potatoes or savoury rice.

KASSLER CHOPS – R155

2 smoked Kassler chops flame grilled and served with a celery, apple & onion concassé, celery mash and Sirocco style vegetables.

VENISON OF THE DAY – R198

A succulent 250g venison steak on a creamy polenta cake topped with grilled brown mushroom, rich jus and crispy bacon garnish. Served with a carrot, onion and mustard pickle on the side. *(Recommended Medium Rare)*



KAROO LAMB SHANK – R230

Slow braised Karoo lamb shank smothered in rich jus and served with sides of Sirocco style vegetables and celery mash.

OSTRICH STEAK – R185

250g Ostrich fillet flame grilled and presented on curry infused butternut & pineapple topped with a caramelized onion jus and served with potato wedges. *(Recommended Medium Rare)*

CHOOSE FROM THE FOLLOWING SAUCES @ R25 EACH

PEPPER | CHEESE | MUSHROOM | PORTUGUESE PERI PERI SAUCE



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DESSERT

FRESH FRUIT NAPOLEON – R54

Alternating layers of golden puff pastry with ginger infused cream and fresh seasonal fruit. Finished with berry and passion fruit sauces.



MACADAMIA NUT BROWNIE - R56

Decadent chocolate and nut brownie, served with vanilla ice cream.

COCONUT SORBET WITH GRILLED PINEAPPLE – R44

Home made sorbet served with grilled pineapple & fresh seasonal fruits.



PANNACOTTA - R48

Lemongrass, vanilla & coconut pannacotta served with a summer berry compote.



CHOCO SIROCCO - R56

Soft-centred baked chocolate dessert served with vanilla and berry sauce on the side.

BAKED CHEESE CAKE - R54

Baked in the Sirocco kitchen served with passion fruit sauce.

APPLE & GINGER CRUMBLE - R54

Topped with an apple & honey syrup. Served with vanilla ice cream.

TRIO OF ICE CREAM - R42

Chocolate, strawberry and vanilla ice cream.

HOME MADE SORBET - R48

Genuine, home made sorbet created in the Sirocco kitchen from the finest quality produce.



CHEESE BOARD - R165

A selection of cheese served with fig preserve, onion marmalade and salty biscuits. (Serves two)



COFFEE

WIDE SELECTION OF COFFEES



AMERICANO
CAPPUCCINO
ESPRESSO
IRISH COFFEE
CAFÉ LATTE

ALL AVAILABLE IN DECAFF

TEAS

EARL GREY TEA
FIVE ROSES TEA
ROOIBOS TEA
GREEN TEA
CAMOMILE TEA



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CONTAINS GELATIN

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KIDS MEALS

KIDDIES PASTA - R32

Egg noodles with tomato sauce and a side of grated cheddar.
{Optional Bolognaise R48}

KIDDIES BURGERS WITH FRIES

{Chicken R50 | Beef R60}

CHICKEN OR FISH FINGERS - R48

Crumbed, fried and served with fries.

ICE CREAM - R34

2 scoops of ice cream.

*Kid's menu for children under the age of 12.



JOIN US FOR 1/2 PRICE SUSHI & PIZZA SPECIALS

ENQUIRE WITH YOUR WAITRON FOR UPCOMING EVENTS



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