

cibo

GRAN CAFÉ

RISTORANTE · BAR · PATISserie

BIT OF SWEETNESS

ALL BAKED FRESH IN THE MORNING	
FRESHLY BAKED BREAD	5
ALL BUTTER CROISSANT	3
PAIN AU CHOCOLAT	3.5
OAT PORRIDGE	8
Organic oat & condensed milk porridge, fresh berries & toasted almonds	
GRANOLA & YOGHURT	8
House granola, dehydrated fruits, fresh yoghurt and mixed berry compote	
CIBO FRENCH TOAST	10
Fresh berries, organic honey and vanilla gelato	
CIBO CREPES	9
Vanilla cream, berry compote, chocolate sauce	
APPLE TART	7
Apple tart, vanilla gelato, caramel sauce	
FRESH FRUITS	9
Mixed fresh fruits	

LITTLE BIT ON THE SIDE

RED ONION CHUTNEY	2.5
WHIPPED BUTTER	2.5
REDCURRANT MARMALADE	2.5
CLOTTED CREAM	3
ORANGE MARMALADE	2.5
MIXED BERRY COMPOTE	2.5

NIBBLES

SOUP	7
Daily made fresh soup, focaccia croutons	
BURRATA (V)	12
Creamy burrata, roasted pepper puree, grilled ciabatta	
SALMON TARTARE	15
Fresh salmon marinated with citrus and chilli, avocado, saffron aioli, baby gem and potato crisp	
BEEF TARTARE	17
Freshly diced beef fillet with shallots, capers & chilled poached egg	
PRAWN COCKTAIL	14
Cold water prawns with avocado, tomatoes and Bloody marie rose sauce	

SALADS

CHICKEN SALAD	15
Charcoal grilled chicken strips, gem lettuce, parmesan , Caesar dressing, cured ham crumbs & focaccia croutons	
TUNA NICOISE	18
Seared tuna, green beans & quinoa, confit tomatoes, charcoal roasted potatoes, Kalamata olives and chilled poached eggs	
BEETROOT SALAD (V)	14
Beetroot, wild rocket, blushed tomatoes, grilled goat's milk cheese, walnut brittle & balsamic glaze	
CURED HAM & MELON	14
Cured ham, mixed melon and olive salad	
CAPRESE SALAD (V)	13
Buffalo mozzarella, ripened beef tomatoes, avocado, wild rocket, basil oil & sea salt	

BIT OF SAVOURY

WE ONLY USE LOCALLY SOURCED ORGANIC EGGS	
CIBO ROYALE	12
Poached eggs, cold smoked salmon, house pickles & hollandaise, english muffin	
AVOCADO & EGGS (V)	11
Avocado, poached eggs & chilli hollandaise, english muffin	
TRUFFLED EGGS (V)	11
Truffle scrambled eggs, truffle aioli, parmesan crumbs	
EGGS & MUSHROOMS	12
Creamy mushrooms, poached eggs & hollandaise sauce, crispy pancetta, english muffin	
CHEESY OMELETTE (V)	9
Parmesan and mozzarella cheese omelette	
WHITE OMELETTE	13
Egg whites, asparagus, cured ham and parmesan cheese omelette	
CIBO GRANDE	12
Grilled chorizo, fried or scrambled eggs, crispy pancetta, grilled mushrooms & tomatoes, baked beans and hash brown.	
AVOCADO TOAST (V)	8
Sliced avocado, avocado cream, toasted sour dough bread, mixed seeds	
NDUJA SCRAMBLE	9
Organic scrambled eggs with spicy nduja, toasted english muffin and crème fraîche	

SANDWICHES

ALL SERVED WITH THIN CUT FRIES OR MIXED LEAF SALAD	
BEEF FILLET (5oz)	18
Charcoal grilled beef fillet, wild rocket & parmesan cheese, balsamic glaze, fresh focaccia	
CHICKEN DELUXE	15
Charcoal grilled chicken escalope, avocado & tomatoes, saffron aioli, fresh focaccia	
TOMATO & MOZZARELLA (V)	13
Ripened beef tomatoes, Buffalo mozzarella, wild rocket & olive oil, fresh focaccia	
SMOKED SALMON & PRAWNS	16
Smoked salmon, cold water prawns, spicy mayonnaise, house pickles, fresh focaccia	
LOBSTER ÉCLAIR	24
Fresh lobster bound in spiced aioli, crisp apples, citrus fruits, avocado puree, choux bun	
CURED HAM & MOZZARELLA	14
Finest Italian cured ham, Buffalo mozzarella, wild rocket & olive oil, fresh focaccia	

FROM THE CHARCOAL GRILL

FILLET STEAK (10OZ)	32
Prime beef fillet, truffled fries, fried organic egg	
GRILLED SALMON	26
Grilled salmon, asparagus and garden peas, saffron aioli	
CAULIFLOWER STEAK (V)	20
Spiced cauliflower steak, grilled avocado, roasted pepper sauce, toasted almonds	
LOBSTER (HALF OR WHOLE)	26/52
Grilled lobster with chilli & garlic butter, sweet potato fries, truffle aioli	

LITTLE BIT ON THE SIDE

MIXED SALAD	5
ASPARAGUS	6
Grilled asparagus with lemon	
HAND CUT CHIPS	5
SWEET POTATO FRIES	5
TRUFFLE FRIES	5
GRILLED MUSHROOMS	5
SPINACH	5
Wilted spinach with garlic	

Full allergen menus available on request. If you suffer from nut or other allergies, please ask your server for more information. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used. We cannot guarantee our dishes will be free from traces of these products therefore we cannot accept any liability in this respect. Olives may contain stones. Chicken, fish and duck dishes may contain bones. All prices include VAT at the current rate. All weights provided are average weight before cooking.

SMOOTHIE BAR

INNER GLOW	7
Mango, pineapple, banana, turmeric, ginger, coconut	
FOUNTAIN OF YOUTH	7
Beetroot, red apple, strawberry, dates, almond milk	
BACK TO NATURE	7
Green grapes, green apple, avocado, spinach, chia seeds	
ENERGY ELIXIR	7
Blueberries, blue spirulina, banana, cauliflower, organic oats, flaxseed	

CIBO SUNDAY AFTERNOON TEA

TEA	20
Assorted savoury bites & sandwiches, fresh scone with clotted cream, sweet bites, choice of your favourite tea or coffee	
TEA & CHAMPAGNE	28
Assorted savoury bites & sandwiches, fresh scone with clotted cream, sweet bites, choice of your favourite tea or coffee and a glass of champagne	

GELATO

VANILLA	3
STRAWBERRY	3
CHERRY	3
MINT	3
CHOCOLATE	3
HONEYCOMB	3
PISTACHIO	3
HAZELNUT	3

SORBETTO

STRAWBERRY	3
RASPBERRY	3
LEMON	3
MANGO	3

CIBO GELATO SUNDAES

CITRUSY	8.5
Vanilla gelato, mango sorbet, lemon sorbet, meringue, lemon sauce	
NUTTY CHOCO	8.5
Chocolate gelato, hazelnut gelato, vanilla gelato, caramel & chocolate sauce, nut brittles	
FRUITY	8.5
Strawberry gelato, cherry gelato, vanilla gelato, crushed amaretti & mixed berry sauce	

DESSERTS

ALL OUR DESSERTS, ICE CREAMS & SORBETS ARE MADE IN HOUSE USING ONLY THE FINEST INGREDIENTS	
MIXED FRUIT SALAD	10
Mixed fruit salad & berry couli	
MIXED CHEESE BASKET	12
Cheese basket with assorted cheeses & fruits	
APPLE TART	7
Vanilla gelato & caramel sauce	
STUFFED CROISSANT	7
Chocolate mousse & almonds OR cream and berries	
MILLEFOGLIE	8.5
Layers of pastry, limoncello cream & lemon curd	
PISTACHIO CHEESECAKE	10
Pistachio flavoured cheesecake & pistachio gelato	
PASSION FRUIT CHEESECAKE	8
Passion fruit flavoured cheesecake & mango sorbet	
PEAR & ALMOND TART	9
Pear & almond tart, vanilla gelato	
MANGO PANNA COTTA	7
Mango set cream	
TIRAMISU	7
Coffee and Tia Maria flavoured tiramisù	
CHOCOLATE BROWNIE (GLUTEN FREE)	8.5
Gluten free brownie, nut brittles & vanilla gelato	

There will be an optional 12.5% service charge

