

# cibo

## GRAN CAFÉ

RISTORANTE · BAR · PATISSERIE

### BIT OF SWEETNESS

ALL BAKED FRESH IN THE MORNING

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

### LITTLE BIT ON THE SIDE

<b>RED ONION CHUTNEY</b>	2.5
<b>WHIPPED BUTTER</b>	2.5
<b>REDCURRANT MARMALADE</b>	2.5
<b>CLOTTED CREAM</b>	3
<b>ORANGE MARMALADE</b>	2.5
<b>MIXED BERRY COMPOTE</b>	2.5

### NIBBLES

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

### SALADS

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

### BIT OF SAVOURY

WE ONLY USE LOCALLY SOURCED ORGANIC EGGS

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

### SANDWICHES

ALL SERVED WITH THIN CUT FRIES OR MIXED LEAF SALAD

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

### FROM THE CHARCOAL GRILL

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

### LITTLE BIT ON THE SIDE

<b>MIXED SALAD</b>	5
<b>ASPARAGUS</b>	6
Grilled asparagus with lemon	
<b>HAND CUT CHIPS</b>	5
<b>SWEET POTATO FRIES</b>	5
<b>TRUFFLE FRIES</b>	5
<b>GRILLED MUSHROOMS</b>	5
<b>SPINACH</b>	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

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

### CIBO SUNDAY AFTERNOON TEA

<b>TEA</b>	20
Assorted savoury bites & sandwiches, fresh scone with clotted cream, sweet bites, choice of your favourite tea or coffee	
<b>TEA &amp; CHAMPAGNE</b>	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

<b>CITRUSY</b>	8.5
Vanilla gelato, mango sorbet, lemon sorbet, meringue, lemon sauce	
<b>NUTTY CHOCO</b>	8.5
Chocolate gelato, hazelnut gelato, vanilla gelato, caramel & chocolate sauce, nut brittles	
<b>FRUITY</b>	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

<b>MIXED FRUIT SALAD</b>	10
Mixed fruit salad & berry couli	
<b>MIXED CHEESE BASKET</b>	12
Cheese basket with assorted cheeses & fruits	
<b>APPLE TART</b>	7
Vanilla gelato & caramel sauce	
<b>STUFFED CROISSANT</b>	7
Chocolate mousse & almonds OR cream and berries	
<b>MILLEFOGLIE</b>	8.5
Layers of pastry, limoncello cream & lemon curd	
<b>PISTACHIO CHEESECAKE</b>	10
Pistachio flavoured cheesecake & pistachio gelato	
<b>PASSION FRUIT CHEESECAKE</b>	8
Passion fruit flavoured cheesecake & mango sorbet	
<b>PEAR &amp; ALMOND TART</b>	9
Pear & almond tart, vanilla gelato	
<b>MANGO PANNA COTTA</b>	7
Mango set cream	
<b>TIRAMISU</b>	7
Coffee and Tia Maria flavoured tiramisù	
<b>CHOCOLATE BROWNIE (GLUTEN FREE)</b>	8.5
Gluten free brownie, nut brittles & vanilla gelato	

There will be an optional 12.5% service charge

