

# cibo

## GRAN CAFÉ

RISTORANTE · BAR · PATISSERIE

WE USE ONLY LOCALLY SOURCED FRESH EGGS

**CIBO ROYALE** 14  
Poached eggs, cold smoked salmon, house pickles & hollandaise, english muffin.

**AVOCADO TOAST & EGGS (V)** 13  
Toasted sour dough bread, crushed avocado with chilli, poached eggs and mixed seeds.

**TRUFFLED EGGS (V)** 13  
Truffle scrambled eggs on sour dough bread, truffle oil and parmesan crumbs.

**EGGS & MUSHROOMS** 14  
Creamy mushrooms, poached eggs & hollandaise sauce, crispy pancetta, english muffin.

**CHEESY OMELETTE (V)** 12  
Parmesan and mozzarella cheese omelette.

**WHITE OMELETTE** 14  
Egg white and parmesan cheese omelette with cured ham & asparagus.

**CIBO GRANDE** 15  
Pork and fennel sausages, scrambled eggs, crispy pancetta, grilled mushrooms and tomatoes, baked beans and hash brown.

**CIBO GRANDE (HALAL)** 15  
Chicken sausages, scrambled eggs, crispy turkey bacon rashers, grilled mushrooms and tomatoes, baked beans and hash brown.

**NDUJA SCRAMBLE** 13  
Scrambled eggs with spicy nduja, toasted English muffin and crème fraiche.

**CHICKEN & WAFFLES** 15  
Crispy fried chicken, waffles, spicy maple syrup and butter sauce.

**EXTRA TOPPINGS (each)**  
Pork or Chicken sausage / Smoked salmon / Pancetta / Turkey bacon 3  
Mushrooms / Spinach / Asparagus / Tomatoes / Avocado 2.5

### SANDWICHES

ALL SERVED WITH POTATO CHIPS AND CRUNCHY COLESLAW  
**BEEF FILLET (5oz)** 18  
Charcoal grilled beef fillet, wild rocket & parmesan cheese, balsamic glaze, fresh focaccia.

**CHICKEN DELUXE** 16  
Charcoal grilled chicken escalope, crushed avocado with chilli, ripened tomatoes, saffron aioli and fresh focaccia.

**GRAN VEGANO (V)** 15  
Grilled and herb marinated aubergines & bell peppers, baby spinach, green olive tapenade, balsamic glaze and fresh focaccia.

**SMOKED SALMON** 16  
Cold smoked salmon, pickled beetroots, dill & horseradish cream, fresh focaccia.

**CIBO SALUMI** 17  
Finest Italian Prosciutto crudo and salami Milano OR beef Bresaola Creamy burrata cheese, sun blushed tomatoes, wild rocket, extra virgin olive oil and fresh focaccia.

### SALADS

**CHICKEN SALAD** 18  
Charcoal grilled chicken strips, gem lettuce, parmesan, Caesar dressing, cured ham crumbs & focaccia croutons.

**TUNA NICOISE** 19  
Seared tuna saku, baby spinach, boiled new potatoes and egg, green beans, sweet cherry tomatoes, Kalamata olives and Dijon mustard vinaigrette.

**GOATS' CHEESE SALAD (V)** 16  
Grilled goats' cheese, wild rocket salad with roasted sweet potatoes and beetroots, cashew nuts, pomegranate seed dressing.

**POACHED SALMON SALAD** 19  
Poached fresh salmon, mixed leaf salad with roasted sweet potatoes, feta cheese, avocado, fresh berries and almonds, honey & grain mustard dressing.

**ALL BUTTER CROISSANT** 3.5

**PAIN AU CHOCOLAT** 4

**OAT PORRIDGE** 9  
Organic oats, oat milk, blueberries, toasted almonds and organic honey drizzle.

**BREAD & DIPS** 11  
Assorted toasted bread, vegan hummus, marinated olives, balsamic vinegar & extra virgin olive oil.

**SOUP** 7  
Daily made fresh soup, focaccia croutons.

**GRANOLA & YOGHURT** 10  
House granola, dehydrated fruits, fresh yoghurt and mixed berry compote.

**CIBO FRENCH TOAST** 12  
Fresh berries, organic honey and vanilla gelato.

**CIBO CREPES** 10  
Vanilla cream, berry compote, chocolate sauce.

**FRESH FRUIT BOWL** 10  
Mixed seasonal fruits, fresh mint and fruit sorbet.

**PRESERVES** 2.5  
REDCURRANT MARMALADE /  
ORANGE MARMALADE / MIXED BERRY COMPOTE

**SMOOTHIE BAR**

**INNER GLOW** 8  
Mango, pineapple, banana, turmeric, ginger, coconut

**FOUNTAIN OF YOUTH** 8  
Beetroot, red apple, strawberry, dates, almond milk

**BACK TO NATURE** 8  
Green grapes, green apple, avocado, spinach, chia seeds

**ENERGY ELIXIR** 8  
Blueberries, blue spirulina, banana, cauliflower, organic oats, flaxseed

**CHARCOAL GRILL**

**FILLET STEAK (10oz)** 32  
Prime beef fillet, grilled mushroom and tomato, hand cut chips

**SALMON** 26  
Grilled salmon, burnt lemon and cherry tomato sauce, buttered new potatoes

**CAULIFLOWER STEAK (V)** 17  
Grilled cauliflower steak, beetroot & chickpea puree, green olive tapenade, mixed seeds

**TRUFFLE BURGER** 20  
Prime beef patty, portobello mushroom, truffle aioli, toasted brioche bun and truffle fries

**SIDES**

**HAND CUT CHIPS** 5

**SWEET POTATO FRIES** 5

**ROCKET AND PARMESAN** 5

**GRILLED MUSHROOMS** 5

**HASH BROWNS** 5

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.