

cibo

GRAN CAFÉ

All day brunch.

POACHED EGGS ON MUFFIN 10

Toasted English muffin with butter, poached eggs, hollandaise sauce
Add spinach or mushrooms or pickled shallots +2
Add avocado or bacon or sausage or turkey bacon +3
Add smoked salmon +4

AVOCADO TOAST (V) 10

Toasted sourdough, crushed avocado with fresh chillies, toasted mixed seeds
Add poached eggs or bacon or turkey bacon +3
Add halloumi or smoked salmon +4

CIBO GRANDE / CIBO GRANDE HALAL 13

Pork sausages, hash brown, bacon, grilled tomato & mushrooms, baked beans,
2 eggs your way
Add sourdough toast +3 or halloumi +4
Make it halal with chicken sausages and turkey bacon

GRANDE OMELETTE 11

3 eggs, mozzarella, tomatoes and red onions
Add spinach or mushrooms +2
Add sausage or bacon or turkey bacon +3
Add truffle or smoked salmon or halloumi +4

SCRAMBLED EGGS (V) 9

Butter scrambled eggs on toasted sourdough
Add baked beans +2
Add 'nduja +3
Add truffle or smoked salmon or halloumi +4

SOUP 7

Daily made fresh soup

SOURDOUGH TOAST 3

Toast with butter
Add house marmalade or mixed berry compote +2.5

CIBO FRENCH TOAST 12

Fresh berries, organic honey and vanilla gelato

PORRIDGE 7

Organic oats, oat milk, chopped dates, toasted almonds, honey drizzle

GRANOLA BOWL 10

House granola, natural yoghurt, fresh fruits, mixed berry compote

BUTTER CROISSANT 3.5

Add house marmalade or mixed berry compote +2.5
Add scrambled eggs +6, bacon +3, smoked salmon +4

Lunch.

Focaccia Sandwiches.

BREADED CHICKEN 16

Breaded chicken, gem lettuce, pickled shallots, spicy mayo & potato fries
Make it Vegan with crispy tofu and Vegan Mayo

ITALIAN PROSCIUTTO 17

Cured ham, wild rocket, creamy burrata cheese & potato fries

BEEF & EGG 18

Flattened beef fillet, wild rocket, fried egg & potato fries

GRILLED HALLOUMI (V) 17

Roasted peppers, basil pesto, balsamic glaze & potato fries
Make it Vegan with crispy tofu

Salads.

CHICKEN CAESAR 18

Charcoal grilled chicken strips, gem lettuce, parmesan, focaccia croutons & caesar dressing
Add bacon +3, poached eggs +3

TUNA NICOISE 19

Seared tuna, baby spinach, boiled new potatoes and egg, green beans, sweet cherry tomatoes, kalamata olives and dijon mustard dressing

SALMON SALAD 19

Grilled or poached fresh salmon, mixed leaf salads with roasted sweet potatoes, feta cheese, avocado, fresh berries, cashew nuts, grain mustard & honey dressing
Make it Vegan with grilled tofu and soured plant cream

FRICY BEEF 19

Spice roasted beef fillet strips, baby gem, mango, shaved carrots, pickled shallots & chillies, lime soured cream
Make it Vegan with grilled tofu and soured plant cream

GOATS' CHEESE SALAD (V) 16

Grilled goats' cheese, wild rocket salad with roasted sweet potatoes and beetroots, cashew nuts, pomegranate seed dressing. *Make it Vegan with grilled tofu and soured plant cream*

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

Sweet Treats.

PAIN AU CHOCOLAT 3.5

BANANA BREAD SLICE 6

Have it toasted if you like
Add a scoop of gelato +2.5,
Chocolate or caramel sauce +1.5

CARROT CAKE SLICE 6

Add pouring cream +1.5

RED VELVET CAKE SLICE 7

PROTEIN BITES 1 bite 2 / 3 bites 5

Pistachio, Orange & chocolate
Raspberry & white chocolate

CIBO GELATO & SORBETTO

1 scoop 2.5 / 2 scoops 4 / 3 scoops 7

Add chocolate or berry or caramel sauce +1.5

Gelato flavours: (Vanilla, Chocolate, Pistachio, Hazelnut, Cherry, Strawberry, Honeycomb, Mint)
Sorbetto flavours: (Strawberry, Raspberry, Lemon, Mango)

SUNDAY AFTERNOON TEA.

TEA 30

Assorted savoury bites & sandwiches, fresh scone with clotted cream, sweet bites, choice of your favourite tea or coffee

TEA & CHAMPAGNE 36

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

Sides.

POTATO FRIES 5

SWEET POTATO FRIES 5

ROCKET AND PARMESAN 5

GRILLED MUSHROOMS 5

HASH BROWNS 5

HALLOUMI 4

Full allergen menus are 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 that 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.

CAFFÈ

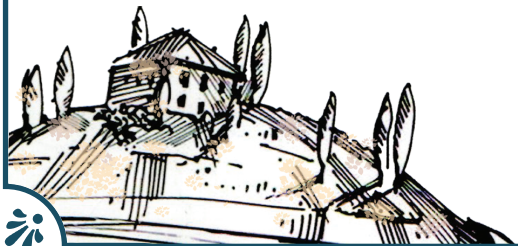
Espresso	3
Doppio espresso	4
Americano	3.5
Flat white	3.5
Latte	4.5
Cappuccino	4.5
Espresso macchiato	3.5
Hot chocolate	4.5
Made with chocolate ganache with or without whipped cream topped with mini marshmallows.	
Affogato	8
A scoop of vanilla gelato, amaretto liqueur, and espresso	
Mocha	4.5
Add: Vanilla, caramel or pumpkin spice syrup +0.30	
Range of milk is offered: Oat, Almond, Soy, Lactose-free.	
As default our milk is semi skimmed.	

SOFT DRINKS

Still / Sparkling 750ml	4.5
Coke/ Diet Coke	3.5
Orange / Apple / Pineapple Juice	3
Freshly Squeezed Orange Juice	5
Cranberry / Tomato Juice	3
Galvanina Range 330ml	5
(Organic Lemon, Organic Blood Orange)	
Fever Tree	3.5
(Lemonade, Elderflower Tonic Water, Naturally Light Tonic Water, Mediterranean Tonic Water, Ginger Ale, Soda Water, Ginger Beer, Indian Tonic Water)	

BEER

Moretti - Draft Pint	6.5
Moretti - Half Pint	5.5
Peroni Btl 330ml	5.5
Peroni 0.0% Btl 330ml	5.5
Ichnusa - Sardinian Lager BtL 330ml	5.5



OUR CIBO TEA RANGE

Everyday Tea / Decaf	2.5
Peppermint	3
Green	3
Lemon And Ginger	3
Camomile	3
Superfruit	3
Jasmine Pearls	3
Spiced Winter	3
Loose Tea Service:	
Liquorice And Peppermint	3
Comforting guilt free treat. Sweet, liquorice, mint flavours.	
Honeybush & Rooibos	3
An earthy, mahogany-coloured nectar that gives way to a subtly, nutty flavour.	
Pure Lemongrass	3
An unexpectedly lightly sweet lime and citrus drink.	
Chai	3
Malty Assam black tea combined with smooth vanilla and traditional herbs and spices.	
Jasmin Blossom	3
Very delicate green tea with a light, floral, refreshing, natural jasmine taste. Bursting with antioxidants.	



BIANCO

	175ml	Bottle
Nina Pinot Grigio	8.5	30
Fresh pear and almond notes infuse this delicately structured, stylish Pinot Grigio. Dry yet rounded, with a refreshing finish.		
Sauvignon Blanc	8.5	32
A fresh, invigorating nose of cut grass, elderflower and currant leaf leads to a dry, citrusy, but still quite rounded palate. This roundness alongside a delicately mineral finish typical Trentino.		
Gavi Di Gavi DOCG	9.5	42
Great texture and precision, with distinctive greenage and almond notes on the palate. Fresh and dry.		

ROSÉ

	175ml	Bottle
Pinot Grigio Blush	8.5	30
Whispering Angel	12	50
Poggio Alto Zinfandel	9	32

APERITIVO

Aperol Spritz	10
Prosecco, aperol, soda	
Rosé Spritz	10
Crodino, aperol, soda	
Cibo Bellini	10
Peach puree and prosecco with drop of grenadine	
Honey Deuse	10
Luxurious spiked lemonade with chambord, vodka and melon	
Bloody Mary	10
Vodka, tomato juice, lemon, Worcestershire sauce and tabasco	

ROSSO

	175ml	Bottle
Nina Merlot	8.5	30
A smooth, easy-drinking Merlot with plum and cherry fruit, alongside a typical Italian herbal lift.		
Montepulciano D'abruzzo	9	34
Youthful and juicy, with flavours of plums and morello cherries. The palate is full-bodied with robust tannins and a fruit-filled, yet dry finish.		
Valpolicella Classico-Masi	8.5	32
Intense aromas of fresh cherries and raspberries accompanied by hints of spices such as cloves. Refreshing on the palate with a long finish of vanilla & cherry notes.		

CHAMPAGNE

	flute	Boottle
Champagne Madame Kimberley Reserve - Brut	11	60
Rich, fruity champagne with notes of vanilla and peaches. Elegant and well-balanced.		
Champagne M.k Reserve Rose	12	62
Attractive pink champagne with refreshing soft red fruit flavours, a fine mousse and a dry finish.		
Veuve Clicquot		90

SPARKLING

	Flute	Boottle
Prosecco	9	32
A classic Prosecco with aromas of white peach, pear and flowers. The palate is fresh, not too dry and clean as a whistle all the way through to the sparkling finish.		
Prosecco Rosé	10	34
The delicate pink colour gives every suggestion of the scent of summer berries that follow. On the palate, the fine mousse gives way to flavours of wild strawberries and stone fruits, with a crisp refreshing finish.		

All prices include VAT at the current rate.
All weights provided are average weight before cooking
There will be an optional 12½% service charge