

STARTERS

Thinly sliced parma ham garnished with fresh spanspek macerated with chilled dry sherry. R145.00

Smoked salmon with fresh dill roulade, sliced & garnished with salsa verde & capers, served with a lemon & ricotta mousse. R165.00

Aubergine, red pepper & zucchini terrine thinly sliced, garnished with a spicy fresh tomato basil vinaigrette, served with olive tapenade & melba toast. R135.00

Half a mango filled with marinated prawns, celery & roast almonds topped with a roast almond pepper mayonnaise. R165.00

Caprese & arugula salad with fresh basil, roasted olives garnished with burrata, olive oil & crushed black pepper. R155.00

MAINS

Deboned turkey stuffed with a veal & walnut meat pate with figs, roasted in the oven with fresh herbs & paprika, served with a cranberry port wine sauce. R295.00

Beef Wellington fillet with a rich mushroom duxelle & pate, baked in the oven with puff pastry, served with a Madeira jus. R345.00

Norwegian salmon lightly poached in the oven with steamed baby spinach & fresh dill, served with a Dijon mustard & dill beurre blanc. R355.00

Slow roasted loin of pork with crackling, garnished with pickled cabbage, apple & roast caraway seeds, served with an apple cider jus. R295.00

Risotto with saffron & roast pine nuts garnished with braised artichokes & roast Roma tomatoes. (30 mins). R275.00

Deboned & slow roasted duck stuffed with sour cherries, meat pate & roast pecan nuts, glazed with orange, served with a roast orange, cinnamon & duck jus. R325.00

DOLCE

Zuccotto ice cream dusted with cocoa served with coffee reduction & poached pear. R115.00

Lightly toasted panettone served with Grand Marnier Liqueur, chilled vanilla sauce & caramelised walnuts. R110.00

Vanilla crepe baked in the oven with almonds, cherries & dark chocolate couverture & dusted with vanilla sugar. R110.00

CIRO'S
MEDITERRANEAN CUCINA