



# CIRO'S

RESTAURANT

# Starters

1. Deep Fried Squid Rings in a Beer Tempura 🍷🍺🐟🌾 16,50 €
2. Fresh Mussels in “Ciro’s” Sauce 🦪🦪🍷🐟🌿🌱 16,50 €
3. Mixed Iberian Ham and Fresh Lobster Croquettes 🦪🌿🍷🍺🌾 16,50 €
4. Fresh Red Tuna Fish “Tartar” with Avocado and Fresh Mango 🦪🐟🌱 18,50 €
5. Fresh Red Tuna Fish “Tataki” with a Crust of Sesame Seeds 🐟🌱🌿🍷 18,50 €
6. Smoked Grilled Octopus on Galician Style with Fresh Rosemary 🐟 20,50 €
7. Scramble Eggs with Chips and Garlic Prawns 🦪🍺 20,50 €
8. Scramble Eggs with Chips and Fresh Lobster 🦪🍺 26,50 €
- \* Bread , Olives and Allioli 🌾🍷🍺 2,50 pp



# Salads

9. Fresh “Burrata” Cheese Salad with Tomatoes and Figs Basil 🍷 16,50 €
10. Fresh Grilled Goat Cheese Salad with Caramelized Mixed Nuts 🍷🍷 16,50 €
11. Garlic Prawns Salad with French Mustard and Honey 🐟🍷🌿 18,50 €
12. Avocado Salad with Peeled Prawns , Mango Chutney and Coconut Sauce 🦞🍷 18,50 €

# Soups and Pastas

13. “Gazpacho” Andaluz ( Cold Fresh Vegetables Soup ) 🍷 10,50 €
14. Special “Ciro´s” Fresh Lobster Stew ( min. 2 pax ) 🦞🦞🌿🐟🌿🍷 26,50 pp
15. Zucchini “Envoltini” with Goat Cheese , Wild Mushrooms and Truffle 🍷🍷🍷 17,50 €
16. Fresh Seafood Spaguettis 🦞🍷🌿🦞🐟🍷🌿 20,50 €
17. Fresh Lobster “PadThaiWok” with Vegetables 🦞🍷🌿🦞🌿🌿 26,50 €



(10 % IVA Included )

# Paellas



- 18. Vegetarian “Paella” ( min. 2 Pax ) 🌱 17,50 pp
- 19. Mixed “Paella” ( min. 2 Pax ) 🍤🦀🐟🌱 18,50 pp
- 20. Shellfish “Paella” ( min. 2 Pax ) 🍤🦀🐟🌱 19,50 pp
- 21. Peeled Shellfish “Paella” ( min. 2 Pax ) 🍤🦀🐟🌱 19,50 pp
- 22. Black Peeled Shellfish “Paella” ( min. 2 Pax ) 🍤🦀🐟🌱 20,50 pp
- 23. Fresh Lobster and Octopus “Ciro’s” Paella ( min. 2 Pax ) 🍤🦀🐟🌱 26,50 pp



# Fresh Fish and Shellfish

24. Wild Fresh Sea Bass Fillet “Thai” Style 🐟 🌿 24,50 €
25. Wild Baked Fresh Sea Bass to the Salt( min. 2 Pax ) 🐟 26,50 pp
26. Fresh Grilled Squid 🐙 24,50 €
27. Fresh Norwegian Salmon with Tarragon Sauce 🍷 🐟 23,50 €
28. Fresh Grilled Sole 🐟 26,50 €
29. Baked Codfish with Black Allioli , “Sobrasada” and Honig Sauce 🐟 🌾 🍷 🥚 26,50 €
30. Deep Fried John Dory Fish with Fried Onions Rings 🐟 🌾 🍷 🥚 26,50 €
31. Fresh Grilled Mallorcan Prawns ( from “Sóller” ) 🦞 29,50 €
32. “NEPTUNO” : Special Lobster Stew with Fried Eggs and Chips( min.2 Pax ) 35,50 pp 🦞 🌾 🥚 🍷
33. “NAUTILUS” : Special Mixed Grilled Fish and Shellfish( min. 2 Pax ) 🐟 🦞 35,50 pp  
( Fresh Seabass , Salmon , Prawns , Dublin Bay Prawns , Clams and Moussels )
34. “TITANIC” : Special Mixed Grilled Shellfish( min. 2 Pax ) 🐟 🦞 45,50 pp  
( Fresh Lobster , Prawns , Scallops , Clams , Dublin Bay Prawns and Moussels )

(10 % IVA Included )



# BBQ Meats

- |   |         |
|---|---------|
| 35. Roast Lamb Chops with a Fine Herbs Crust and Mint Sauce | 25,50 € |
| 36. Roast Shoulder of Lamb Rosemary Smoked                  | 26,50 € |
| 37. Roast Suckling Pig "Timbale" with an Apple Flower       | 26,50 € |
| 38. Galician BBQ Sirloin Steak                              | 21,50 € |
| 39. Galician BBQ Fillet Steak                               | 25,50 € |
| 40. Galician BBQ Rib Eye Steak ( on the Bone )              | 26,50 € |
| ( <u>Sauces</u> : Pepper or Roquefort ) 🍷                   | 3,00 €  |



# Kiddies Menu

- |   |         |
|---|---------|
| 41. Chicken Nuggets with Chips 🍷 🍷 🍷                |         |
| 42. Spaguetthis with Bolognaise Sauce 🍷 🍷           |         |
| 43. Fish and Chips 🍷 🍷 🍷 🐟                          |         |
| (A Soft Drink, Ice Cream and Lollipop Included) 🍷 🍷 | 10,50 € |

# Home made desserts

44. Limonchello's Sorbet with Champagne 🍷 6,50 €
45. Mallorcan Almonds Sorbet with Baileys Liqueur 🍷 🍷 6,50 €
46. Hot Chocolate Coulant with Vanilla Ice Cream 🍷 🍷 🍷 7,50 €
47. Fresh Banoffee Cake with Chocolate Chip on Top and Rapsberry Coulis 🍷 🍷 🍷 7,50 €
48. Fresh Tiramisu Cake with Baileys Liqueur , Mango Chutney and Coconut Chip 🍷 🍷 🍷 7,50 €
49. Warm Golden Apple Crumbled Tatin Cake with Mango Ice Cream 🍷 🍷 🍷 7,50 €
50. Fresh Tropical Pineapple Carpaccio with Grand Marnier and Mango Ice Cream 🍷 7,50 €





(10 % IVA Included )




### ALLERGEN INFORMATION

 GLUTEN


 NUTS

 CRUSTACEANS


 MUSHROOMS

 CELERY


 EGGS


 MUSTARD


 FISH


 MOLLUSCS

 DAIRY

 PEANUTS

 SESAME SEEDS

 SULPHUR DIOXIDE AND SULPHITES

 LUPINS

 SOY