

Starter

Prawn crackers.....	£1.50
Crispy seaweed v	£3.95
Sesame prawn toast.....	£4.95
Camaron Rebosado (battered prawn)	£4.95
Fried calamari	£4.95

Crispy aromatic duck

Served with shredded cucumber, spring onion and Cirlio's duck sauce

Quarter (6 pancakes).....	£8
Half (12 pancakes).....	£16
Whole (24 pancakes).....	£29

Spring rolls

Vegetable v.....	£3.95
Chicken and pork	£4.95
Crab and prawn	£4.95

Skewers

Chicken skewers with garlic and chilli sauce 🌶️	£4.95
Pork skewers with barbecue sauce	£4.95
Beef skewers with peri-peri sauce 🌶️	£5.50

Soups

Spicy tofu and ginger leek v 🌶️	£4.95
Wonton	£4.95

Please note that all meat and poultry is Halal.

v - Suitable for vegetarians. 🌶️ - Chilli. ! Some dishes may contain nuts.

Caution: Although every precaution has been taken to remove bones. Some may remain.

Allergy advice: Please check with the chef, if you have any specific dietary requirements as a great deal of our dishes contain sesame seed/oil, nuts, eggs, pepper, soya, shellfish, gluten, wheat and which could also be used in our marinades.

Service charge is not included. However, A discretionary 10% will be added to parties of five or more.

Chef's special of the day

Ask the waiter for special of the day.

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Cirilo's Special

Specially prepared Filipino dishes with a selection of fresh meats and vegetables cooked in a mixed savoury sauce.

Pinakbet v	£8.50
Wok fried aubergines, fine beans, okra, pumpkins, pak choi, ginger and tomato sauce.	
Sizzling chicken sisig !	£8.95
Shredded grilled chicken with ginger, onion, lime, chicken liver puree, egg, chillies and spring onion.	
Sizzling pork sisig !	£8.95
Shredded grilled pork loin with ginger, onion, lime, chicken liver puree, egg, chillies and spring onion.	
Sizzling beef sisig !	£8.95
Shredded rump steak with ginger, onion, lime, chicken liver puree, egg, chillies and spring onion.	
Adobo	£8.95
Slices of pork cooked with soy, ginger, black peppercorn, vinegar bay leaf, onion, potato, spring onion and coriander.	
Kare-kare	£8.95
Slices of rump steak with fine beans, breast of aubergines, pak choi cooked in peanut sauce and served with garlic and ginger anchovy sauce.	
Beef Kaldereta	£8.95
Slices of beef cooked with pineapple, tomato, chicken liver puree, gherkins, olives, potato, mixed peppers, pak choi, soy, annatto reduction and coriander.	
Mechado	£8.95
Slices of rump steak marinated in lemon, ginger, garlic, soy, cooked with fresh oriental spices bay leaf and black peppercorn.	
Sizzling gambas	£9.95
King prawn with ginger, onion, mushrooms, mixed peppers, pak choi, topped with shredded egg, spring onion and lime.	
Sizzling mixed seafood	£12.95
King prawn, squid, cod fillets, mushrooms, pak choi, mixed peppers, topped with shredded egg, spring onion and lime.	
Sinigang	£12.95
Tamarind based stew served with fresh prawn, tomatoes, onions, root vegetables and seasonal greens.	

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Stir Fry

A selection of fresh vegetables, chicken, meat, seafood cooked in a selection of savoury oriental sauces.

Vegetarian dishes

Vegetable chop suey **v**£5.95

Chicken dishes

Chicken with garlic and chilli beans £6.95

Chicken sweet and sour£6.95

Chicken teriyaki£7.50

Chicken red curry £8.50

Pork dishes

Pork with broccoli and cashew nuts£6.95

Pork sweet and sour.....£6.95

Pork teriyaki£7.50

Beef dishes

Beef with broccoli and cashew nuts£7.50

Beef with garlic and Chilli beans £7.50

Beef teriyaki£7.50

Duck dishes

Duck with broccoli and cashew nuts£6.95

Duck teriyaki£6.95

Seafoods dishes

Spicy squid with seasonal vegetables £9.95

King prawn with peri-peri sauce £9.95

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Stir fry wok noodles

A choice of noodles and fresh vegetables cooked in a selection of savoury oriental spices.

Pancit bihon

Rice vermicelli noodles cooked with vegetable broth, seasoned with lime, soy and sesame oil.

Vegetarian pancit v£7.95

Mixed meat and seafood pancit£8.95

Pancit Singapore

Rice vermicelli noodles cooked with egg, Malayan curry, soy, sesame oil, garnished with sesame seeds and coriander.

Vegetarian Singapore noodles v£7.95

Singapore noodles with shredded breast of chicken fillets and prawn£8.95

Pancit udon

Round thick wheat noodles with egg, button mushrooms cooked in Malayan curry, soy, sesame oil, garnished with sesame seeds and coriander.

Vegetarian udon wok fry v£7.95

Spicy udon wok fry with shredded breast of chicken and prawn£8.95

Chow mein

Egg noodles cooked with vegetables seasoned in soy, sesame oil and oyster sauce.

Grilled fillet of chicken chow mein£8.95

Crispy slices of pork chow mein.....£8.95

Grilled breast of duck chow mein£8.95

Beef chow mein.....£8.95

Prawn chow mein£9.95

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Soup noodles (mami)

A tasty hot broth with a choice of noodles (egg noodles, rice vermicelli noodles or udon noodles) and fresh vegetables.

Vegetable mami with tofu v	£8.50
Chicken mami with garlic and herb spices	£8.95
Beef mami with teriyaki	£8.95
Pork loin mami	£8.95
Duck mami with oriental spices	£8.95
Mixed seafoods mami prawn, squid, cod fillets	£9.95

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Sides

Pak choi v	£4.95
Broccoli v	£4.95
Garlic and oyster mushrooms v	£4.95
Pumpkin and fine beans v	£4.95
Spinach garlic and lime v	£4.95

Rice dishes

Steam rice v

Regular:	£2
Large:	£3

Egg fried rice

Regular:	£2.50
Large:	£4

Vegetarian fried rice v (

Regular:	£3.50
Large:	£4.50

Mixed meat fried rice

Regular:	£4
Large:	£5.95

Seafood fried rice

Regular:	£4
Large:	£5.95

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Dessert

Ask the waiter for the desserts of the day.

Red wine

Aguila – Syrah, Spain

250ml	£5
750ml	£14

Fruit forward, jammy, with intricate almost invisible tannins.

Carta Vieja – Merlot, Chile 2016

750ml	£18
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A classic New world pleaser. Soft and velvety, boasting light cassis and supple chocolate notes. Recommended with Kare-Kare.

Frunza – Pinot Noir, Romania 2015

750ml	£20
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A darker hue, this ripened, complex red proves itself a superb match to spiced cuisine with its multi-layered palate of blueberry fruit, soft fig and balanced acidity. Recommended with Pork or Beef Sisig.

Cotes du Rhone – Syrah, France 2015

750ml	£24
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Leathery and big on the nose, aromas of lightly cracked black pepper and blackcurrant fruit epitomise this classic Rhone style – Superb with lamb and steak. Recommended with Adobo, Mechado or Kaldereta.

Closerie des Lys – Pinot Noir, France 2015

750ml	£26
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Pinot Noir from the south of France. Leathery, vegetal aromas complemented by a subtle palate of intricate berry fruits, aubergine and strawberries. Clear tannins. Handles heat! Recommended with Pinakbet.

Henry Fessy – Beaujolais-Villages, France 2014

750ml	£28
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A beautifully perfumed bouquet, an incredibly light red with plenty of character. Try mildly chilled with seafood or great at room temperature with hot and spicy dishes. Recommended with Chicken Sisig or Mixed seafood special.

Chateau de Pizay Beaujolais, France

750ml	£30
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Dark, bitter cherries and fresh almonds accompanied by dried herby tannins and a sweet, full lingering finish. A unique Valpolicella. Can be lightly chilled for a more rustic and juicy outcome. Recommended with Pinakbet or Sinigang.

Haute Galine – Minervois, France

750ml	£35
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A rich and smooth red with hints of violet, eucalyptus and unmistakable cocoa sweetness. An all round beauty from regional France. Recommended with Kare-Kare or Mechado.

White wine

Aguila – Macabeo, Spain

250ml	£5
750ml	£14

A soft rounded white wine with delicate hints of tree fruits, green apple and a Moorish zesty finish.

Della Rocca – Pinot Grigio, Italy 2016

750ml	£18
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Fresh and racy white with a distinct limy, almost spicy acidity. Cuts through heat and cools you down. Recommended with Sizzling pink Norwegian prawn.

Carta Vieja – Chardonnay, Chile 2015

750ml	£18
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Lightly creamy and evenly balanced with sweet peachy stone fruits and a certain orange citrus finish. Recommended with Chicken Sisig.

Green Fish – Verdejo, Spain 2016

750ml	£20
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Beautifully aromatic, yet clean and elegant. A complex white with floral and fruity aromas alike. Recommended with Pink Norwegian Prawn, Mixed seafood, Sinigang or Pork Sisig.

Gavi Renana – Cortese, Italy 2014

750ml	£25
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Refreshing clean and elegant with delicate apple, pear and grape flavours. A heavenly match with steamed fish and vegetable dishes. Recommended with Pinakbet and Sizzling mixed seafood.

Manuka Springs – Sauvignon Blanc, New Zealand 2015

750ml	£26
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Dry, fresh Sauvignon Blanc. Abundant in gooseberries and passion-fruit as well as a green pepper note. Subtlety and smoothness sets this apart from the more generic Marlborough varieties. Recommended with Adobo or any seafood dishes.

Macon Lugny – Chardonnay, France

750ml	£30
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Lemony and tarty. Matches beautifully with chicken and grilled fish dishes alike. A perfect depiction of true Macedonian style. Recommended with Chicken Sisig or Mixed seafood.

Chablis Alain Geoffroy – Chardonnay, France 2014

750ml	£35
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Steel fermented Chablis boasting a flinty minerality, lemon and grapefruit zest. Clean fresh and a firm all round favourite. Recommended with Pinakbet or any seafood dishes.

Rose wine

Cigarra – Camarate, Cabernet Sauvignon Portugal 2016

250ml	£6
750ml	£17

Clean, with juicy berry flavours. Aromatic with a sherry-reminiscent and indulgent bouquet, yet crisp and dry on the palate. Superb with fish. Recommended with Adobo, Pork or Beef Sisig and Sinigang

Bougrier – Grenache, France 2016

750ml	£20
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Soft, with ripe summer fruit flavours, candied berries and cherries with a supple, smooth finish. Recommended with Pinakbet, Kare-Kare and Sinigang.

Sparkling wine

Cava Condesa Blanca - Spain (dry) N.V

750ml	£20
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Fresh and dry, forward and racing with citrus fruit, a classic bubbling delight to replenish the palate.

Prosecco Pisani - (off-dry) N.V

750ml	£25
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A delicate semi-dry Prosecco, boasting candied sorbet fruit, hints of white flowers and a Moorish finish.

Cava Torre Oria Brut Reserva - (dry) N.V

750ml	£28
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A reserve cava, delivering fine bubbles, a dry, fresh citrus tang complimented by melon and papaya reminiscent fruit.

Champagne Philippe Guidon Brut (dry) N.V

750ml	£36
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On the dry end, a classic interpretation of French style and with a little biscuity touch. Yet overall floral, fresh and unmistakably delightful.

Beer

Asahi - 5% vol.

330ml	£3.50
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San Miguel, Spain - 5% vol.

330ml	£3.50
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San Miguel, Philippines - 5% vol.

330ml	£4.50
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Red Horse, Philippines - 7% vol.

330ml	£4.50
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Spirits

Smirnoff Vodka

25ml	£2.50
50ml	£4.25

Gordon's Gin

25ml	£2.50
50ml	£4.25

Jack Daniels Bourbon

25ml	£3.50
50ml	£5.25

Mertell VS Cognac

25ml	£4.50
50ml	£6.50

Soft drinks

Soft drinks

Diet Coke, Coke Zero, Coke, Fanta, Sprite	
330ml	£1.95

Selection of fruit juice

apple, mango orange, pineapple, cranberry	
330ml	£1.95

Mineral / Sparking water

330ml	£1.95
750ml	£3.50

Hot drinks

Selection of tea

jasmine, green, peppermint, camomile, English breakfast	
Per pot	£2

Filtered coffee	£2
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