

## starters

### BBQ CHICKEN **s** 7.5

Grilled chicken breast skewers glazed in Cirilo's spicy BBQ sauce.

### CALAMARI 7.5

Breaded squid strips, garlic, sweet chilli served with a herb salad.

### CRISPY AROMATIC DUCK

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

Quarter 9.95

Half 19.9

### LUMPIA

Handmade spring rolls served with sweet chilli or sweet soy dipping sauce.

Vegetable **v** 5.95

Chicken & pork 6.5

Crab & prawn 6.5

### SEABASS KINILAW **s** 9.75

Fillet of seabass marinated for 24 hours in lime, soy, wasabi, shallots, ginger and spring onion.

### TOKWA ENSALADA 8.95

Crispy bean curd glazed with sweet chilli, lime and garlic served with a side of lettuce.

## soup noodles

### MAMI 12.5

Chicken and beef with rice noodles or egg noodles, seasonal vegetables and miso broth.

## wok noodles

### CIRILO'S SPICY PANCIT BIHON

Rice vermicelli noodles, onion, chilli, mixed peppers, Malayan curry, spring onion, lime with a hint of sesame oil and cilantro.

Vegetable **v s** 9.95

Chicken & prawn 10.95

### PANCIT BIHON

Rice vermicelli noodles, seasonal vegetables cooked with atsute, gluten free soy and clear vegetable broth.

Vegetable **v** 9.95

Chicken & beef 10.95

### PANCIT CANTON 11.95

Thin egg noodles with beef and chicken, onion, bean sprouts, seasonal vegetables, soy and spring onion.

## mains

### ADOBO 10.5

Grilled boneless chicken thighs, potato cooked in coconut vinegar, ginger, onion, soy, black peppercorn, bay leaf and spring onion.

### HIPON HALABOS 13.5

King prawns with garlic, lime, soy and pak choi.

### KALDERETA **s** 10.5

Thin slices of beef rump, capsicum, potato, carrots, onion, ginger, gherkin, olives, bay leaf, garbanzo, soy and pineapple, tomato salsa.

### KARE-KARE **n** 10.5

Thin slices of beef rump, aubergine, fine beans, pak choi cooked in atsute, toasted peanut sauce served with anchovy.

### LECHON PAKSIW 11.95

Crispy pork belly cooked in sweet soy, chicken liver and wine gravy

### MECHADO 10.5

Thin slices of beef rump, capsicum, potato, pak choi, onion, ginger, bay leaf, atsute, soy and a hint of lime juice.

### PINAKBET **v** 9.95

Aubergine, okra, pumpkin, peppers, napa cabbage, broad and fine beans, atsute, tomato, onion, ginger and vegetable broth.

### SISIG

Ginger, onion, lime, chicken liver purée, egg, chillies and spring onion.

Pork **s** 10.5

Chicken **s** 10.5

Beef **s** 10.5

### TAHONG 10.95

Mussels cooked in ginger, lime zest, cream, soy and spring onion.

## sides

PAK CHOI WITH GINGER ✓ 6.5

SPINACH WITH GARLIC & LIME ✓ 5.5

BROCCOLI WITH GINGER ✓ 5.5

STEAMED BEANS ✓ 5.5

STEAMED RICE ✓ 3

EGG FRIED RICE 4

## desserts

Ask staff for dessert of the day.

## ALLERGIES & INTOLERANCES

Although we separate ingredients and clean down all work areas and equipment, the presence of allergenic ingredients in our kitchen means we cannot guarantee any of our dishes are free from those allergens. If you have any severe allergy we would advise our menu may not be suitable for you. If you have any questions at all, please speak to a member of our team.

If you have a food allergy or intolerance please let us know before you order. We take allergies very seriously and we work hard to provide a wide choice to fit a range of dietary needs.

**Please be aware:** 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, soya, shellfish, gluten, wheat and which could also be used in our marinades.

All meat and poultry is Halal.

Service charge is not included. However, a discretionary 12.5% will be added to parties of 4 or more.

# CIRILO

## red wine

### TERRA MILENARIA

TEMPRANILLO, SPAIN

100% Tempranillo. Easy to drink. Delicate fragrance with a soft elaboration giving us a sensation of a few notes of wood, the power of nature fruits.

Glass 175ml 6  
Bottle 18

### ÎNCÂNTA 22

PINOT NOIR, ROMANIA

This deliciously juicy Pinot Noir has delicate aromas of violets and cherries. The palate is brimming with red berries and has a soft, velvety finish.

### LA TIERRA ROCOSA 22

MERLOT, CHILE

Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla. Recommended with Kare-Kare.

### REAL RUBIO CRIANZA 32

RIOJA, SPAIN

Appealing aroma of blackberries, plums with a hint of rhubarb and strawberries. Recommended with Adobo, Mechado or Kaldereta.

### REAL RUBIO RESERVA 35

SPAIN

Light, brick red hues - aromas from the French oak (cereal, toast) giving way to very ripe fruit with vanilla touches. Recommended with Kare-Kare or Mechado.

## white wine

### VIERTALO

SAUVIGNON BLANC & AIREN, SPAIN

A bright and fresh wine with flavours of melon, citrus and fennel. A subtle floral note making it a superb choice for baked white fish and seasonal greens.

Glass 175ml 6  
Bottle 18

### BEL CANTO 22

CATARRATTO PINOT GRIGIO, ITALY

This Catarratto and Pinot Grigio blend is a fitting ode to beautiful Sicily. Expect a refreshing palate of stone fruit and citrus. It's an exceptional match for seafood.

### VALLE BERTA 29

GAVI, ITALY

Refreshing, clean and elegant with delicate apple, pear and grape flavours. A heavenly match with steamed fish and vegetable dishes. Recommended with Pinakbet.

### FERNLANDS 29

SAUVIGNON BLANC, NEW ZEALAND

Dry, fresh sauvignon blanc. Abundant in gooseberries and passion fruit as well as green pepper note. Subtlety and smoothness sets this apart from the more generic Marlborough varieties. Recommended with Adobo or any seafood dishes.

## rosé wine

### VIERTALO

TEMPRANILLO & GARNACHA, SPAIN

This is a bright, fresh rosé with flavours of ripe strawberries and hints of citrus. It's clean acidity will perfectly cut through luscious smoked salmon.

Glass 175ml 6  
Bottle 18

## sparkling wine

### ANNE MARIE BRUT NATURE 35

NV, SPAIN

Pleasant and fresh on entry, opening up fully over the palate. The light aging aromas merge with ripe fruit and hints of toast and dried fruit and nuts. Ideal with all types of dishes, from appetizers to desserts, particularly seafood and fish.

### CORTE ALTA PROSECCO 28

NV, ITALY

A soft, well-made Prosecco which delivers subtle scents of white fruit and flowers. The palate has lovely, fresh notes of apple, pear and peach wrapped up in a light, refreshing fizz.

## beer

ASAHI 4.75  
ABV 5%, 330ml

SAN MIGUEL 4.75  
ABV 5%, 330ml

SAN MIGUEL 0'0 4.75  
ABV 0%, 330ml

TIGER 4.75  
ABV 5%, 330ml

RED HORSE 6  
ABV 7%, 330ml

## vodka

ABSOLUTE VODKA  
Single 25ml 4  
Double 50ml 6.5

## gin

BOMBAY SAPPHIRE  
Single 25ml 4  
Double 50ml 6.5

## whisky

JACK DANIEL'S  
Single 25ml 4.25  
Double 50ml 7.5

## rum

DON PAPA  
Single 25ml 6  
Double 50ml 8.5

## juice & soft drinks

APPLE / ORANGE / MANGO 2.95  
PINEAPPLE / CRANBERRY

COCA-COLA 2.95

DIET COKE / COKE ZERO 2.95

FANTA 2.95

SPRITE 2.95

HILDON STILL  
STILL NATURAL MINERAL WATER  
330ml 2.75  
750ml 4.75

HILDON SPARKLING  
SPARKLING NATURAL MINERAL WATER  
330ml 2.75  
750ml 4.75

## coffee & tea

FILTERED COFFEE  
per cup 3

JASMINE / GREEN / PEPPERMINT /  
CHAMOMILE  
per pot 3

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