



ciello

RESTO – LOUNGE – BAR



www.cielorestaurant.co.za



Breakfast

Eggs Benedict

Your choice of Smoked Salmon or Parma Ham Served with Toasted English Muffin, Two Poached Eggs, Sauce Hollandaise and a Potato Rosti.

R89

Croissant Breakfast Sandwich

Freshly Baked Croissant topped with Soft Scrambled Eggs, Streaky Bacon, Cheddar Cheese and Sliced Plum Tomato.

R85

Mediterranean Fried Eggs

Loukaniko Sausage, Bell Peppers, Grilled Halloumi, Black Olives and Red Onion served with an Avocado Purée (Seasonal).

R75

Breakfast Panini

Scrambled Eggs, Streaky Bacon, Swiss Cream Cheese and Sliced Tomato.

R80

Cielo Breakfast

Two Fried or Scrambled Eggs, Streaky Bacon, Pork Sausages, Roasted Cherry Tomatoes, Black Mushrooms and Anchovy Bruschetta.

R79

Breakfast Martini (Chef's Choice)

Home Baked Seeded Loaf topped with Poached Eggs, Rocket, Parma Ham, Black Mushrooms and Red Wine Onion Marmalade.

R80

Croissant French Toast

Orange Zest Infused Croissant French Toast Served with Seasonal Fresh Berries, Mascarpone Cream and Toasted Almond Crumble.

R75

Build your own Omelet (Three Egg Omelet)

Served with Hand Cut Fries, Toast and a Choice of Two items:

Goat's Cheese, Cheddar Cheese, Swiss Cheese, Feta Cheese, Ham, Bacon, Tomato, Avocado (Seasonal), Spinach, Wild Mushrooms, Peppers.

Any additional items are charged at an extra R12 each

R72

Health Options

Seasonal Fruit Platter

Sliced Seasonal Fruits Served with Low Fat Greek Yogurt.

R58

Greek Yogurt Parfait

Citrus Segments, Toasted Pistachio Nuts Drizzled with Orange Blossom Honey.

R55

Almond Granola

Seasonal Fresh Fruit Salad, Almond Granola, Low Fat Greek Yogurt.

R60

Salads

Caesar Salad

Romaine Lettuce, Garlic Croutons, Anchovies, Parmesan Shavings and Creamy Caesar Dressing.

R65

Add Chicken

R25

Add Bacon

R15

Add Calamari

R30

Cielo Signature (Chef's Choice)

Mustard Crusted Grilled Chicken, Crunchy Pine Nuts, Roasted Baby Corn, Bacon Bits, Avocado (Seasonal), Cherry Tomatoes, Fresh Mint, Chives and Parsley.

R105

Seafood Salad

Sautéed Calamari, Prawns and Salmon, Wild Rocket, Roasted Red Pepper and Our Speciality House Dressing.

R110

Baby Calamari Salad

Baby Calamari Crisped in Olive Oil, Citrus Infused Quinoa, Wild Rocket and Lemon Preserve Yogurt.

R76

Baby Beet Salad

Roasted Baby Beets, Roasted Walnuts, Warm Grilled Halloumi and Wilted Baby Spinach and Our Speciality House Dressing.

R69

Tabouli Salad

Citrus Infused Quinoa Couscous, Cucumber, Cherry Tomatoes, Red Onion and Lemon Preserve Yogurt Dressing.

R69

Romaine and Artichoke Salad

Crisp Romaine Lettuce, Balsamic Grilled Artichoke Hearts, Roasted Chickpeas, Citrus Infused Quinoa, Crispy Pine Nuts and Pesto Dressing.

R70

Paninis and Sandwiches

Double Pork Panini

Slow Roasted Pulled Pork Shoulder, Sliced Baked Ham, Homemade Dill Cucumber Ribbons, Swiss Cream Cheese, Sliced Plum Tomato and Wholegrain Mustard Served with Hand Cut Fries.

R82

Roasted BBQ Chicken Panini

Roasted BBQ Chicken, sliced Plum Tomato, Homemade Dill Cucumber Ribbons and Mustard Mayo Served with Hand Cut Fries.

R80

Luntza and Halloumi Panini

Thinly sliced Luntza Ham, Grilled Halloumi and sliced Plum Tomato Served with Hand Cut Fries.

R79

Spinach and Wild Mushroom Panini

Wilted Baby Spinach with a Touch of Cream and Sautéed Wild Mushrooms Served with Hand Cut Fries.

R78

Steak Stack Panini (Chef's Choice)

Grilled Fillet Steak strips, Portobello Mushrooms, Mozzarella, Onion, Feta, Tomato and Rosemary Oil served with Hand Cut Fries.

R120

Smoked Paprika Chicken Mayo Panini

Smoked Paprika Chicken and Creamy Mayo served with Hand Cut Fries.

R65

Chicken Club Sandwich

Served on our Homemade Bread, Crispy Bacon, Egg, Avocado (Seasonal), Rocket, sliced Plum Tomato and Pesto Mayo Served with Side Salad.

R96

B.L.T Sandwich

Served on our Homemade Seeded Loaf, Sativa Lettuce, Streaky Bacon, Swiss Cream Cheese, Sliced Plum Tomato and Mustard Mayo Served with Side Salad.

R62

Burgers

All Burgers are Homemade and Served on Our Homemade Sesame Bun and Hand Cut Fries

Beef Burger (150g)

R90

Our special Blend of 100% Home Ground Beef Grilled, Served with Plum Tomato, Red Onion and Greens.

Chicken Burger (150g)

R85

Home Ground Chicken Breast Grilled , Served with Plum Tomato, Red Onion and Greens.

Veggie Burger (150g)

R78

Speciality Veggie Pattie Infused with Sundried Tomato and Basil Served with Tomato and Onion Salsa, Lettuce and Tomato.

Cielo Spicy Burger (Chef's Choice)

R130

A Spicy Burger of your Choice of Beef, Chicken or Veg, Topped with our Homemade Smoked Spicy BBQ Sauce, Mozzarella, Cheddar, Tomato, Red Onion and Greens.

Make it a Hungabusta and add an Additional Pattie for R30.

Toppings are Charged at an Additional R12 Each

- Bacon
- Cheddar
- Goat's Cheese
- Swiss Cream Cheese
- Mushroom
- Fried Onion
- Avocado (Seasonal)

Pasta and Risotto

Pastas are Available in a Choice of our Homemade Fresh Pasta Spaghetti or Tagliatelle

Spaghetti and Meatballs

A Blend of our Freshly Ground Beef Mince Meatballs Topped with Tomato Compote and Drizzled with Basil Pesto and Crumbled Feta.

R120

Mussel Capellini

Fresh Mussels, Capellini Pasta, Sautéed with Olive Oil and Fragrant Fresh Herbs, Finished with Balsamic Glaze.

R95

Homemade Beef and Spinach Canneloni (25 mins Cooking Time)

Filled Canneloni Pasta with Freshly Ground Beef Mince Topped with Creamed Spinach, Feta And Mozzarella.

R89

Seafood Pasta

Sautéed Mussels, Calamari and Prawns in a White Wine and Basil Pesto Sauce or Garlic, Herb and Tomato Compote.

R130

Wild Mushroom And Truffle Oil Risotto (Speciality Dish)

Creamy Parmesan Risotto, Sautéed Wild Mushrooms, Truffle Oil and Caramelized Onion.

R130

Starters

Salmon Carpaccio

Thinly sliced Norwegian Salmon served with Capers, Red Onion, Lemon Segments, Wild Rocket, Olive Oil and Balsamic Glaze.

R76

Trio Bruschetta

Toasted Bruschetta topped with Roasted Tomato and Olive, Halloumi and Mint Pesto, Roasted Aubergine and Garlic.

R50

Filled Peppadew Peppers

Filled with Goat's Cheese, Orange and Toasted Almonds Drizzled with Orange Vinaigrette.

R50

Prawn and Jalapeño Fritters

Served with Creamy Garlic and Herb Sauce.

R80

Fresh Mussels

Fresh Mussels Sautéed in White Wine and Tomato Compote.

R65

Meze Plate

Calamata Olives, Lukaniko Sausage, Pita Bread, Grilled Halloumi and Three Dips.

R90

Spanakopita

A Greek Spinach Pie made with Phyllo Pastry, Feta and Onion Served with Tzatziki.

R48

Stuffed Baby Butternut

Filled With Quinoa, Roasted Red Pepper and Fresh Herbs.

R55

Baked Feta

Layered Feta, Onion, Olives, Peppadew and Sliced Cherry Tomatoes Baked and Drizzled with Basil Pesto Served with Pita Chips.

R58

Main Courses

Chicken Kebab Tender Chicken Marinated in Mint Yogurt and Saffron Served with Sautéed Potatoes, Roasted Baby Veg and Tzatziki Sauce.	R110
Prawn Kebab Marinated Prawns in Olive Oil and Fresh Herbs Served with Sautéed Potatoes, Roasted Baby Veg and Tzatziki Sauce.	R148
Beef Rump Kebab Marinated Rump in Olive Oil, Garlic and Herbs Served with Sautéed Potatoes, Roasted Baby Veg and Tzatziki Sauce.	R110
Double Cut Pork Chop (400g) (Please Allow 25mins Cooking Time) Served with Red wine Poached Pear, Potato and Leek Rosti, Crème Fraiche and Smoked Apple Sauce.	R146
Fish and Chips Cape Salmon (200g) Beer Battered and Fried, Served with Hand Cut Fries and Lime Tartar Sauce.	R89
Char-Grilled Chicken Served with Potato and Leek Rosti, Smoked Aubergine, Cherry Tomatoes and a Rocket Watercress Salad.	R116
Rib-Eye Steak Char-Grilled Rib-Eye Steak (350g) Marinated in Red Wine and Smoked Paprika and Served with Tomato, Olives and Sautéed Baby Potatoes.	R156
Baked Salmon Sesame Crusted Baked Salmon Served with Sautéed Citrus, Fennel and Artichoke.	R172
Spicy Lamb Pie Slow Roasted Shredded Leg of Lamb with Potato, Carrot and Roasted Pepper Wrapped in Phyllo Served with Wild Rocket and Calamata Olive Salad.	R102
Beef Fillet Mignon Grilled Beef Fillet Medallions, Crispy Lemon Potato Strings Served with a Herb Compound Butter.	R148
Chicken Parmigiana Marinated and Crumbed Chicken Breast Topped with Parmesan and Mozzarella Cheese and Baked, Served with your Choice of Pasta and a Tomato Compote.	R105
Aubergine Parmigiana Marinated and Crumbed sliced Aubergine topped with Parmesan and Mozzarella Cheese and Baked Served with your choice of Pasta and a Tomato Compote.	R70
Grilled Portahouse Steak (350g) Marinated in Lime and Smoked Paprika Served with a Potato and Tomato Skewer and Broccoli Purée.	R140

Desserts

Oreo Cheesecake	R58
Apple Pie	R50
Dessert of The Day	R50
Crème Brulé	R50

Beverages

Cold Beverages

Frappé	R35
Freddo Espresso	R30
Freddo Cappuccino	R32
Mochaccino	R30
Frappuccino	R36
Ice Chocolate	R36
Milkshakes	R40
Vanilla, Strawberry, Chocolate, Caramel, Coffee Or Hazelnut	
Fresh Juices	R28
Orange, Apple, Carrot, Strawberry Or Mango	
Ice Tea	R25
Soft Drinks	R25
Tizers	R28
Local Mineral Water (500ml)	R28
Local Mineral Water (1L)	R35
Local Sparkling Water (500ml)	R28
Local Sparkling Water (1L)	R35

Hot Beverages

Herbal Tea Selection	R25
(Ask For Our Selection)	
Espresso	R21
Double Espresso	R25
Espresso Macchiato	R22
Café Americano	R28
Cappuccino	R25
Double Cappuccino	R35
Café Latte	R26
Mochaccino	R27
Extra Flavours	R6
Vanilla, Caramel Or Hazelnut	
Hot Chocolate	R25
Milo	R25



Gourmet Milkshakes / Smoothies

R58

Oreo and Peanut Butter Milkshake

Nutella and Banana Milkshake

Salted Caramel Milkshake

Coffee and Cream Milkshake

Crunchie and Praline Milkshake

Bar One Milkshake

Peppermint Crisp Milkshake

Peanut Butter and Protein Smoothie

Berries and Bananna Smoothie



Drink Responsibly. Not for Sale to Persons Under the Age of 18.