

CIRA



FIRST COURSE FOR THE TABLE

ASSIETTE DE CRUDITÉS
plate of marinated vegetables
(GF, V)

DINNER | \$60 PRIX FIXE

MONDAY - SUNDAY, 5PM TO 10PM

SECOND COURSE | CHOICE OF

CHARRED ALBACORE TUNA NIÇOISE

tomato olive relish, haricot blanc (GF)

CRISPY BUCKWHEAT CREPE

ham, gruyere, egg yolk (GF)

ARTICHOKE RAVIOLI

"barigoule", pistou jus (V)

THIRD COURSE | CHOICE OF

BRAISED BEEF PRESSE À LA DAUBE

white beans, thyme jus (GF)

HEARTH ROASTED EGGPLANT

winter vegetable ratatouille, sage jus (GF, V)

SHELLFISH STUFFED SALMON

braised endive, sauce vadouvan (GF)

"POULET CHASSEUR"

confit heritage chicken, mushrooms &
sauce tomate (GF)

DESSERT | CHOICE OF

DOUBLE CHOCOLATE TART

vanilla gelato, orange (GF, V)

BABA AU LIMONCELLO

lemon sorbet, chantilly (V)

PISTACHIO RASPBERRY PARIS-BREST

pistachio cream, raspberries (V)

GF Can Be Gluten Free

V Can Be Vegetarian

CHEF DE CUISINE **PATRICK SHEERIN**
EXECUTIVE CHEF **CHRIS PANDEL**
EXECUTIVE PASTRY CHEF **HANNAH GADDY**





LUNCH | \$30 PRIX FIXE

MONDAY - FRIDAY, 11AM TO 2PM

FIRST COURSE | CHOICE OF

A TASTE OF CIRA

selection of housemade dips, pita & bites (GF, V)

RED LENTIL SOUP

cauliflower, pickled peppers & herbs (GF, V)

CHARRED ALBACORE TUNA NIÇOISE

tomato olive relish, haricot blanc (GF)

SECOND COURSE | CHOICE OF

MEDITERRANEAN COBB SALAD

grilled chicken, quinoa tabbouleh, feta, tomato cucumber salad, za'atar (GF, V)

TUNISIAN RICE BOWL

choice of protein (GF, V)

ARTICHOKE BARIGOULE RAVIOLI

shrimp & basil pistou

CHICKEN FRANCESE

petite peas, lemon & capers



DESSERT | CHOICE OF

DOUBLE CHOCOLATE TART

vanilla gelato, orange (GF, V)

BABA AU LIMONCELLO

lemon sorbet, chantilly (V)



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CIRA



BRUNCH | \$30 PRIX FIXE

SATURDAY - SUNDAY, 9:30AM TO 2:30PM

FIRST COURSE FOR THE TABLE

BREAKFAST MEZZE PLATTER

selection of housemade dips & breads
(GF, V)

SECOND COURSE | CHOICE OF

BUCKWHEAT BLINTZES

cheese filled, klug blueberry (GF, V)

SHAKSHUKA VERTE

garbanzo, olive oil fried eggs, shishitos (GF, V)

SMOKED SALMON BENEDICT

roesti potato, spinach & paprika hollandaise (GF)

AVOCADO TOAST

tomato & cucumber, harissa, roasted
chickpeas, green salad (V)



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V Can Be Vegetarian