

Cielo



BY FLORENTINE

ITALIA

FLORENCE

SUEZIA 2023



*From the sunlit skies to the tranquil seas, life in the Mediterranean
has always been shaped by nature's rhythms.*

*Cielo celebrates this connection by offering a place where the horizon meets the soul.
Elevated above the world below, our rooftop is a sanctuary to
enjoy the beauty of the present moment.*

*Under the stars or bathed in golden light, we invite you to savor the flavors,
aromas, and memories that only come alive when shared in great company.*



@florentine_marbella

COCKTAILS

TIMELESS, WITH A TWIST

ESPRESSO MARTINI 20
*Grey Goose vodka, Borghetti coffee liqueur,
Cacao coffee*

PORNSTAR MARTINI 20
Cognac, Italicus, Passion fruit, Tonka beans

MOJITO 20
Planteray 3 stars rum, Botanical mint, Lime

MARGARITA 20
Patrón Reposado, Cointreau, St Germain, Lime

RAMOS G.F. 20
*Bombay Sapphire gin, Italicus, Alipus
mezcal, Yogurt, Orange blossom, Eggwhite*

PALOMA 20
*Patrón silver, Lime, Agave, Sichuan pepper,
Grapefruit soda*

AMARETTO SOUR 20
Almond & apricot Amaretto, Lemon, Egg white

BARREL AGED NEGRONI 20
Botanist Gin, Campari, Mancino vermouth

BASIL SMASH 20
Purple basil Bombay Sapphire, Lime

MAI-TAI 20
*Cachaca, Dark rum, Jamaican rum,
Cointreau, Orgeat, Lime*

HOMEMADE, WITH A CRAFT

TUTTI FRUTTI 22
*Planteray cut and dry rum, Blue Curaçao,
Cocoa, Mascarpone, Lime
(Sweet, sour, blue)*

PISTACCHIO 22
*Zacapa 23, Cacao, Bronte Pistacchio cream
(Bold, savoury, complex)*

SGROPPINO 22
*Grey Goose vodka, Telmont Champagne,
Homemade lemon sorbet
(Perfect, summer, fresh)*

NO ALCOHOL

CIELO GARDEN 20
*Seedlip Garden, Mango, Passionfruit,
Flowers
(Exotic, sweet and sour)*

SAFFRON 20
*Rose cardamom soda, Saffron, Glitter
(Sparkling, refreshing, flowery)*

BABY COLADA 16
*Coconut Cream, Fresh pineapple
(Tropical, silky)*

GIN, WITH A PREMIUM TONIC

MONKEY 47 22
Lemon zest & juniper berries

ROKU 20
Ginger

BROCKMANS 22
Summer berries

MALFY ROSA 18
Grapefruit

GIN MARE 20
Rosemary

HENDRICKS 20
Cucumber & black pepper

BOMBAY SAPPHIRE 18
Lemon & thyme

TANQUERAY N.10 18
Grapefruit peel

WINES BY GLASS

**For full selection, please check the wine list.*

BUBBLES

2023 CAVA SELECCIÓN ESPECIAL MM BRUT VINTAGE 12

NV FRANCIACORTA ALMA G. CUVÉE BRUT, BELLAVISTA 18

NV PIPER HEIDSIECK CUVÉE BRUT, CHAMPAGNE 26

WHITE

2024 LIGHEA, ZIBIBBO, DONNAFUGATA, SICILY DOC 12

2023 GRIFO DEL QUARTARO, ENRICO SERAFINO, GAVI DOCG 15

2024 PAZO DE SEÑORANS, ALBARIÑO, RÍAS BAIXAS DO 17

2022 OSSIAN, VERDEJO, RUEDA DO 19

2024 WINKL, SAUVIGNON, TERLAN, ALTO ADIGE DOC 24

2021 FOURCHAUME CHABLIS, DOMAINE ALEXANDRE, 1ER CRU 26

ROSE

2024 LUMERA, SYRAH, NERO D'AVOLA, DONNAFUGATA, SICILY IGT 12

2024 DOMAINE OTT CHÂTEAU DE SELLE ROSÉ, PROVENCE AOC 19

RED

2022 PAJENA BARBERA D'ALBA, E. SERAFINO, PIEMONTE DOCG 13

2023 CAMINS DEL PRIORAT, ALVARO PALACIOS, PRIORAT DOQ 15

2021 ARFENA, PINOT NERO, PICCHIONI, PAVESE, LOMBARDIA IGT 19

2023 LE DIFESE, TENUTA SAN GUIDO, TOSCANA IGT 22

2019 RODA I, TEMPRANILLO, GRACIANO, RODA, RIOJA DOCA 28

2021 ALION, TEMPRANILLO, VEGA SICILIA, RIBERA DEL DUERO DO 36

BITES TO SHARE

CAVIAR

*Oscietra, blini, crème fraîche,
shallots & chives*

30g	50g	125g
95	130	310

OYSTERS

*Fine de claire no 2, mignonette sauce
& shallots*

SINGLE	1/2DOZEN	DOZEN
8	36	70

SEAFOOD PLATTER

For 2 to share

*Half lobster, red prawns, tiger prawns,
oysters, scallops, prawn cocktail*

130

CHARCUTERIE TOWER

For 2 to share

*Selected mix of charcuterie & cheeses,
summery stracciatella, fig jam, pickled
vegetables & olives*

60

CURED

PROSCIUTTO SAN DANIELE

22

BRESAOLA

22

CHEESE SELECTION

TRUFFLE PECORINO, UBRIACO AL PROSECCO, PIAVE,
PARMIGIANO, TRUFFLE HONEY, FIG & ALMOND WHEEL

36

CONSIDER

BAKED BABY
POTATOES

9

HERITAGE
TOMATOES

9

TENDERSTEM
BROCCOLI

9



*For allergy info please scan
qr-code or ask your waiter*

BEGIN

SEA

GRILLED CARABINEROS 34/p

Lemon mayo

TUNA CRUDITO 36

Pistachio crusted blue fin tuna, mango gremolata, citrus dressing

RED PRAWN CARPACCIO 46

Red prawns, avocado puree, pistachio, aji amarilo (add caviar 5g / 15€)

LAND

CIELO CARPACCIO 38

Dry aged ribeye, truffle, tomato relish

VITELLO TONNATO 30

Veal tenderloin, salsa tonnata, capers

TRUFFLE BURRATA 32

Burrata, porcini truffle cream, shaved truffle

CONTINUE

SEA

GRILLED OCTOPUS 38

Josper grilled octopus, mojo rojo, baby potatoes

DOVER SOLE MEUNIÈRE 14/100gr

Burnt butter, capers, lemon juice

LOBSTER PASTA 56

Spaghetti, bisque sauce, lobster meat, cherry tomatoes

LOBSTER SALAD 48

Lobster meat, mixed leaves, seasonal fruits, creme fraiche & house dressing

SEARED COD 38

Sicilian caponata, pine nuts

LAND

BEEF TOMAHAWK 138

1.1kg Josper grilled dry aged Galician tomahawk steak

BEEF FILLET 48

Grilled Galician beef, seasonal vegetables, red wine jus

LAMB CHOPS 44

Josper grilled lamb chops, peas, mojo verde

WHOLE YOUNG CHICKEN 38

Josper grilled boneless chicken, lemon thyme glaze, chicken jus

TRUFFLE PASTA 38

Truffle beurre blanc, shaved fresh truffle

CAESAR SALAD 36

Corn fed chicken, crispy bresaola, baby gem, kale, red onions, croutons, shaved parmesan, caesar dressing

**Please note, we add a discretionary homemade focaccia service 4.5 euro / person*

SWEETENED

LAVAMISU 14

The unbeatable classic, reinvented

VANILLA PANNA COTTA 14

Velvety vanilla custard with a bright mixed berry coulis

FRUIT PLATTER 28

Seasonal fruits with rich chocolate sauce

PINEAPPLE CARPACCIO 18

With coconut mascarpone

WITH DESSERT

ESPRESSO 4 / MACCHIATO 5

DOUBLE ESPRESSO 5 / CAPUCCINO 6

TEA 5

MOSCATEL, BODEGAS MÁLAGA VIRGEN,
SIERRAS DE MÁLAGA DO 10

2020 DON PX, BODEGAS TORO ALBALÁ,
MONTILLA-MORILES DO 10

2022 SPERI LA ROGGIA,
RECIOTO DELLA VALPOLICELLA
CLASSICO DOCG 16

LARGE GROUPS & PRIVATE HIRE

Urban Italian Group offers lovely spaces in our restaurants Florentine and Basta to celebrate special occasions in life. A range of joyful settings for birthdays, anniversaries or corporate events in our unique indoor and outdoor dining spaces.

Scan the qr-code for more information.

