

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 22

Grey Goose vodka, Borghetti coffee liqueur, Cacao coffee

PORNSTAR MARTINI 22

Cognac, Italicus, Passion fruit, Tonka beans

MOJITO 22

Planteray 3 stars rum, Botanical mint, Lime

MARGARITA 22

Patrón Reposado, Cointreau, St Germain, Lime

RAMOS G.F. 22

Bombay Sapphire gin, Italicus, Alipus mezcal, Yogurt, Orange blossom, Egg white

PALOMA 22

Patrón silver, Lime, Agave, Sichuan pepper, Grapefruit soda

AMARETTO SOUR 22

Almond & apricot Amaretto, Lemon, Egg white

BARREL AGED NEGRONI 22

Botanist Gin, Campari, Mancino vermouth

BASIL SMASH 22

Purple basil Bombay Sapphire, Lime

MAI-TAI 22

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 20

Grapefruit

GIN MARE 22

Rosemary

HENDRICKS 22

Cucumber & black pepper

BOMBAY SAPPHIRE 20

Lemon & thyme

TANQUERAY N.10 20

Grapefruit peel

WINES BY THE 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 18

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 58
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 49
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 39
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 / WITH MILK 5

DOUBLE ESPRESSO 5 / WITH MILK 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 Cielo 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.

