

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

EPRALINE ESPRESSO MARTINI 22
Santa Teresa 1796, Mr Black, peanut butter, vanilla, coffee

PORNSTAR MARTINI 22
Vanilla infused Grey Goose, Italicus, passion fruit, tonka beans

MARGARITA 22
Patron Silver, lime, Cointreau, watermelon cordial

SGROPPINO 22
Prosecco, lemon sorbet, Grey Goose

PALOMA 22
Patrón Reposado, Ilegal mezcal, Cynar, ginger, hibiscus, pink soda

AMARETTO SOUR 22
Dewar's 12, Amaretto Disaronno, passion fruit, cinnamon, egg white

BARREL AGED NEGRONI 22
Bombay Sapphire, Campari & Martini Rubino

BASIL SMASH 22
Bombay Sapphire, basil, lime

RISERVA DEL CIELO

OCEAN DROP MARTINI 130
Grey Goose Altius, oyster

HEAVEN MARGARITA 135
Patrón El Alto, triple sec, lemon, Maldon salt

SEASONAL

KING KONG HIGHBALL 22
Santa Teresa 1796, peanut butter, banana, mango, coconut water

FIG AFFAIR 22
Dewar's 12, Pedro Ximénez, fig, fig leaf soda

BUTTERFLY COLADA 22
St Germain, Patrón Silver, prosecco, lychee, coconut, butterfly pea flower

VIRGIN COCKTAILS

BERRY BLUSH SPRITZ 20
Strawberry, raspberry, gin 0,0 %, prosecco 0,0 %

SAFFRON & SILK 22
Orange, saffron, rose, pistachios, coconut foam

LYCHEE COLADA 20
Lychee, coconut, pineapple

GIN, WITH A PREMIUM TONIC

MONKEY 47 26
Lemon zest & juniper berries

BROCKMANS 22
Summer berries

GIN MARE 24
Rosemary

HENDRICKS 24
Cucumber & black pepper

BOMBAY SAPPHIRE 20
Lemon & thyme

TANQUERAY N.10 24
Grapefruit

WINES BY GLASS

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

BUBBLES

SPUMANTE NV AMOLER PROSECCO SUPERIORE EXTRABRUT 12

2023 CAVA SELECCIÓN ESPECIAL MM BRUT VINTAGE 16

NV PIPER HEIDSIECK CUVÉE BRUT, CHAMPAGNE 26

WHITE

2025 LA PETTEGOLA, VERMENTINO, TOSCANA IGT 13

2025 GRIFO DEL QUARTARO, CORTESE, GAVI DI GAVI DOCG 15

2025 PAZO SEÑORANS, ALBARIÑO, RÍAS BAIXAS DO 17

2022 OSSIAN, VERDEJO, RUEDA DO 19

2023 SUL VULCANO, CARRICANTE, ETNA BIANCO DOC 22

ROSE

2024 LUMERA, SYRAH, NERO D'AVOLA, DONNAFUGATA, SICILY IGT 13

2024 DOMAINE OTT CHÂTEAU DE SELLE ROSÉ, PROVENCE AOC 20

RED

2022 PAJENA BARBERA D'ALBA, E. SERAFINO, PIEMONTE DOCG 14

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

2017 REMELLURI, TEMPRANILLO, RIOJA DOCA 20

2020 BAROLO MONCLIVIO, NEBBIOLO, BAROLO DOCG 24

2023 PSI PINGUS, TEMPRANILLO, RIBERA DEL DUERO DO 29

BITES TO SHARE

CAVIAR

*Oscietra, Blini, Crème fraiche,
shallots & chives*

30g	50g	100g
99	135	250

CIELO OYSTERS

Amalfi marinade, mango and coriander

SINGLE	1/2DOZEN	DOZEN
9	52	95

OLIVES 9

MARCONA ALMONDS 9

BEGIN

SEA

TUNA TARTARE 34

*Almadraba Bluefin tuna, avocado mousse,
cucumber, ginger vinaigrette & chives*

**(Add Oscietra caviar 5 g / 15 €)*

RICCIOLA CRUDO 30

*Hamachi, leche de tigre, passion fruit
and samphire*

JOSPER SCALLOPS 36

Apple and coral mayonnaise

LAND

TRUFFLE BURRATA 32

*Porcini truffle cream, seasonal mushrooms,
shaved truffle, hazelnuts, carasau*

VITELLO TONNATO 30

Veal tenderloin, salsa tonnata, capers

TRUFFLE CARPACCIO 38

*Rib Eye, shaved truffle, truffle dressing &
chives*



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

CONTINUE

SEA

GRILLED OCTOPUS 40
Mojo rojo, baby potatoes, pico de gallo

GRILLED SEABASS 80
1 kg wild sea bass, confit garlic

LOBSTER PASTA 56
Spaghetti, lobster meat, bisque sauce & cherry tomatoes

TUNA BELLY SKEWERS 38
Josper-grilled, seasonal root vegetable purée and vegetable escabeche

LAND

BEEF TOMAHAWK 138
1.1 kg bone-in ribeye, Josper-grilled

GRILLED BEEF TENDERLOIN 48
Grilled Galician beef, seasonal vegetables, red wine jus

LAMB CHOPS 44
Grilled New Zealand lamb cutlets, peas, mojo verde

BABY CHICKEN 38
Grilled boneless chicken, lemon thyme glaze, chicken jus

TRUFFLE TAGLIATELLE 38
Truffle beurre blanc, shaved fresh truffle

CESAR SALAD 36
Corn fed chicken, crispy bresaola, baby gem, kale, red onions, croutons, Parmigiano Reggiano, Caesar dressing

SIDES

TOMATO SALAD
9

MASHED POTATOES
14

TENDERSTEM
BROCCOLI
12

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

SWEETENED

LAVAMISU 14

The unbeatable classic, reinvented

CIELO PROFITEROLE 16

Vanilla ice cream profiterole drenched in warm chocolate, finished with pistachio

BABY NAPOLITANO 16

Lemon bavarois with white chocolate cream and crispy thyme

SMOKED PINEAPPLE 18

Coconut ice cream, toffee and coconut crumble

WITH DESSERT

ESPRESSO 5 / DOUBLE ESPRESSO 6

MACCHIATO 6 / CAPUCCINO 7

TEA 6

2004 IL NOSTRO VIN SANTO DEL CHIANTI, TREBBIANO
MALVASIA, TENUTE ROSSETTI, VIN SANTO DEL CHIANTI DOC 12

NV MALAGA VIRGEN NARANJA DULCE NATURAL, MOSCATEL,
BODEGAS MÁLAGA VIRGEN, SIERRAS DE MÁLAGA DO 11

2023 DON PX, PEDRO XIMÉNEZ, BODEGAS TORO ALBALÁ,
MONTILLA-MORILES DO 10

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.

