CIRCA LAGOS

FOOD MENU

BREAKFAST

ROYAL OMELETTE N7,400

(Farm-fresh Eggs or Egg white Omelette served with Fresh Mushrooms, Cheddar cheese, Tomato and choice of bacon or Macon)

BIG AFRICANA N7,400

(Cubed Boiled Yam with Corned Beef Tomato and Egg Sauce)

OONJE AARO N7,400

(Our Signature Grilled Mashed Plantain with Smoked Mackerel Sauce, Sausage and Choice of Eggs)

FULL ENGLISH BREAKFAST N8,500

(Choice of Eggs with Sausage, Choice of Bacon or Macon. baked beans and loast with a choice or Orange juice or Tea or Coffee)

BAKED EGGS N8,500

(Tomato Sauce accompanied with Beef Sausages and Smoked Chicken topped with Eggs and Mozzarella and Cheddar Cheese served with our homemade bread)

PANCAKE N4,500

(crêpe, French styled Pancakes)

THE CROMLET N5,500

(Spanish Omelette rolled in a French crêpe)

SOUPS

SEAMAN'S POT (WITH BREAD ROLLS) N6,900

(Fresh croaker fish fillet, Irish Potato, prawns and Calamari slowly braised in South east spice)

CHICKEN CORN SOUP (WITH BREAD ROLLS) N6,900

(Boneless chicken thighs, sweet corn, unsalted butter, onions vegetable stock and olive oil)

BUTTERNUT SQUASH SOUP N6,600

(Evervone's favourite hearty & healthy soup packed with & punch of flavor)

PASTA

PESTO PASTA

(Homemade Pesto with either grilled chicken breast N8,700 or Seafood N10,400)

PENNE ALFREDO PASTA

(Choice of Chicken N8,700 and or Seafood N10,400)

SPICY CHICKEN OR SEAFOOD PASTA BAKE N8,700/N10,400

(Spicy Harissa Chicken or Seatood in a cream sauce with Basil and Spinach baked with Cheddar and Mozzarela Cheese)

CHUNKY BEEF PASTA BAKE N8,800

(Beef fillet and beef sausage in rich tomato sauce baked with cheddar and mozzarella cheese)

SEAFOOD FRA DIAVOLO N10,400

(Spicy tomato and white wine based sauce with an assortment of seafood)

SALADS

GRILLED DUCK BREAST WITH ARTISAN SALAD, RED MINI GRAPES AND SHERRY VINEGAR DRESSING N11,700

(Crackled Duck Breast, Combo lettuce & Red Grapes)

FRESH GARDEN GREEK SALAD N6,200

(Organic cherry tomatoes, cucumber, red onions, black olives, lettuce and feta cheese)

CIRCA CHICKEN SALAD N8,000

(Tender grilled chicken, lettuce, Beet tomatoes, cucumber topped with sweet corn)

PRAWN AVOCADO SALAD N9,900

(Grillred prawns, avocado, lettuce, cherry tomatoes cucumber)

LITE BITES

2 DIPS AND A CRUNCH N6,000

(Deep Fried chicken crisp wings with homemade BBQ sauce and a spicy Honey and Garlic Dip)

CRISPY CALAMARI AND GOLD PRAWN NUGGETS N7,300

(Prawns and calamari coated in seasoned flour and bread)

HOMEMADE NAAN BREAD SERVED WITH SMOKED CHICKEN N7,300

(In-house flat bread lightly infused with garlic and topped with smoked chicken and parmesan shavings

ASUN N6,000

(Smoked chunks of ram meat sautéed with onions and habeneros)

ESCARGOT N5,500

(Tender Mini Snails braised in Garlic and Butter)

HUMMUS AND PITA BREAD N5,500

(Hummus, minced beef, roast garlic and chili oil with pita bread)

KARAAGE N5,000

(Japanese Fried Chicken with Pickled Onions Salad, miso chilli)

FISH CAKES N6,900

(Medley of snapper, croaker and mackerel fish cakes with Korean soy sauce and chill mavonnaise)

SPICY MINCED LAMB ON LEMONGRASS SKEWERS N7,100

(Grilled Minced Lamb on lemongrass skewers served with a cool cream cheese and yoghurt dip)

TACOS N3,900

(Crunchy tortillas filled with orange chicken, lime and chilli prawn and spicy ram served with lettuce, Tabasco sour cream and guacamole)

PLATTERS

LANDLOCKED PLATTER N26,000

(Sausage, gizzard, chicken wings, ram, meat ball, plantain, yam and sweet potatoes)

SEAFOOD PLATTER N26,000

(Fish, calamari, prawns, plantain, Yam, sweet potatoes and snails)

BURGERS | SANDWICHES | PIZZA

CIRCA BURGER N7,500

(Choice of Beef or Chicken served with fries)

WAGYU BEEF BURGER N13,600

(Decadent wagyu beet, sautéed vegetables, mornay sauce on a Coriander and mint hokkaido milk bun, served with sweet potato fries)

DUCK BURGER N11,300

(Pan-seared duck breast, pickled zucchini, red wine glaze on a Coriander and mint hokkaido milk bun)

PHILLY CHEESE STEAK N10,000

(Marinated Steak stuffed with double cheese on Panini Bread served with fries)

BEEF BURRITOS N8,500

(Tortilla filled with Mexican Rice, cheese, Minced meat and refined beans served with Guacamole, Sour Cream and Salsa)

CHICKEN QUESIDILLA N7,500

(Tortilla filled with Chicken and Bell pepper served with Guacamole and Sour Cream)

THE BOROUGH CLASSIC SANDWICH N7,500

(Toast, Chicken Breast, Beef Sausage, Fried egg, Cucumber, Mayonnaise, Lettuce & Tomatoes)

CLASSIC MARGARITA N7,100

(Homemade Pizza dough with tomato Base topped with Mozzarella and Parmesan Cheese, finished with garden-fresh basil with Italian seasoning)

HOMEMADE PEPPERONI N7, 100

(Chorizo Pepperoni Sliced on a tomato-based sauce with Bell pepper and onion topped with Mozzarella and Parmesan Cheese with Italian seasoning

TANDOORI CHICKEN N7, 100

(Tomato based Sauce with Tandori Chicken, Bell Pepper & Sweet Corn topped with Mozzarella and Parmesan Cheese with Italian seasoning)

ENTRÉE

700G SLOW COOKED TENDER BEEF RIBS, BRAISED IN BARBECUE SAUCE AND SERVED WITH SWEET POTATO WEDGES N17,900

SHALLOW FRIED SNAPPER WITH DIRTY RICE, SLAW AND SAUCE NAPOLI N13,100

(350g pan fried fish steak served with spicy and flavorful Cajun rice)

LAMB CURRY N9,900

(Indo-fused curry with tender Lamb Cutlets, market veggies with steamed Jasmine rice)

CRISPY SOLE AND PRAWN CURRY N10,800

(Indo-fused curry with crunchy fish and prawn Nuggets with market veggies and steamed Jasmine rice)

360G SAPID AND TENDER-GRILLED LAMBCHOPS, SAUTEED POTATOES, MARKET VEGGIES AND PEPPERCORN SAUCE N12,600

SEASHORE GRILLED PRAWNS, CHAR GRILLED OR MARKET VEGGIES AND GARLIC ROAST POTATOES AND WITH MUSHROOM SAUCE N13,000

HEARTY AND TENDER OXTAIL SERVED WITH SAUTEED POTATOES N14,100
(Slow and traditionally cooked delicious oxtail with a medley of vegetables)

STEAK PICANHA WITH AROMATIC MASHED POTATOES & A JUS REDUCTION N18,000

(480g pan seared Brazilian Rump steak served with roasted garlic oil infused mashed potatoes, char grilled Broccoli)

CHICKEN YASSA N9,800

(Traditional Senegalese chicken dish served with Braised rice)

CITRUS AND GARLIC SEARED SALMON N12,500

(Scottish Steak Salmon on a Bed of Steamed Veggies)

MIXED GRILL N14,300

(Sausages, Prawn, Lamb Chop, Sirloin, Egg, Baked Beans and Sautéed Potatoes)

SURF AND TURF N10,400

(Decadent combo of Succulent grilled Prawn and Tender Lamb Chop)

FISH AND CHIPS N8,200

(Fish Fillet deep fried in crispy batter served with golden chips)

VEGAN

SWEET POTATO FALAFEL N4,600(Baked Sweet potato and Chickpea Falafel in Pita Bread filled with Pickled Carrot Salad)

CHILLI SIN CARNE N5,100

(Lentil and Kidney Beans chilli served with steamed rice)

DESSERTS

MUFFINS N2,600

(Served with Vanilla Ice Cream)

CRÈME BRÛLÉE N3,700

(Lightly baked custard topped with caramelized sugar served with vanilla ice cream)

CHOCOLATE LAVA CAKE N3,700

(with fresh berries or an option of fresh vanilla ice cream)

I SCREAM FOR SUNDAE N3,700

(Vanilla and peanut butter ice cream topped with peanut butter caramel, chocolate sauce, macerated strawberries and Chocolate brownies)

CARROT CAKE N3,700

(Orange-Carrot Cake with classic cream cheese frosting, with a splash of zesty lemon for extra flavor, served with vanilla or raspberry ice cream Chocolate brownies)

CIRCA LAGOS

DRINK MENU

HOT BEVERAGES

N1,200

TEA POT **ESPRESSO**

N2,300 **FRAPPUCCINO**

(Strawberry, chocolate, Vanilla, caramel)

CAPUCCINO

(Plain, passionfruit, caramel, strawberry, Vanilla, peach)

CAFÉ LATTE

ACE TEA

HOT CHOCOLATE

AMERICANO

IRISH COFFEE

FLAT WHITE

SOFT DRINKS

N700 SMALL WATER

N1,000

BITTER LEMON

TONIC WATER

COKE

SODA

FANTA

SPRITE

BEER & ENERGY DRINKS

N1,400 STAR RADLER

N2,000

HEINEKEN

SMALL GUINNESS STOUT

BUDWEISER

ORIJIN

N2,600

RED BULL

POWER HORSE

JUICE

JUICE CRANBERRY JUICE N2,250

GLASS N850

PACK N2,500 N4,500

TEQUILA

SHOTS - N2,300 BOTTLE - N20,100

VODKA

ABSOLUT PER BOTTLE N2,600 N23,500

GREY GOOSE | BELVEDERE | CIROC N4, 200

	RED WINE		
		PER GLASS	PER BOTTLE
HOUSE RED		N5,500	N27,000
MERLOT		N6,600	N26,000
CABERNET SAUV	IGNON	N6,100	N24,500
SANGARIA		N8,100	N40,200
SILK AND SPICE	E	N8,100	N30,500

CHATEAUHAUT BEAUSEJOUR N11,100 N41,200

WHITE	WINE	
	PER GLASS	PER BOTTLE
HOUSE WHITE	N5,600	N27,000
SAUVIGNON BLANC	N5,600	N24,500
SANGARIA	N8,100	N40,200
CHARDONNAY	N6,600	N26,000
SANCERRE	N14,100	N55,000

COGNAC | BRANDY PER GLASS PER BOTTLE HENNESSY VS | REMY VSOP N4,500 N49,000 MARTELL BLUE SWIFT N5,000 N60,000 HENNESSY VSOP N6,000 N86,500

CHAMPAGNE

VEUVE CLIQUOT BRUT N76,000

LAURENT PERRIER CUVEE ROSE N90,000

MOET & CHANDON NECTAR ROSE N92,000

WHISKEY

JAMESON IRISH | TEELING SMALL BATCH | CHIVAS 12 YRS

PER GLASS PER BOTTLE

N4,600 N46,000

MACALLAN 12 | TEELING SINGLE GRAIN | JAMESON BLACK

PER GLASS PER BOTTLE

N5,600 N50,500

GLENFIDDICH 12 YEARS | JACK DANIEL'S
PER GLASS PER BOTTLE
N5,100 N50,100

GLENFIDDICH 15 YEARS | TEELING SINGLE MALT

PER GLASS
PER BOTTLE

N6,100
N65,100

GLENFIDDICH 18 YEARS
PER GLASS PER BOTTLE
N6,600 N95,500

GLENFIDDICH 21 YEARS
PER BOTTLE
N151,000

CHIVAS 21 YEARS (ROYAL SALUTE)
PER BOTTLE
N140,100

	PER GLASS	PER BOTTLE
TAKAMAKA PREMIUM RUM COCO	N1,600	N18,000
JAGERMEISTER KAHLUA	N1,700	N18,000
CAMPARI	N1,600	N16,100
BAILEYS COINTREAU	N2,300	N21,500

GIN		
	PER TOT	PER BOTTLE
GORDON'S	N2,000	N16,000
BOMBAY SAPPHIRE	N2,600	N24,100
HENDRICKS	N5,100	N50,500

SHOOTERS

N5,000

B.52 (BAILEYS, KAHLUA, COINTREAU)
SEND ME HOME (VODKA, TABASCO)
BRAIN TEASER (PEACH SCHNAPPS, BAILEYS, GRENADINE)
MIDORI SUNSET (BAILEYS, MIDORI, KAHLUA)

MOCKTAILS

N4,400

CHAPMAN (Fanta, Sprite, Lemon Juice Angostura Bitters Orange Juice,

Grenadine)

FRUIT PUNCH (Fresh Apple, Fresh Pineapple, Fresh Watermelon, Fresh Banana)

SHIRLEY TEMPLE (Ginger Ace and Splash of Grenadine)

ROY ROGERS (Grenadine, Lemon Juice, Cola)

FROZEN OCEAN (Apple Pure, Apple Juice, Blue Curacao.

Sweet & Sour mix, Fresh Apple)

TROPICAL TROPICANA (Fresh Pineapple, Fresh Banana,

Whipped Cream, Pineapple Juice, Strawberry syrup)

VIRGIN COLADA (Fresh Pineapple, Coconut Cream, Coconut Syrup,

Pineapple Juice, Whipped Cream)

VIRGIN MOJITO (Lime wedges, Fresh Mint Leaves, Crushed Ice, simple syrup)

GENTLE SEABREEZE (Cranberry Juice, Lemon Juice,
Grapefruit Juice, simple syrup, Strawberry syrup)

VIRGIN DAIQUIRI (Fresh Lime juice, simple syrup,)

COCKTAILS

N7,100

SIGNATURES

THE OKOLOKO | THE BUZZ

THE FAMOUS FIVE

(Vodka, Gin, Tequila, Light Rum, Triple Sec, Fresh Lemon Juice, Cola)

MOSCOW MULE

(Vodka, Fresh Lime Juice, Ginger Beer)

SEX APPEAL

(Gin, Coconut Liqueur, Strawberry Syrup, Cranberry Juice)

MOJITO

(Light Rum, Lime wedges, fresh mint leaves, simple syrup | brown sugar | Soda or Sprite)

MARGARITA

(Tequila, Triple sec, Fresh Lime Juice Simple Siprus)

TEQUILA SUNRISE

(Tequila, Orange Juice, Grenadine Syrup)

APEROL SPRITZ

(Aperol, Prosecco and Soda Water)

COSMOPOLITAN

(Citron Vodka, Triple Sec, Fresh Lime Juice, Cranberry Juice)

STRAWBERRY DAIQUIRI

Light Rum, Strawberry Fruit, Fresh Lime Juice)

TOM COLLINS

(Gin, Fresh Lemon Juice, Simple Syrup, Soda water)

SEA BREEZE

(Vodka, Cranberry, Grapefruit Juice)

SEX ON THE BEACH

Vodka, Peach Schnapps, Cranberry Juice, Orange Juice)

SIDE CAR

(Brandy, Triple Sec, Fresh Lemon Juice, Simple Syrup)

PINA COLADA

(Light Rum, Coconut Liqueur, Pineapple Juice, Coconut Cream | Heavy Cream)

PORNSTAR MARTINI

(Vodka, Passionfruit liqueur, Passionfruit Pure, Fresh Lime Juice,

Vanilla Syrup, Brut Champagne)

DIRTY MARTINI

(Dry Vermouth, Gin/Vodka, Olive Brine)

BLUE HAWAII

(Light Rum, Blue Curacao, Pineapple Juice, Fresh Lime Juice, Simple Syrup)

FLAMING LAMBORGHINI

(Kahlua, Baileys, Blue Curacao, Sambuca)

MAI TAI

(Dark Rum, Triple Sec, Fresh Lime Juice, Orange Syrup, Overproof Rum)

AMARETTO SOUR

(Amaretto Liqueur, Fresh Lemon Juice, Simple Syrup, Bitters, Egg White (Optional)

WHISKEY SOUR

(Whiskey, Fresh Lemon Juice, Simple Syrup, Bitters, Egg White (Optional)

OLD FASHIONED

(Whiskey, simple syrup, bitters)

N.B ALL PRICES ARE STATE TAX EXCLUSIVE