



CIRCA LAGOS

FOOD MENU



@CIRCA_LAGOS
#MYCIRCALAGOS

BREAKFAST

ROYAL OMELETTE N7,900

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

BIG AFRICANA N8,500

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

OONJE AARO N7,900

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

FULL ENGLISH BREAKFAST N9,900

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

BAKED EGGS N9,400

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

PANCAKE N5,000

(crêpe, French styled Pancakes)

THE CROMLET N5,900

(Spanish Omelette rolled in a French crêpe)

SOUPS

SEAMAN'S POT (WITH BREAD ROLLS) N8,000

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

CHICKEN CORN SOUP (WITH BREAD ROLLS) N7,500

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

BUTTERNUT SQUASH SOUP N8,000

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

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PASTA

PESTO PASTA

(Homemade Pesto with either grilled chicken breast **N9,800** or Seafood **N11,900**)

PENNE ALFREDO PASTA

(Choice of Chicken **N9,500** and or Seafood **N11,500**)

SPICY CHICKEN OR SEAFOOD PASTA BAKE

N9,800/N11,900

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

CHUNKY BEEF PASTA BAKE **N9,800**

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

SEAFOOD FRA DIAVOLO **N11,900**

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

HERBY MEATBALL PASTA **N8,500**

(Swedish inspired meatball combined with Italian inspired tomato sauce paired with a choice of pasta)

SALADS

GRILLED DUCK BREAST WITH ARTISAN SALAD, RED MINI GRAPES AND CHERRY VINEGAR DRESSING **N14,500**

(Crackled Duck Breast, Combo lettuce & Red Grapes)

FRESH GARDEN GREEK SALAD **N7,500**

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

CIRCA CHICKEN SALAD **N9,400**

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

PRAWN AVOCADO SALAD **N11,600**

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

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L I T E B I T E S

2 DIPS AND A CRUNCH N6,600

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

CRISPY CALAMARI AND GOLD PRAWN NUGGETS N8,000

(Prawns and calamari coated in seasoned flour and bread)

HOMEMADE NAAN BREAD SERVED WITH SMOKED CHICKEN N8,000

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

ASUN N6,500

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

ESCARGOT N6,000

(Tender Mini Snails braised in Garlic and Butter)

HUMMUS AND PITA BREAD N6,900

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

KARAAGE N5,400

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

FISH CAKES N7,500

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

SPICY MINCED LAMB ON LEMONGRASS SKEWERS N7,600

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

TACOS N4,500

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

HERBY MEATBALL, FOCACCIA + VIENNA BREAD N5,000

(Swedish inspired meatball combined with Italian inspired tomato sauce paired with a combo of Focaccia and Vienna Bread)

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PLATTERS

LANDLOCKED PLATTER N29,000

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

SEAFOOD PLATTER N32,000

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

MINI LANDLOCKED PLATTER N19,000

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

MINI SEAFOOD PLATTER N22,000

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

BURGERS | SANDWICHES | PIZZA

CIRCA BURGER N8,500

(Choice of Beef or Chicken served with fries)

DUCK BURGER N13,000

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

PHILLY CHEESE STEAK N10,900

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

BEEF BURRITOS N9,500

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

CHICKEN QUESIDILLA N8,500

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

THE BOROUGH CLASSIC SANDWICH 8,500

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

CLASSIC MARGARITA N7,600

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

HOMEMADE PEPPERONI N7,600

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

TANDOORI CHICKEN N7,600

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

SMASHED AVOCADO TOAST N10,500

(Brioche, Mozzarella, Fried Egg, Chicken Sausage, Twice Cooked Potatoes & Market Salad with an option of Macon or Bacon)

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ENTRÉE

700G SLOW COOKED TENDER BEEF RIBS, BRAISED IN BARBECUE SAUCE AND SERVED WITH SWEET POTATO WEDGES N21,000

SHALLOW FRIED SNAPPER WITH DIRTY RICE, SLAW AND SAUCE NAPOLI N15,000
(350g pan fried fish steak served with spicy and flavorful Cajun rice)

LAMB CURRY N11,300
(Indo-fused curry with tender Lamb Cutlets, market veggies with steamed Jasmine rice)

CRISPY SOLE AND PRAWN CURRY N13,500
(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 N14,500

SEASHORE GRILLED PRAWNS, GRILLED OR MARKET VEGGIES AND GARLIC ROAST POTATOES AND WITH MUSHROOM SAUCE N15,000

HEARTY AND TENDER OXTAIL SERVED WITH SAUTEED POTATOES N16,000
(Slow and traditionally cooked delicious oxtail with a medley of vegetables)

STEAK PICANHA WITH AROMATIC MASHED POTATOES & A JUS REDUCTION N22,000
(480g pan seared Brazilian Rump steak served with roasted garlic oil infused mashed potatoes, char grilled Broccoli)

CHICKEN YASSA N10,700
(Traditional Senegalese chicken dish served with Braised rice)

CITRUS AND GARLIC SEARED SALMON N13,900
(Scottish Steak Salmon on a Bed of Steamed Veggies)

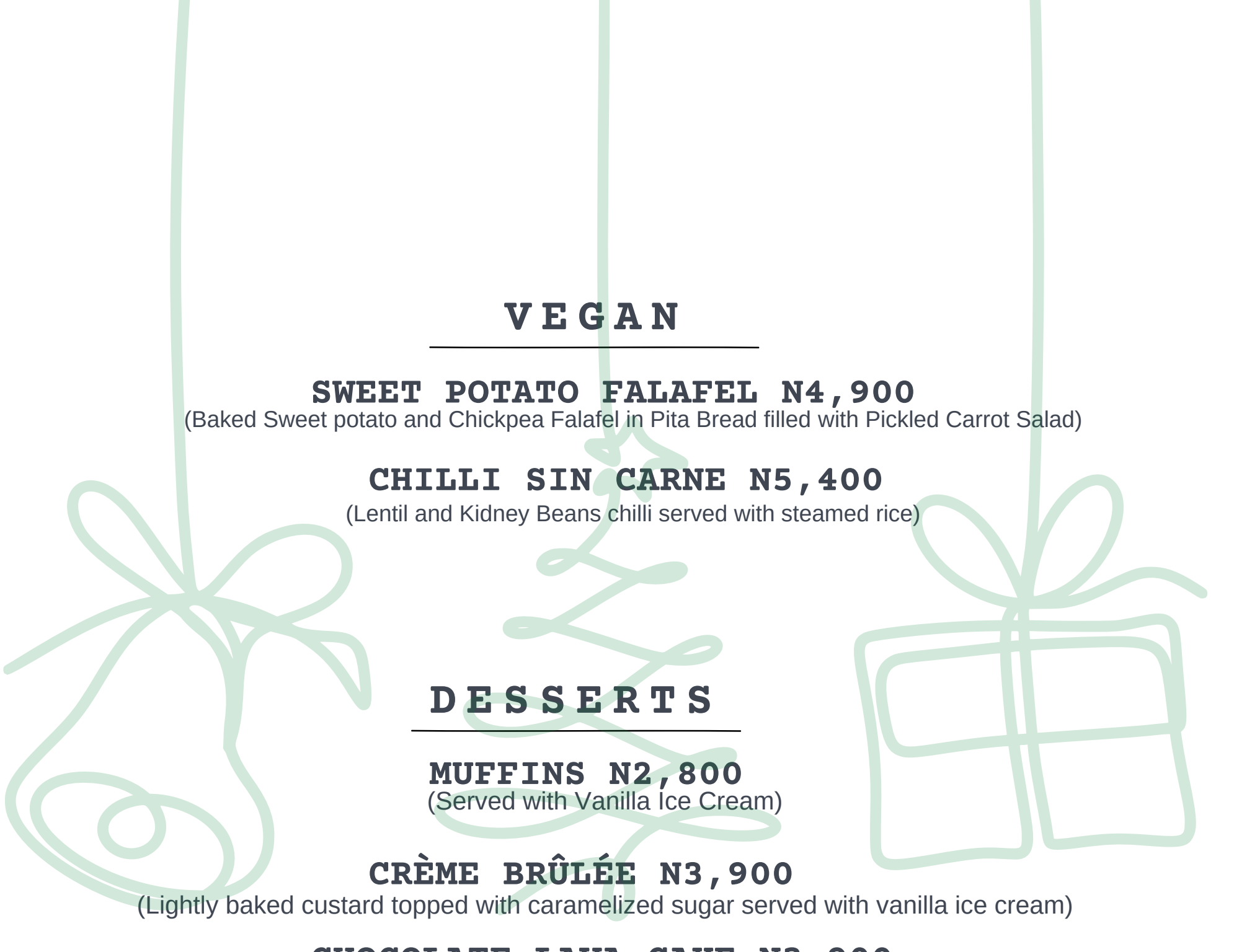
MIXED GRILL N16,000
(Sausages, Prawn, Lamb Chop, Sirloin, Egg, Baked Beans and Sautéed Potatoes)

SURF AND TURF N11,800
(Decadent combo of Succulent grilled Prawn and Tender Lamb Chop)

FISH AND CHIPS N9,000
(Fish Fillet deep fried in crispy batter served with golden chips)

CAST-IRON COOKED RED DRUM BASS N14,500
(220g flaky, flavourful steak seared then poached in aromatic herby broth, paired with a tangy yet sweet reduction served with a combo of spinach, fresh mushrooms & sautéed potatoes topped with our in-house chilli oil)

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VEGAN

SWEET POTATO FALAFEL N4,900

(Baked Sweet potato and Chickpea Falafel in Pita Bread filled with Pickled Carrot Salad)

CHILLI SIN CARNE N5,400

(Lentil and Kidney Beans chilli served with steamed rice)

DESSERTS

MUFFINS N2,800

(Served with Vanilla Ice Cream)

CRÈME BRÛLÉE N3,900

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

CHOCOLATE LAVA CAKE N3,900

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

I SCREAM FOR SUNDAE N3,900

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

CARROT CAKE N3,900

(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)

DATE STICKY TOFFEE PUDDING N3,900

(Date fruit sticky toffee pudding , with salted caramel sauce, served with vanilla ice cream and pistachio praline)

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CIRCA LAGOS

DRINK MENU

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HOT BEVERAGES

N1,300

**TEA POT
ESPRESSO**

N2,400

CAPUCCINO

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

CAFÉ LATTE

ACE TEA

HOT CHOCOLATE

AMERICANO

IRISH COFFEE

FLAT WHITE

N3,700

FRAPPUCCINO

(Strawberry, chocolate, Vanilla, caramel)

SOFT DRINKS

N700

SMALL WATER

N1,100

BITTER LEMON

TONIC WATER

COKE

SODA

FANTA

SPRITE

BEER & ENERGY DRINKS

N1,500

STAR RADLER

N2,100

HEINEKEN

SMALL GUINNESS STOUT

BUDWEISER

ORIJIN

N2,800

RED BULL

POWER HORSE

JUICE

JUICE

**GLASS
N900**

**PACK
N2,700**

FRESH JUICE

(Orange, pineapple or watermelon) **N4,800**

GLASS

PACK

CRANBERRY JUICE

N1,400

N2,700



TEQUILA

SHOTS - N2,400

BOTTLE - N21,300

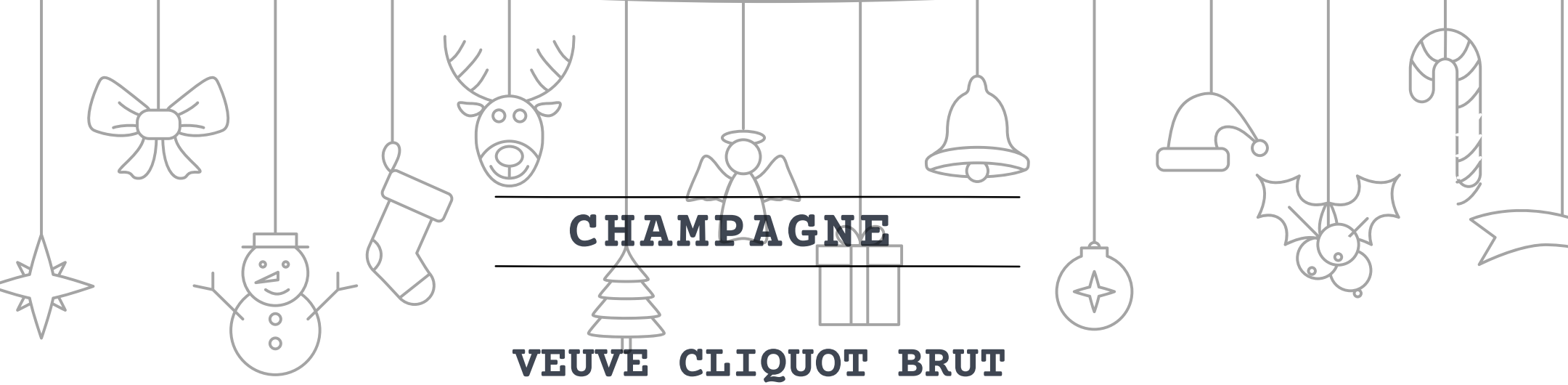
VODKA		
	PER TOT	PER BOTTLE
ABSOLUT	N2,800	N30,000
GREY GOOSE BELVEDERE CIROC	N4,200	

RED WINE		
	PER GLASS	PER BOTTLE
HOUSE RED	N7,000	N29,200
MERLOT	N7,100	N28,100
CABERNET SAUVIGNON	N7,000	N27,000
SANGARIA	N8,700	N43,400
SILK AND SPICE	N8,700	N32,900
CHATEAUHAUT BEAUSEJOUR	N12,000	N44,500

WHITE WINE		
	PER GLASS	PER BOTTLE
HOUSE WHITE	N6,900	N29,200
SAUVIGNON BLANC	N6,900	N27,000
SANGARIA	N8,700	N43,400
CHARDONNAY	N7,100	N28,100
SANCERRE	N15,200	N59,200

COGNAC BRANDY		
	PER GLASS	PER BOTTLE
HENNESSY VS REMY VSOP	N4,900	N52,900
MARTELL BLUE SWIFT	N5,400	N64,800
HENNESSY VSOP	N6,500	N93,400

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CHAMPAGNE

VEUVE CLIQUOT BRUT

N82,100

LAURENT PERRIER CUVÉE ROSE
N110,000

MOET & CHANDON NECTAR ROSE
N110,000

WHISKEY

JAMESON IRISH | TEELING SMALL BATCH | CHIVAS 12 YRS

PER GLASS PER BOTTLE

N6,000 N55,700

MACALLAN 12 | TEELING SINGLE GRAIN | JAMESON BLACK

PER GLASS PER BOTTLE

N6,500 N65,000

GLENFIDDICH 12 YEARS | JACK DANIEL'S

PER GLASS PER BOTTLE

N6,500 N65,000

GLENFIDDICH 15 YEARS | TEELING SINGLE MALT

PER GLASS PER BOTTLE

N7,500 N75,000

GLENFIDDICH 18 YEARS

PER GLASS PER BOTTLE

N9,000 N130,100

GLENFIDDICH 21 YEARS

PER BOTTLE

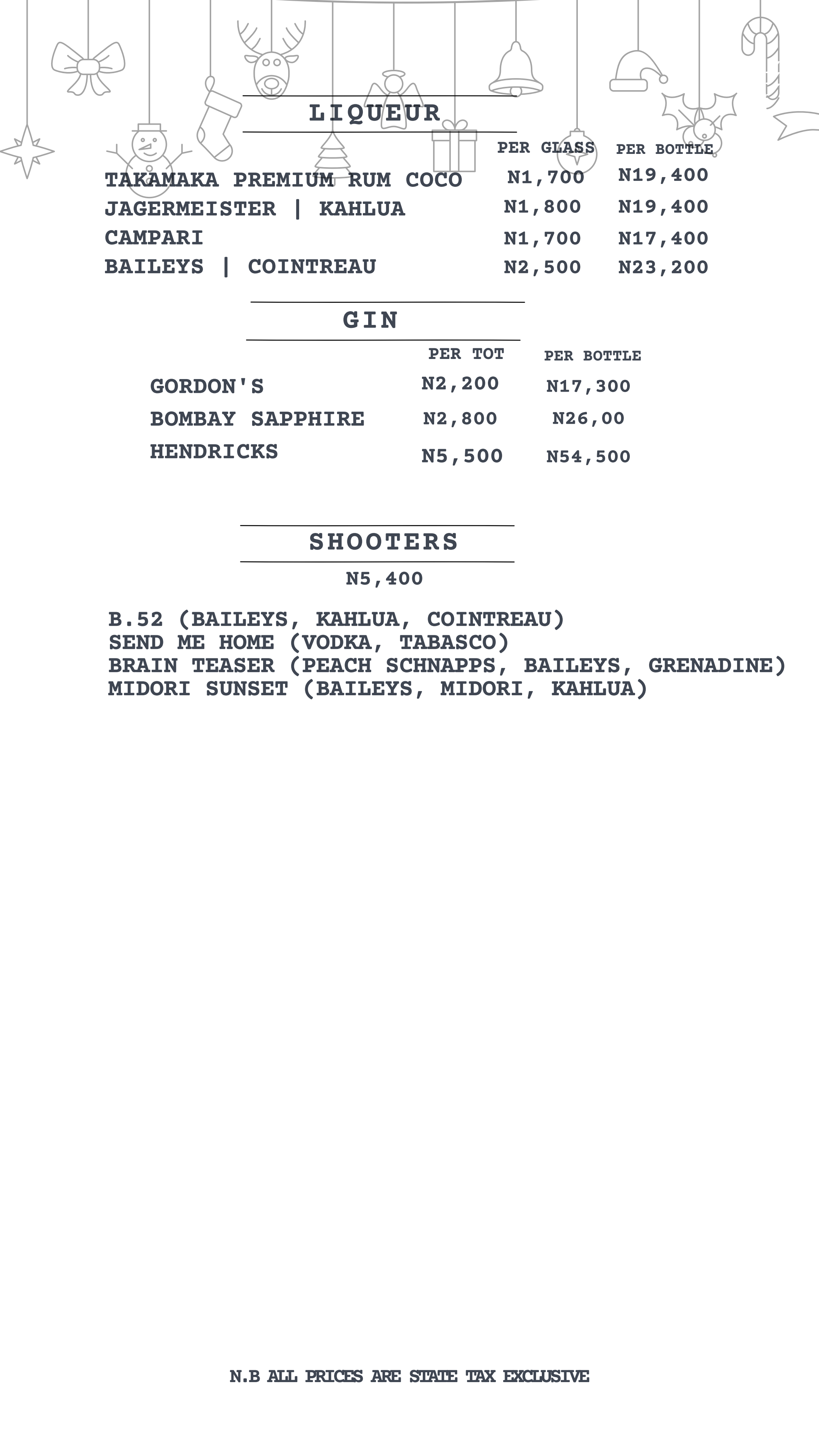
N163,000

CHIVAS 21 YEARS (ROYAL SALUTE)

PER BOTTLE

N151,100

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LIQUEUR

	PER GLASS	PER BOTTLE
TAKAMAKA PREMIUM RUM COCO	N1,700	N19,400
JAGERMEISTER KAHLUA	N1,800	N19,400
CAMPARI	N1,700	N17,400
BAILEYS COINTREAU	N2,500	N23,200

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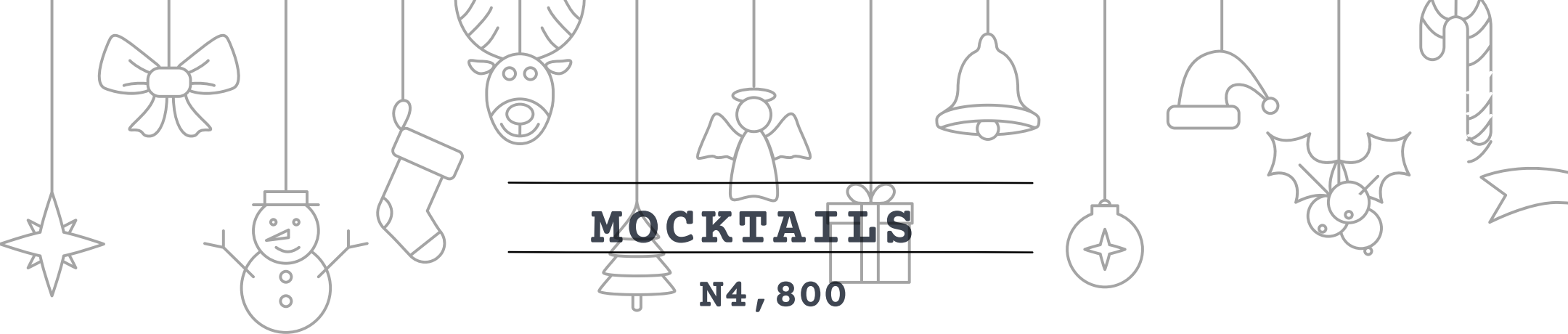
	PER TOT	PER BOTTLE
GORDON ' S	N2,200	N17,300
BOMBAY SAPPHIRE	N2,800	N26,00
HENDRICKS	N5,500	N54,500

SHOOTERS

N5,400

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

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MOCKTAILS

N4,800

OREO MILKSHAKE

VANILLA MILKSHAKE

SMOOTHIE

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,)

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COCKTAILS

N7,700

SIGNATURES

THE ANTIDOTE | AMANDA | MALEFICENT

SIP A TWIST | PESCA DAZE

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)

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