

2024  
H A P P Y N E W Y E A R

**CIRCA**  

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**LAGOS**

FOOD MENU



@CIRCA\_LAGOS  
#MYCIRCALAGOS

# Special Menu

## **BEEF MIGNON 280 GRAM N33,600**

(Baby carrot, carrot puree, spinach, rosemary, garlic, thyme, red wine sauce, mashed potatoe)

## **GAMBARONI PASTA N13,700**

(Cherry tomato, garlic, mushroom, olive oil, scotch bonnet)

## **DUCK PASSION 200 GRAM N11,400**

(Green pea, chick peas, broccoli, carrot, marrow, pesto oil Mashed potatoes, orange dill sauce/ orange ginger syrup)

## **CHICKEN NUGGET 150 GRAM N6,00**

(Black pepper, rosemary, thyme, parsley, garlic Yogurt dill dip)

## **SALMON 250 GRAM N22,300**

(Black pepper, rosemary, thyme, garlic, green pea puree Irish potatoes, old style mustard, micro green)

## **BREAKFAST**

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### **ROYAL OMELETTE N8,500**

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

### **BIG AFRICANA N9,500**

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

### **OONJE AARO N9,500**

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

### **FULL ENGLISH BREAKFAST N11,500**

(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 N12,000**

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

### **PANCAKE N5,500**

(crêpe, French styled Pancakes)

### **THE CROMLET N6,300**

(Spanish Omelette rolled in a French crêpe)

### **SHANGHAI MUMBLE N10,000**

(Slow cooked beef chin in sweet demi-glaze, served with Italian ciabatta bread)

## **SOUPS**

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### **SEAMAN'S POT (WITH BREAD ROLLS) N10,200**

(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 N8,500**

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

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## **PASTA**

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### **PESTO PASTA**

(Homemade Pesto with either grilled chicken breast N11,000 or Seafood N16,200)

### **PENNE ALFREDO PASTA**

(Choice of Chicken N11,000 and or Seafood N16,200)

### **SPICY CHICKEN OR SEAFOOD PASTA BAKE**

**N12,500/N16,200**

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

### **CHUNKY BEEF PASTA BAKE N12,500**

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

### **SEAFOOD FRA DIAVOLO N16,200**

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

### **FRA DIAVOLO CHICKEN 11,000**

(Spicy tomato and white wine based sauce with chicken)

### **HERBY MEATBALL PASTA N11,000**

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

### **HERB CAJUN PRAWN PASTA N16,200**

(Prawn marinated in cajun, seared, combined with creamy wine sauce and pasta)

## **SALADS**

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### **GRILLED DUCK BREAST WITH ARTISAN SALAD, RED MINI GRAPES AND CHERRY**

**VINEGAR DRESSING N15,000**

(Crackled Duck Breast, Combo lettuce & Red Grapes)

### **FRESH GARDEN GREEK SALAD N8,000**

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

### **CIRCA CHICKEN SALAD N10,000**

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

### **PRAWN AVOCADO SALAD N15,000**

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

### **CAESAR FROM THE OCEAN N11,000**

(Wine poached seafood blended with mixed lettuce, crotons, shaved parmigiano and served classic caesar dressing)

## **L I T E   B I T E S**

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### **PULLED MUTTON SLIDER N7,700**

(Robust smoked and tender pulled juicy Asun on crisp toasted half sweet buns topped with wilted ugwu leaf, crisp onion rings and melted cheese)

### **2 DIPS AND A CRUNCH N7,500**

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

### **CRISPY CALAMARI AND GOLD PRAWN NUGGETS N11,800**

(Prawns and calamari coated in seasoned flour and bread)

### **HOMEMADE NAAN BREAD SERVED WITH SMOKED CHICKEN N9,800**

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

### **ASUN N7,000**

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

### **ESCARGOT N6,800**

(Tender Mini Snails braised in Garlic and Butter)

### **HUMMUS AND PITA BREAD N6,500**

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

### **KARAAGE N5,800**

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

### **FISH CAKES N7,800**

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

### **SPICY MINCED LAMB ON LEMONGRASS SKEWERS N8,000**

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

### **TACOS N6,000**

(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 N6,000**

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

## **PLATTERS**

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### **LANDLOCKED PLATTER N30,500**

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

### **SEAFOOD PLATTER N37,500**

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

### **MINI LANDLOCKED PLATTER N20,800**

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

### **MINI SEAFOOD PLATTER N26,100**

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

## **BURGERS | SANDWICHES | PIZZA**

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### **CIRCA BURGER N9,500**

(Choice of Beef or Chicken served with fries)

### **DUCK BURGER N14,000**

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

### **PHILLY CHEESE STEAK N12,000**

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

### **BEEF BURRITOS N10,200**

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

### **CHICKEN QUESIDILLA N9,300**

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

### **THE BOROUGH CLASSIC SANDWICH 9,300**

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

### **CLASSIC MARGARITA N8,500**

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

### **HOMEMADE PEPPERONI N8,500**

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

### **TANDOORI CHICKEN N8,500**

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

### **SMASHED AVOCADO TOAST N11,500**

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

## ENTRÉE

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**LANDIC BASS WITH LEMON CAPER DRESSING SERVED WITH POTATO BRAVA AND SAUTÉED SPINACH. N24,500**

**700G SLOW COOKED TENDER BEEF RIBS, BRAISED IN BARBECUE SAUCE AND SERVED WITH SWEET POTATO WEDGES N35,000**

**SHALLOW FRIED SNAPPER WITH DIRTY RICE, SLAW AND SAUCE NAPOLI N17,500**

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

**LAMB CURRY N15,000**

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

**CRISPY SOLE AND PRAWN CURRY N17,000**

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

**360G Sapid AND TENDER-GRILLED LAMBCHOPS, SAUTÉED POTATOES, MARKET VEGGIES AND PEPPERCORN SAUCE N23,000**

**SEASHORE GRILLED PRAWNS, GRILLED OR MARKET VEGGIES AND GARLIC ROAST POTATOES AND WITH MUSHROOM SAUCE N20,000**

**HEARTY AND TENDER OXTAIL SERVED WITH SAUTEED POTATOES N22,500**

(Slow and traditionally cooked delicious oxtail with a medley of vegetables)

**STEAK PICANHA WITH AROMATIC MASHED POTATOES & A JUS REDUCTION N40,000**

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

**CHICKEN YASSA N11,500**

(Traditional Senegalese chicken dish served with Braised rice)

**CITRUS AND GARLIC SEARED SALMON N19,000**

(Scottish Steak Salmon on a Bed of Steamed Veggies)

**MIXED GRILL N19,500**

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

**SURF AND TURF N16,500**

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

**FISH AND CHIPS N9,500**

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

**CAST-IRON COOKED RED DRUM BASS N35,000**

(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)

## VEGAN

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### **SWEET POTATO FALAFEL N5,500**

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

### **CHILLI SIN CARNE N5,800**

(Lentil and Kidney Beans chilli served with steamed rice)

## DESSERTS

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### **MUFFINS N3,500**

(Served with Vanilla Ice Cream)

### **CRÈME BRÛLÉE N6,000**

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

### **CHOCOLATE LAVA CAKE N6,000**

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

### **I SCREAM FOR SUNDAE N6,000**

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

### **CARROT CAKE N6,000**

(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 N6,000**

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

### **CARAMEL SHORTCAKE N6,000**

(Vanilla sponge cake layered with Swiss meringue BC and in house carame sauce, topped with dry caramel sauce with edible flowers garnish)

### **ORANGE SWISS ROLL CAKE N6,000**

(Orange sponge cake filled with whipped cream and served with orange crème anglaise and garnished with orange syrup and edible flowers)

### **CHEESECAKE N6,000**

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**CIRCA**  

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**LAGOS**

DRINK MENU

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## HOT BEVERAGES

**N1,700**

**TEA POT  
ESPRESSO**

**N2,800**

**CAPUCCINO**

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

**CAFÉ LATTE**

**ACE TEA**

**HOT CHOCOLATE**

**AMERICANO**

**IRISH COFFEE**

**FLAT WHITE**

**N4,000**

**FRAPPUCCINO**

(Strawberry, chocolate, Vanilla, caramel)

## SOFT DRINKS

**N1,000**

**SMALL WATER**

**N2,700**

**PERRIER SPARKLING WATER**

**N1,500**

**BITTER LEMON**

**TONIC WATER**

**COKE**

**SODA**

**FANTA**

**SPRITE**

**N1,800**

**GINGER BEER**

**MALT**

## BEER & ENERGY DRINKS

**N2,000**

**STAR RADLER**

**N2,500**

**HEINEKEN**

**SMALL GUINNESS STOUT**

**BUDWEISER**

**ORIJIN**

**N3,000**

**RED BULL**

**POWER HORSE**

## JUICE

**JUICE**

**GLASS**

**N1,600**

**PACK**

**N3,500**

**FRESH JUICE**

(Orange, pineapple or watermelon) **N5,800**

**GLASS**

**N2,500**

**PACK**

**N4,500**

**CRANBERRY JUICE**

## TEQUILA

	PER SHOT	PER BOTTLE
SHOTS - N3,400		
ESPOLON BLANCO		N45,800
CASAMIGOS TEQUILA	N9,800	N201,000
CAMINO TEQUILA		N35,800
AZUL TEQUILA	N14,700	N401,000

## VODKA

	PER TOT	PER BOTTLE
ABSOLUT	N3,500	N40,000
GREY GOOSE	N4,600	N44,000
BELVEDERE	N2,600	N40,000
CIROC	N2,600	N40,000

## RED WINE

	PER GLASS	PER BOTTLE
MERLOT	N8,100	N30,250
CABERNET SAUVIGNON	N8,100	N30,250
SANGARIA	N11,000	N50,000
SILK AND SPICE	N7,500	N30,000
CHATEAUHAUT BEAUSEJOUR	N17,000	N50,500
DECLAN	N6,000	N20,000

## WHITE WINE

	PER GLASS	PER BOTTLE
HOUSE WHITE	N6,900	N29,200
SAUVIGNON BLANC	N8,100	N30,250
SANGARIA	N11,000	N50,000
CHARDONNAY	N7,500	N28,800
SANCERRE	N15,800	N60,000
DECLAN	N6,600	N20,000

## COGNAC | BRANDY

	PER TOT	PER BOTTLE
HENNESSY VS	N5,500	N78,000
REMY VSOP	N6,500	N95,000
MARTELL BLUE SWIFT	N7,500	N105,000
MARTELL VS	N7,500	N62,000
HENNESSY VSOP	N8,000	N110,000

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## CHAMPAGNE

VEUVE CLIQUOT RICH

N185,000

LAURENT PERRIER BRUT

N97,000

LAURENT PERRIER ROSE

N130,000

MOET & CHANDON NECTAR ROSE

N150,000

## WHISKEY

	PER TOT	PER BOTTLE
JAMESON IRISH	N6,500	N57,800
TEELING SMALL BATCH	N5,500	N50,200
CHIVAS 12 YRS	N5,500	N50,000
	PER TOT	PER BOTTLE
MACALLAN 12	N6,400	N55,000
TEELING SINGLE GRAIN	N6,400	N55,000
JAMESON BLACK	N6,900	N67,000
	PER TOT	PER BOTTLE
GLENFIDDICH 12 YEARS	N8,500	N70,000
JACK DANIEL'S	N6,400	N55,800
	PER TOT	PER BOTTLE
GLENFIDDICH 15 YEARS	N8,500	N90,000
TEELING SINGLE MALT	N7,000	N71,000

GLENFIDDICH 18 YEARS

PER TOT PER BOTTLE

N9,500 N130,300

GLENFIDDICH 21 YEARS

BOTTLE

N276,000

CHIVAS 21 YEARS (ROYAL SALUTE)

PER BOTTLE

N152,000

## **LIQUEUR**

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	<b>PER TOT</b>	<b>PER BOTTLE</b>
<b>TAKAMAKA PREMIUM RUM COCO</b>	<b>N2,000</b>	<b>N19,800</b>
<b>JAGERMEISTER</b>	<b>N2,200</b>	<b>N20,000</b>
<b>KAHLUA</b>	<b>N2,500</b>	<b>N19,000</b>
<b>CAMPARI</b>	<b>N2,000</b>	<b>N18,300</b>
<b>BAILEYS   COINTREAU</b>	<b>N2,900</b>	<b>N24,000</b>

## **GIN**

	<b>PER TOT</b>	<b>PER BOTTLE</b>
<b>GORDON'S</b>	<b>N2,600</b>	<b>N17,700</b>
<b>BOMBAY SAPPHIRE</b>	<b>N3,200</b>	<b>N26,500</b>
<b>HENDRICKS</b>	<b>N5,900</b>	<b>N60,000</b>

## **SHOOTERS**

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**N6,400**

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

## **MOCKTAILS**

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**N5,800**

### **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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# *Special Menu*

## **COCKTAILS**

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**N8,600**

**FELIZ FIZZ**

**MARY CLAUS**

**THE ELF RUM**

**THE BASILTOE FIZZ**

## **COCKTAILS**

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**N8,600**

### **SIGNATURES**

**THE ANTIDOTE | AMANDA | MALEFICENT**

**SIP A TWIST | PESCA DAZE**

**THE OKOLOKO | THE BUZZ**

### **MIMOSA**

#### **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)

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(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 and 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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