

CIRKULO

R E S T A U R A N T

BUFFET MENU A

Croquetas

Jamon Serrano and Chicken filled Croquettes

Hojaldres de Espinacas (V)

Savory Phyllo Pastry Triangles with Spinach,
Blue Cheese, and Pine Nuts

Insalata di Gorgonzola (V)

Baby greens, Apples, Walnuts, Pickled Carrots,
Gorgonzola Cheese and Apple Vinaigrette

Filetto di Pesce con Capperi e Limone

Pan-fried fillet of Apahap, Lemon Caper Buerre Blanc

Slow Roasted U.S. Beef Belly

Garlic and Black Pepper Crust with Horseradish Sauce

Paella Montaña

Portabella Mushrooms, Asparagus, Roasted Garlic
and Truffle Oil in Saffron Seasoned Rice

Bolsillo de Platanos

Crisp Phyllo Pouches filled with Roasted Banana Compote

Tarta Chocolate de Trufa

El Cirkulo's Chocolate Truffle Cake

Coffee or Tea

P 2,395 per person + 10% Service Charge

BUFFET MENU B

Ensalada Murciana (V)

Baby Greens, Tomato, Asparagus, Cucumber,
Roasted Garlic---Mustard Vinaigrette

Pinchos de Chorizo

Skewered Spanish Sausages with Caramelized Shallots

Montados ala Montaña (V)

Tomato and Mushroom Bruschetta

Croquetas

Jamon Serrano and Chicken filled Croquettes

Salpicao

Grilled Marinated Beef Tenderloin with Garlic

Gambas al Ajillo

Sautéed Shrimp in Garlic-Pimenton Olive Oil

Paella Marinera

Sea Bass, Mussels, Squid and Baby Prawns
in Saffron Seasoned Rice

Tarta Chocolate de Trufa

El Cirkulo's Chocolate Truffle Cake

Assortment of Fresh Fruits

Coffee or Tea

P 2,495 per person +10% Service Charge

G/F, Milky Way Building, 900 A. Arnaiz Avenue corner Paseo de Roxas, Makati City, Philippines 1200

Phone: 8810.2763 / 8810.8735 Cel: 0927.136.1305

www.elcirkulo.com, chefjgamboa@elcirkulo.com (Party Menu 092426)

CIRKULO

R E S T A U R A N T

BUFFET MENU C

Insalata di Gorgonzola (V)

Baby greens, Apples, Walnuts, Pickled Carrots, Gorgonzola Cheese and Apple Vinaigrette

Calamares Fritos

Crispy Squid with Lemon and Ali Oli

Slow Roasted Lamb Shortribs

With Garlic, Pepper, Sea Salt and Lemon

Callos Madrileña

Spanish Style Tripe Stew with Pata, Chorizo, Morcilla, Garbanzos

Slow Roasted U.S. Beef Belly

Garlic and Black Pepper Crust with Horseradish Sauce

Paella Cirkulo

Chorizo, Duck and Pork Tenderloin in Saffron Seasoned Rice

Paella Negra

Baby Prawns, Sea Bass, Calamari, Squid Ink and Leeks in Saffron Seasoned Rice

Tarta Chocolate de Trufa

El Cirkulo's Chocolate Truffle Cake

Bolsillo de Platanos

Crisp Phyllo Pouches filled with Roasted Banana Compote

Coffee or Tea

P 2,595 per person +10% Service Charge

HOUSE SPECIALTIES

Paella Cirkulo, Negra, Marinera, or Montaña

Saffron seasoned rice with a variety of ingredients cooked and presented in the traditional Paellera, for 20 to 100 Persons,

P 400+ per person

Cochinillo Asado

Oven-roasted Spanish-Style Suckling Pig, for 16 Persons

P 14,950+ Each

Cordero Lechal Asado

Oven-roasted Australian Suckling Lamb (6 Kg) with Garlic, Rosemary and served with Chimichurri Sauce
For 15-20 Persons

P15,950 Each+10% Service Charge

We add a 10% Service Charge for in-house parties.

(V) Vegetarian Dishes. May contain dairy products.

FOR BAND SET-UP

P 10,000 net to cover electrical costs and dinner for band members of up to 8 persons

FOR DJ SERVICE

P 5,000 net, maximum of 4 hours

OPEN BAR PACKAGES

Option 1

Local Beer, House Wine, Softdrinks, Iced Tea

P 700 per person +10% Service Charge for the first 2 hours

P450 per person +10% Service Charge for each additional hour

Option 2

Local Beer, House Wine, Softdrinks, Iced Tea

J & B Scotch, Smirnoff Vodka, Gilbey's Gin

P 750 per person +10% Service Charge for the first 2hours

P 500 per person +10% Service Charge for each additional hour

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