

The image shows the interior of a restaurant and night club. The floor is covered in a black and white checkered pattern. Several square tables are arranged throughout the space, each with a glass and a napkin. The ceiling is dark with numerous colorful spotlights in shades of purple, blue, and red, creating a vibrant atmosphere. The background features a balcony or mezzanine level with a railing, and some people can be seen in the distance.

CIRCO

RESTAURANT & NIGHT CLUB



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RESTAURANT & NIGHT CLUB

- Our events and group dining program offers a bespoke approach to curating the most special of occasions.
- Embarking on a journey to celebrate those moments in life that should never be forgotten, we focus on the “shared experience” and “restoration” that CIRCO brings to our patrons.
- Our dedicated events team is committed to guiding you through those special moments seamlessly.
- The bi-level restaurant and lounge features event spaces ideal for all occasions. From our street-side cafe and pergola to our iconic secret garden patio, al fresco dining is pure magic.
- Our globally inspired menu by Chef Nicholas Cox features signature share plates, small and large. We continue our journey with the beverage program which includes curated cocktails by Ravi Thapa to elevate your dining experience whilst a botanical ambiance invites you to the downstairs speakeasy-inspired bar to continue the evening.

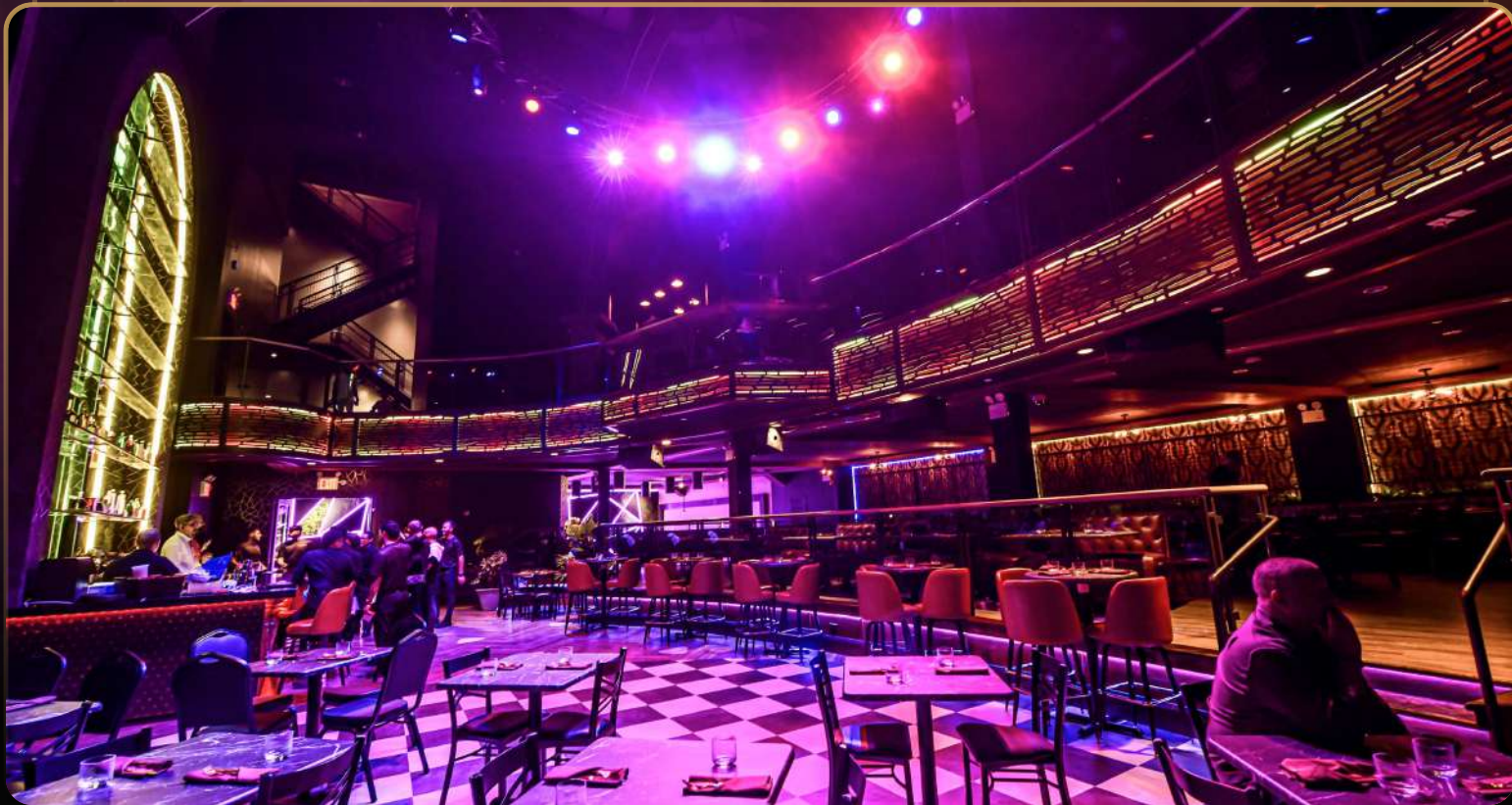
MAIN FLOOR

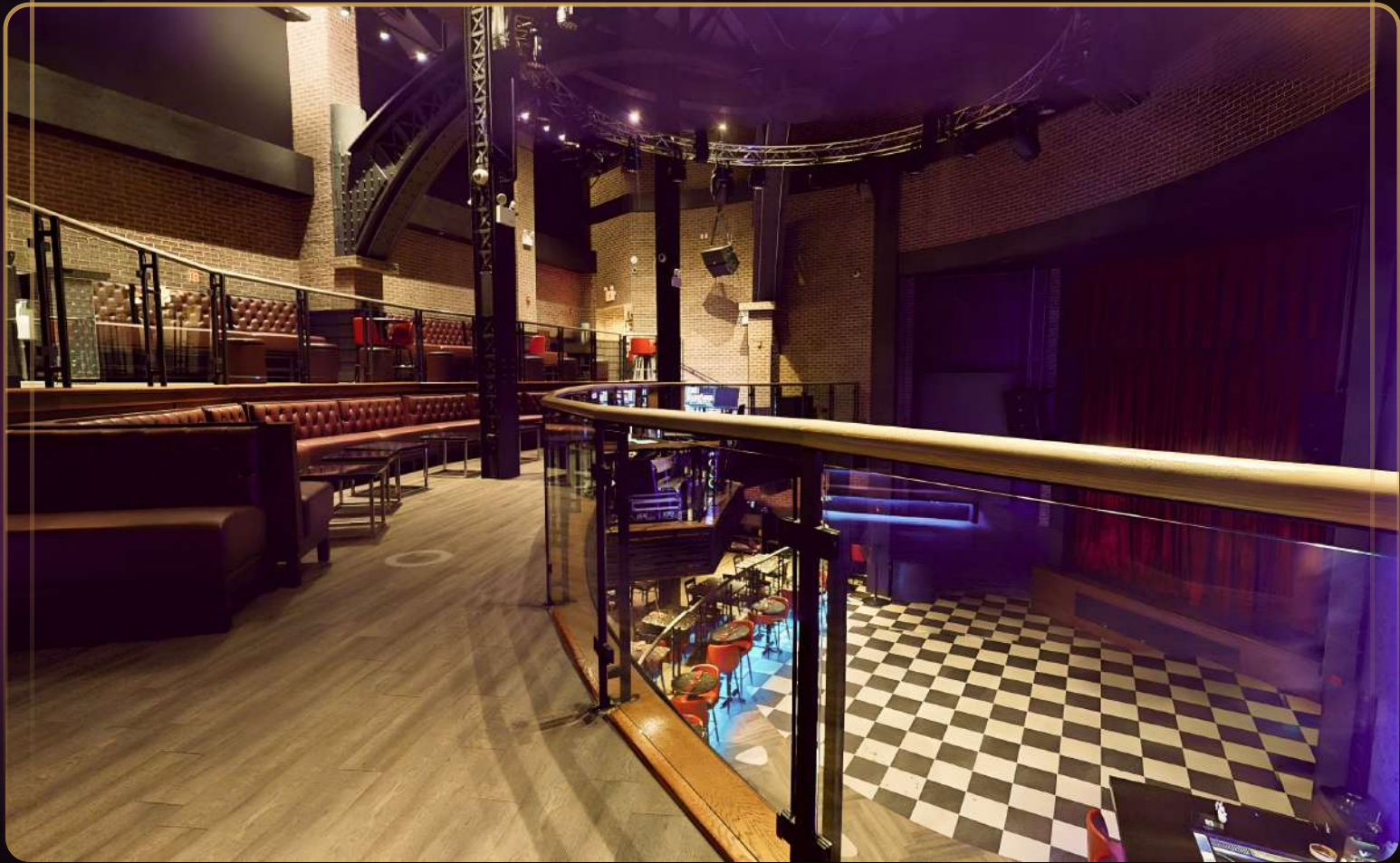
170 seated • 450 standing



MEZZANINE

100 seated • 250 standing





\$85 PRIX FIXE TIER 1

Family Style App (Choose One)

CEVICHE ECUATORIANO

Cooked Shrimp, Lime Juice, Red Onions, Fire Roasted Mojo (Tomato Juice, Roasted Tomato, Onion, Lime Juice And Tabasco) With Avocado

GUACAMOLE

Avocado, Red Onion, Cilantro, Lime Juice, Served With Mango & Serrano Pico De Gallo, Blue Corn Tortillas

BACALAO CROQUETTE

Salted Cod Cooked With Heavy Cream Butter Leeks And Mixed With Yucca Mashed Breaded With Flour, Egg And Panko (NOT GLUTEN FREE)

ASSORTED MEXICAN EMPANADA

Pescadilla, Beef And Chicken Corn Flour Empanada Stuffed Braised Mahi Mahi With Onion, Tomato And Chipotle

BEEF

Slow Cooked Hanger Steak With Red Wine, Chicken Stock, Cumin, Thyme, Garlic, Carrot, Onion And Celery.

CHICKEN

– Shredded Chicken Stew With Tomato Sauce (Enchilada) With Peppers And Onion

CAESAR SALAD

Shredded Romain Lettuce Mixed With Cotija Cheese And Homemade Croutons Tossed In Caesar Dressing Topped With Breaded Boquerones (Fresh White Anchovies), Diced Cotija Cheese, Croutons Caesar Dressing

ENSALADA VERDE

Chopped Watercress Mixed With Avocado, Jicama, Radish, And Onions Tossed With A Chile Ancho Vinaigrette

MAIN COURSES

(Choose One)

GRILLED SALMON WITH TAMARIND GLAZE

Coconut Rice (Coconut Milk, Coconut Water, Butter And Sour Cream) And Piquillo Escabeche (Piquillo Peppers, Red Onion, Cilantro, Vinagre Jerez And Oil, Salt And Pepper)

BRANZINO

Seasoned Branzino Fillet Wrapped In Malanga Threads Topped With Pineapple Salsa (Grilled Pineapple, Piquillo Pepper, Red Onion, Cilantro , Rice Vinegar, Sugar And Sesame Oil)

SKIRT STEAK

Marinated Skirt Steak With Red Chimichurri (Piquillo Peppers, Parsley, Cilantro, Thyme, Roasted Garlic, Lime Juice, Red Pepper Flakes And Vinagre De Jerez With Oil) And Yucca Mashed

ARROZ CON MARISCOS NO LOBSTER

Saffron Rice Sautee With Green And Red Pepper, Sofrito, Garlic, Mussels, Clams, Shrimp, Octopus With White Wine And Lobster Stock

POLLO CUBANO

Smoked & Roasted ½ Chicken, Marinated In Cuban Mojito (Garlic Mojo, Dominican Oregano, Orange Juice, With Thyme, Rosemary And Cumin) Served With Black Bean Rice, Avocado & Maduro

VEGAN MADURO RELLENO

Vegan Cuban Picadillo With Salsa Creole

\$105 PRIX FIXE TIER 2

Family Style App (Choose One)

CEVICHE ECUATORIANO

Cooked Shrimp, Lime Juice, Red Onions, Fire Roasted Mojo (Tomato Juice, Roasted Tomato, Onion, Lime Juice And Tabasco) With Avocado

TUNA WATERMELON

Marinated Diced Tuna With Coconut Mojo (Coconut Water, Lemongrass And Ginger), Diced Watermelon, Red Onion And Cilantro With Crispy Quinoa

YUCCA AND CANGREJO CROQUETTE

Based And Lump Crab Meat Mixed With Yucca (Butter And Milk) Portioned To 1oz Each Croquette And Breaded With Egg Flour And Panko (NOT GLUTEN FREE)

TUNA TACOS

Crispy Wonton Wrap With Marinated Tuna With Soy Sauce, Lemon Juice, Rice Vinegar And Sesame Oil

ARGENTINIAN OYSTER ROCKEFELLER

Oysters Broiled With Panko, Horseradish Cream (Sour Cream And Chives) Fufu De Platano (Sweet Plantain Mashed With Garlic And Butter)

MAIN COURSES

(Choose One)

GRILLED SALMON WITH TAMARIND GLAZE

Coconut Rice (Coconut Milk, Coconut Water, Butter And Sour Cream) And Piquillo Escabeche (Piquillo Peppers, Red Onion, Cilantro, Vinagre Jerez And Oil, Salt And Pepper)

BRANZINO

Seasoned Branzino Fillet Wrapped In Malanga Threads Topped With Pineapple Salsa (Grilled Pineapple, Piquillo Pepper, Red Onion, Cilantro , Rice Vinegar, Sugar And Sesame Oil)

SKIRT STEAK

Marinated Skirt Steak With Red Chimichurri (Piquillo Peppers, Parsley, Cilantro, Thyme, Roasted Garlic, Lime Juice, Red Pepper Flakes And Vinagre De Jerez With Oil) And Yucca Mashed

ASADO ARGENTINO

10oz Ribeye Steak Dry Age, Served With Three Chimichurris, Vegetables, Red Chimichurri, Green Chimichurri (Cilantro, Parsley, Thyme, Roasted Garlic, Lime Juice, Red Pepper Flakes And Vinagre De Jerez With Oil)

ARROZ CON MARISCOS WITH LOBSTER

Saffron Rice Sautee With Green And Red Pepper, Sofrito, Garlic, Mussels, Clams, Shrimp, Octopus With White Wine And Lobster Stock, ½ Lobster

POLLO CUBANO

Smoked & Roasted ½ Chicken, Marinated In Cuban Mojito (Garlic Mojo, Dominican Oregano, Orange Juice, With Thyme, Rosemary And Cumin) Served With Black Bean Rice, Avocado & Maduro

VEGAN MADURO RELLENO

Vegan Cuban Picadillo With Salsa Creole

\$65 STANDARD BUFFET TIER 1

Family Style App (Choose One)

GUACAMOLE & CARIBBEAN CHIPS

ENSALADA VERDE

CAESAR SALAD

CRISPY SHRIMP

Deep Fried Shrimp With A Sweet Chilli Mango Sauce

CRISPY CHICKEN

Deep Fried Chicken Tenders With Salsa Criolla

ASSORTED MINI EMPANADAS

Corn Flour Mini Empanada Stuffed Braised Mahi Mahi With
Onion, Tomato And Chipotle

BEEF

Slow Cooked Hanger Steak With Red Wine, Chicken Stock, Cumin,
Thyme, Garlic, Carrot, Onion And Celery.

CHICKEN

Shredded Chicken Stew With Tomato Sauce (Enchilada) With Peppers
And Onion

MAIN COURSES

(Choose One)

POLLO CUBANO

Smoked & Roasted ½ Chicken, Marinated In Cuban Mojito (Garlic Mojo, Dominican Oregano, Orange Juice, With Thyme, Rosemary And Cumin) Served With Black Bean Rice, Avocado & Maduro

ROPA VIEJA

Slow Cooked Hanger Steak With Red Wine, Chicken Stock, Cumin, Thyme, Garlic, Carrot, Onion And Celery.

PUERQUITO BORICUA

Orange Juice, With Thyme, Rosemary And Cumin) Deep Fried Before Serving

SHRIMP AL AJILLO OR CREOLLE STYLE WITH TOSTONES OR YUCCA

Sauted Shrimp With Roasted Garlic And Butter (Creolle Style With Enchilado Tomato Sauce)

VEGAN MADURO RELLENO

Vegan Cuban Picadillo With Salsa Creole Grilled Salmon With Tamarind Glaze - Coconut Rice (Coconut Milk, Coconut Water, Butter And Sour Cream) And Piquillo Escabeche (Piquillo Peppers, Red Onion, Cilantro, Vinagre Jerez And Oil, Salt And Pepper)

\$65 STANDARD BUFFET TIER 2

PUERQUITO BORICUA

Orange Juice, With Thyme, Rosemary And Cumin)

ROTISSERIE CHICKEN WITH GARLIC MOJO

Slow Cooked Rotisserie Chicken With Mexican Marinade

GRILLED SALMON WITH TAMARIND GLAZE

Topped With Piquillo Escabeche (Piquillo Peppers, Red Onion, Cilantro, Vinagre Jerez And Oil, Salt And Pepper)

ROPA VIEJA

- Slow Cooked Hanger Steak With Red Wine, Chicken Stock, Cumin, Thyme, Garlic, Carrot, Onion And Celery.

VEGAN PICADILLO

Vegan Cuban Picadillo With Salsa Creole

VEGAN BOLOGNESE WITH PASTA RIGATONI

Beyond Ground Beef Cooked With Tomato, Garlic And Basil

SIDE DISH

(Choose Three)

YUCCA MASHED

PIGEON PEAS RICE

RICE AND BEANS

MADUROS

POTATO SALAD

GARLIC MASHED POTATO

MIX GREEN SALAD OR CAESAR SALAD

\$85 BUFFET CARVING STATION

PRIME RIB

Slow Roasted Prime Rib Seasoned With Herbs And Garlic

ROASTED PORK

Slow Roasted Pork Loin Seasoned With Herbs And Garlic

MAIN

(Choose Three)

PUERQUITO BORICUA

Orange Juice, With Thyme, Rosemary And Cumin)

ROTISSERIE CHICKEN WITH GARLIC MOJO

Slow Cooked Rotisserie Chicken With Mexican Marinade

GRILLED SALMON WITH TAMARIND GLAZE

Topped With Piquillo Escabeche (Piquillo Peppers, Red Onion, Cilantro, Vinagre Jerez And Oil, Salt And Pepper)

ARROZ CON MARISCOS NO LOBSTER

Saffron Rice Sautee With Green And Red Pepper, Sofrito, Garlic, Mussels, Clams, Shrimp, Octopus With White Wine And Lobster Stock

ROPA VIEJA

Slow Cooked Hanger Steak With Red Wine, Chicken Stock, Cumin, Thyme, Garlic, Carrot, Onion And Celery

VEGAN PICADILLO

Vegan Cuban Picadillo With Salsa Creole

VEGAN BOLOGNESE WITH PASTA RIGATONI

Beyond Ground Beef Cooked With Tomato, Garlic And Basil

SIDE DISH

(Choose Three)

YUCCA MASHED

PIGEON PEAS RICE

RICE AND BEANS

MADUROS

POTATO SALAD

GARLIC MASHED POTATO

MIX GREEN SALAD OR CAESAR SALAD

HORS D'OEUVRES

CIROCO COCKTAIL PARTY, **\$30** pp

can Choose up to 6 items

CHIPOTLE STEWED CHICKEN SLIDERS

Potato Roll, Green Cabbage, Pickled Red Onions

SMOKED SALMON TOAST

Hudson Valley Smoked Salmon, Crème Fraîche, Dill, Lemon And Lime Zest, Toasted Baguette (Add Caviar For \$15 Additional Per Person)

BEEF MEATBALL SKEWER

Creamy Tomato Vodka Sauce, Basil

EGGPLANT SKEWERS

Lemon Tahini Crema, Salsa Matcha, Pomegranate

BACON, EGG, & CHEESE EMPANADAS

Smoked Bacon, Potato, Cheddar, Chive Hollandaise

MEZZE MEDITERRANEAN

Marcona Almond Romesco, Blue Cheese, Walnut, And Date Spread, Beetroot Tzatziki, Assorted House Made Chips

TUNA CRUDO

Watermelon Radish, Crispy Shallots, Yuzu Chipotle Vinaigrette

THE 5TH SIN SLIDERS

Dry Aged Hanger And Brisket Ground Beef, Gouda, Bacon & Onion Jam, Chipotle Mayonnaise, Pickles, Parmesan Brioche

RACLETTE TART

Caramelized Onion

CHICKEN SATAY

Teriyaki Sauce

STEAK TARTARE

Shallots, Cornichon, Capers, Fresno Chili- Anchovy Mustard, Egg, Lavash

STUFFED CREMINI MUSHROOMS

Vegan Herb Breadcrumbs, Vertage Vegan Mozzarella, Chili Oil

STRIP STEAK SKEWERS

Roasted Potato, Basil, Blue Cheese Fondue, Balsamic Reduction

CROQUETTES

Iberico Sausage, Idiazabal, Quince Syrup, Red Pepper Aioli

CRAB TOSTADA

Grapefruit, Chives, Chipotle Mayo

PREMIUM HORS D'OEUVRES

CIROCO COCKTAIL PARTY, **\$35** pp

JUMBO SHRIMP COCKTAIL

Tomatillo Jalapeño Cocktail Sauce

KOBE BEEF SLIDERS

Potato Roll, Caramelized Onion, Chipotle Mayonnaise, Pickle

CAVIAR BRIOCHE TOAST

Crème Fraîche, Dill, Cucumber

SALMON TARTARE

Chives, Ginger Lemon Crema

LAMB LOLLIPOPS

Roasted Fingerling Potatoes, Dill Mojo

LOBSTER CEVICHE CUPS

Avocado, Lemongrass, Citrus Marinade

CHARRED OCTOPUS

Calabrian Chili

CIRCO DRESSED UP OYSTERS

Roasted Oysters, Persillade Butter

PLATTERS

\$120 PER PLATTER

Baked Oysters w/Spinach and Béchamel

Branzino Ceviche with Tortilla Chips

Fried Calamari

Zucchini Chips w/Tzatziki

Lamb Kebabs on a Skewer

Chicken Kebabs on a Skewer

Garlic Shrimp Skewers

Mixed Vegetables Skewer

Lamb Meatballs

Mac and Cheese Balls

Beef Sliders with Mozzarella

BAR PROGRAM



- CIRCO's beverage program encapsulates nuanced fragments from bars around the globe, as well as the men and women that helm them. From Michelin-starred fine dining restaurants to hidden gem watering holes and speakeasy's, our expert mixologists incorporate a unique style and approach to mixology.
- With an emphasis on "no waste, full taste", the cordials and produce used in each drink are seasonal to ensure the freshest ingredients and flavors. From the orange peel in our Wrath cocktail, to the orange blossom in our Espresso Martini, CIRCO boasts one of the most sustainable beverage menus in New York City.
- The menu pairs off the flavors and ingredients of our food to ensure synergy between kitchen and the bar. Our in-house tomatillo cocktail sauce cannot be missed in the Verde Maria.
- Marble bars serve as the perfect backdrop behind the counter framing our colorful palette of libations. The Two bars at CIRCO each speak to a different style. The Main Bar is perfect for larger parties and sets the tone of benevolence and fun upon entry.

BEVERAGE PACKAGES

STANDARD

\$30 pp per hour

BEER

Seasonal Selections

WINE

Prosecco, Rosé, White, Red

LIQUOR

Vodka - Skyy

Gin - Fords

Tequila - Altos Blanco

Mezcal - Montelobos Joven

Scotch - Dewar's White Label

Whiskey/Bourbon - Wild Turkey 101

Rum - Havana Club

CLASSIC COCKTAILS

Aperol Spritz

Daiquiri

Whiskey Sour

Margarita

Martini

Old Fashioned

Negroni

Manhattan

PREMIUM

\$45 pp per hour

BEER

Seasonal Selections

WINE

Prosecco, Rosé, White, Red

LIQUOR

Vodka - Ketel One

Gin - Hendricks

Tequila - Casa Del Sol Blanco

Mezcal - Del Maguey Vida

Scotch - Johnnie Walker Black Label

Whiskey/Bourbon - Woodford's

Rum - Appleton Estate Sinature

CLASSIC COCKTAILS

Aperol Spritz

Daiquiri

Whiskey Sour

Margarita

Martini

Old Fashioned

Negroni

Manhattan

CIROCO SIGNATURE COCKTAILS

choice of 2 / can be added to either package
(add-on option only to existing packages), \$5 pp per hour

THE SERPENT

Tequila Blanco, Habanero, Lime, Tajin,
Agave, Grand Marnier, Cucumber

BITTER & BOOZE

Rye Whiskey, Fernet Branca,
Grapefruit Cordial, Angostura Bitters,
Regan's Orange Bitters

ESPRESSO MARTINI

Vodka, Espresso, Orange Blossom
Water, Vanilla-Clove Syrup

RED LIGHT NEGRONI

Mezcal, Vermouth, Campari, Grand
Marnier Blood Orange Cordial

DON'T KNOW HER

Vodka, Lime, Watermelon, Sage, Mint,
Prosecco

HOLY WATER

Coconut, Washed Rum, Lime, Tea,
Agave, Clarified Milk

Mimosa Bar includes prosecco, orange juice, grapefruit juice, peach juice,
passionfruit juice, and assorted berries. \$20 pp per hour

Bloody Mary Bar includes Skyy Vodka, house made Bloody Mary mix, and
assorted garnishes \$24 pp per hour

Both Mimosa and Bloody Mary bar combined option, \$25 pp per hour

MAIN FLOOR PLAN



MEZZANINE PLAN

