

circolo

NUEVO ASIAN CUISINE

500 Florida Street
San Francisco, CA 94110
www.circolosf.com
P: 415.553.8560 F: 415.553.8561
E-MAIL: vip@circolosf.com

BUSINESS HOURS

HAPPY HOUR LOUNGE	TUESDAY – FRIDAY:	5:00PM – 8:00PM
	TUESDAY – SATURDAY:	5:00PM – 10:00PM
DINNER	FRIDAY:	5:00PM – 1:00AM
	TUESDAY – SATURDAY:	5:00PM – 10:00PM
	FRIDAY:	5:00PM – 1:00AM

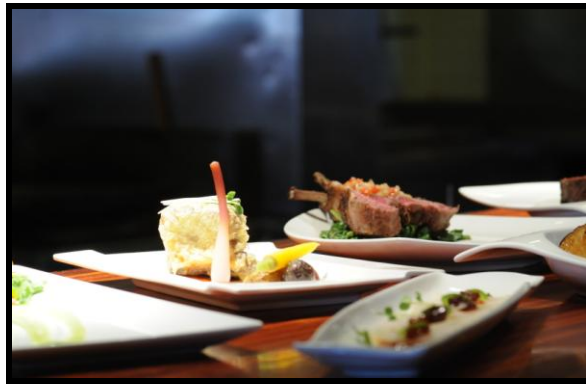
SEATING CAPACITY

ULTRA LOUNGE:	30 Seated 40 Reception
MEZZANINE:	30 Seated 80 Reception
PRIVATE WA ROOM:	50 Seated 140 Reception
DINING ROOM:	50 Seated 200 Reception

Circolo's refined approach to Nuevo Asian cuisine is paired with an eclectic wine list and selection of creative signature cocktails reflecting the vision and energy as one of San Francisco's top ten dining destinations.

Street Parking Available





HORS D'OEUVRES

Sample Menu's

Field

Sweet Corn Arancini, Roasted Tomato Salsa | 4pcs \$6

Wild Mushroom Spring Rolls, Sweet Chili Dip | 2pcs \$6

Marinated Tofu Summer Roll, Chino Herbs, Rice Vermicelli, Lime Mojo | 2 pcs \$6

Wok Tossed Summer Vegetable, Soy Glaze, Sesame | 4oz \$6

Chinese Eggplant, Sweet Chili Sauce, Truffle Oil | 2oz \$3

Tempura Chinese Long Beans, Lime Tempura Sauce | 4oz \$6

Sea

Ahi Poke, Taro Taco Shell | 3pcs \$8

Market Oysters, Chili Sauce, Cilantro | 5pcs \$12

Tempura Calamari, Toasted Garlic Aioli | 4oz \$8

Shrimp and Scallop Wontons, Sweet Chili Sauce | 4pcs \$8

Kaffir Lime Crab Cakes, Spicy Aioli | 3pcs \$9

Land

Lemongrass Sausage Corndog, Mustard Cream | 2pcs \$5

Steamed Pork Buns, Shoyu Braised Pork Belly | 2pcs \$7

Costillitas, Pork Short Ribs, Guava Glaze, Garlic Chips, Fresno Chiles | 6pcs \$9

Ginger Glazed Chicken Wings | 4pcs \$8

Hanger Steak Anticucho, Shisito Pepper | 2pcs \$7



PRIX-FIXE MENU
SAMPLE MENU'S

First Course

Baby Lettuce Salad w/ fuyu persimmon, manchego cheese, mint, White Balsamic (Vegetarian)

Butter Lettuce Salad w/ Soft poached egg, croutons, pancetta, parmesan, anchovy dressing

Corn Chowder w/ Purple Potato, Fried Cilantro, Chili Oil (Vegetarian)

Roasted Tomato Bisque w/ Edamame Crouton (Vegetarian)

Beets Three Ways, w/ beet puree sauce, herb goat cheese

Second course

Ahi tuna carpaccio w/ cilantro, pomegranate, sweet soy

Fried Brussel Sprouts w/ cauliflower, Fresno chili, queso fresco, ponzu

Guava Glazed Costillitas, w/ Garlic Chips, Fresno Chiles

Grilled Tiger Prawns w/ Scallion Glaze, Aji Amarillo Sauce

Third Course

Grilled Hanger Steak w/ Purple Potato, kohlrabi root, truffle teriyaki

Miso Glazed Sea Bass w/ mushroom "risotto", brussel sprouts, aji amarillo emulsion

Soft Tofu w/ English Peas, Cold Udon, Spicy Black Bean Sauce (Vegetarian)

Free Range Fried Chicken w/ Ginger Glaze, Scallion grits, grilled lemon

Fourth Course

Sampling of House-made Ice Cream and Cookies

Flan with Seasonal Garnish

Chocolate Mousse with Crème Chantilly

THREE -COURSE DINNER MENU: \$45 PER PERSON
FOUR COURSE DINNER MENU: \$50 PER PERSON

20% SERVICE CHARGE



CHEF STATIONS
SAMPLE MENU'S

Sea

Choice of

Tiger Prawns w/ pisco mignonette

Market Oysters w/ ponzu sauce

Atlantic Salmon w/ cilantro chimichurri

Land

Choice of

Free Range Fried Chicken w/ ginger glaze

Roasted Pork Loin w/ fuji apple compote

Grilled Hanger Steak w/ parsley caper sauce

Field

Choice of

Sautéed Udon w/ wild mushrooms, Fresno
chilies, scallions

Brown Rice Chahan w/ chino sausage, egg, green
onion, garlic

Dessert

Assortment of

Chocolate Chip Cookies

Coconut Macaroons

Petite Chocolate Mousse

PRIVATE DINING OVERVIEW

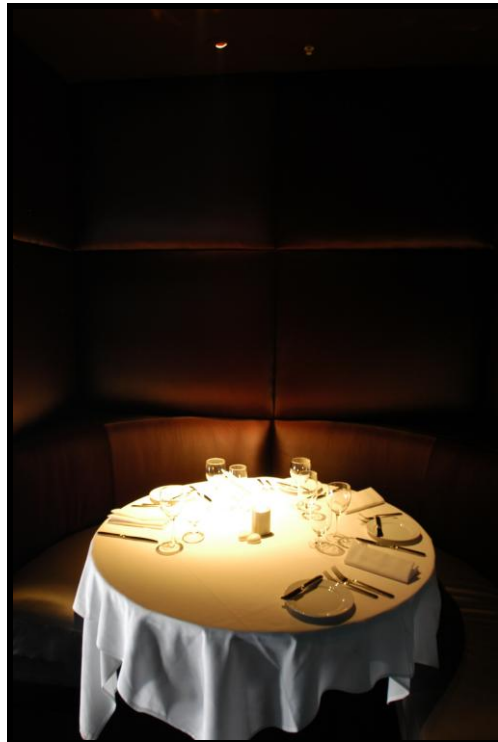
LOUNGE



30 Seated | 40 Reception

AVAILABLE FOR HAPPY HOUR

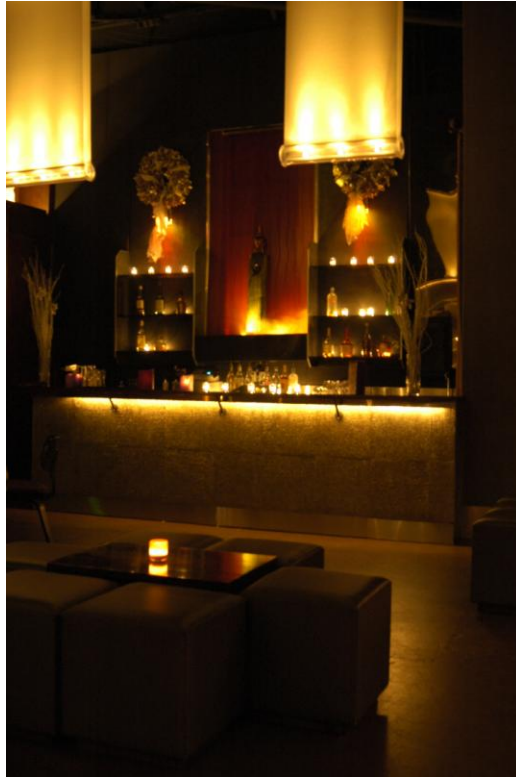
MEZZANINE



30 Seated | 80 Reception

AVAILABLE UPON REQUEST

PRIVATE WA ROOM



50 Seated | 140 Reception

FOOD AND BEVERAGE MINIMUMS APPLY

DINING ROOM



50 Seated | 200 Reception

FOOD AND BEVERAGE MINIMUMS APPLY
AVAILABLE UPON REQUEST