

Ceibo

House Bread 13

tomato sobrasada, house butter

Oysters 28

osetra caviar, black garlic mignonette

Green Herb Salad 18

mixed greens, pearl onions, ubriaco rosso, fainá, sherry, olive oil

Plums 18

sheep's milk ricotta, candied peanuts, mache, honey

White Dutch Asparagus 25

rice bread crumbs, lemongrass beurre blanc

Leek Tart 20

talleggio, pastry dough, greens

Potato Chips 22

egg foam, prosciutto, shallots

Rice Pudding 35

gulf shrimp pil pil, sofrito, parsley

Chorizo Dumplings 32

pork sausage, pecorino toscano, mushrooms, dashi kombu broth

Steak 48

strip loin, caviar, garlic cream, mushroom potato fritter

Strawberries 14

lemon meringue, diplomat cream, port, mint

Martín Fierro 14

cheese mousse, quince, pecorino toscano, cookie tart

Massini 14

sponge cake, chantilly cream, orange liqueur

Chocolate Cake 14

dulce de leche, maldon salt

Cocktails

Sifón 15

red vermouth, citrus cordial, orange, soda

Cedrón 17

grappa, honey, lemon, lemon verbena

Pomelo 16

gin, grapefruit, citrus cordial, yerba mate, orange, soda

Humo 17

mezcal, citrus cordial, aperol, lime, egg white, génépy

Boniato 17

whiskey, red vermouth, sweet potato, clove

Wines

Sparkling

Montsarra, Cava, Macabeo Blend	12	56
Domaine Salasar, Brut Crémant, Limoux, Chardonnay/Pinot Noir	13	58

White

Jean-Marc Brocard, Margote, Vin de France, Chardonnay	14	62
Bodega Cerro Chapeu, Sur Lie, Sauvignon Blanc	12	52
Adegas Gran Vinum, Mar De Vinas, Rias Baixas, Albariño	15	65

Rose

C.V.N.E, Cune Rosado, Rioja, Tempranillo	11	48
Domaine Aureillan, Côtes de Provence, Grenache/Cinsault	15	65

Red

Violet Hill, Santa Barbara, Pinot Noir	15	64
Familia Mayol, Valle de Uco, Malbec	12	52
Valrav, Sonoma County, Cabernet Sauvignon	15	65
Bodega Cerro Chapeu, Folklore Tinto, Tannat/Petit Manseng	16	69
Bodega Bouza, Bouza, Tannat	18	78

Beers

Port City Essential Pale Ale 9

Featured IPA 9