

Ceibo

Bread 10

house butter

Oysters 28

caviar, black garlic mignonette

Green Herb Salad 18

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

Plums 22

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

Corn Cake 24

queso fresco, coconut milk, tomato,

Leek Tart 24

talleggio, pastry dough, greens

Tostado 22

egg salad, caviar, white bread

Potato Wedges 22

egg foam, culatello, shallots

Pickled Eggplant 22

eggplant ragu, ricotta, honey, rice breadcrumbs, romesco

Fish 28

mackerel, bone marrow granita, heart of palm, cashew, eggplant escabeche

Milanesa 30

tenderloin, tetilla, cherry tomatoes, potatoes

Coconut Pudding 15

chocolate, peanut, banana

Massini 15

sponge cake, chantilly cream, orange liqueur

Chocolate Cake 15

dulce de leche, maldon salt

Ceibo

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 18

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

Boniato 17

whiskey, red vermouth, sweet potato, clove

Wines

Sparkling

Domaine Salasar, Brut Crémant, Limoux, Chardonnay/Pinot Noir	14	58
Miguel Torres, Estelado Brut Rose, Maule Valley, Uva País	16	65

White

Bodega Cerro Chapeu, Sur Lie, Sauvignon Blanc	14	58
Adegas Gran Vinum, Mar de Vinas, Rias Baixas, Albariño	16	65
Jean-Marc Brocard, Margote, Vin de France, Chardonnay	15	62

Rose

Domaine Aureillan, Côtes de Provence, Grenache/Cinsault	16	65
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Orange

Bodegas Cerro Chapeu, Folklore Naranja, Trebbiano/Petit Manseng	17	70
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Red

Violet Hill, Santa Barbara County, Pinot Noir	16	64
Bodega Cerro Chapeu, Folklore Tinto, Tannat/Petit Manseng	16	69
Familia Mayol, Valle de Uco, Malbec	14	52
Valrav, Sonoma County, Cabernet Sauvignon	16	65
Bodega Bouza, Bouza, Canelones, Tannat	18	78

Beers

Port City Pale Ale	9
Estrella Inedit Wheat	9
Port City IPA	9