

Ceibo

Bread 10

house butter

Oysters 28

cucumber, spearmint

Hamachi Crudo 22

grapefruit, tarragon, olive oil, calabrian chili

Steak Tartare 25

shallot, capers, tonnato, chives, country cracker

Green Herb Salad 19

mixed greens, pearl onion, drunken cheese, fainá, sherry, olive oil

Plums 22

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

Pickled Eggplant 22

eggplant ragu, ricotta, honey, rice breadcrumbs, romesco

Mushrooms 28

fainá, beets, pesto, walnuts

Leek Tart 24

talleggio, pastry dough, greens

Broccoli Panna Cotta 25

veggie crudite, toast, oscietra caviar

Profiterole 35

blue crab, popcorn bisque, chili oil

Chorizo Dumplings 34

pork sausage, pecorino sardo, oyster mushrooms, kombu broth

Rice Pudding 38

gulf shrimp, sofrito, chives

Fish 48

black cod, tomato gazpacho, hearth of palms, espelette

Duck 42

orange, foie gras, endives, duck jus

Steak 55

potatoes, onion jus, chives

Ceibo

Cocktails

Sifón 15

red vermouth, citrus cordial, orange, soda

Cedron 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

Ananá 17

rum, fernet, pineapple, shiso

Boniato 17

whiskey, red vermouth, sweet potato, clove

Wines

Sparkling

Salazar, Crémant de Limoux, Languedoc-Roussillon, Chardonnay/Pinot Noir 14 56

White

Miguel Torres, Ándica, Valle De Curicó, Sauvignon Blanc	15	62
Adegas Gran Vinum, Mar de Viñas, 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
Agerre, Getariako Txakolina, Hondarrabi Beltza	15	62

Red

Violet Hill, Santa Barbara, Pinot Noir	16	65
Familia Mayol, Valle de Uco, Malbec	14	52
Reflets de Cissac, Haut-Médoc, Cabernet Blend	16	65
Bodegas Bouza, Canelones, Tannat	18	78

Beers

Featured Lager 9

Featured IPA 9