Ceibo

Bread 10
house butter

Oysters 28
yogurt, beets, dill

Hamachi Crudo 22
grapefruit, tarragon, mache, calabrian chili

Chicken Liver Parfait 18
tomato jam, aged balsamic, pickles, house bread

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, frise, lemon verbena

Pickled Eggplant 22
eggplant ragu, ricotta, honey, romesco

Mushrooms 24
fainá, beets, basil, chives

Leek Tart 24
taleggio, pastry dough, greens

Chorizo Dumplings 34
pork sausage, pecorino sardo, oyster mushrooms, kombu broth

Rice Pudding 38
gulf shrimp, sofrito, chives

Canelones 38
corn, swiss chard, squash, pecorino sardo, black truffle

Black Cod 45
bottarga, oyster sauce, yuzu, sweet potato, cashews

Duck 42
orange, endives, duck jus, walnuts

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, sage

Boniato 17
whiskey, red vermouth, sweet potato, clove

Wines

Sparkling

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

White

Adegas La Val, Arantei, Rias Baixas, Albariño	16	65
Domingo Molina,Valle de Cafayate, Torrontes	16	65
Jean-Marc Brocard, Margote, Vin de France, Chardonnay	15	56

Rose

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

Red

Violet Hill, Santa Barbara , Pinot Noir	16	65
Familia Mayol, Cuatro Primos, Valle de Uco, Malbec blend	15	56
Miguel Torres, Cordillera, Valle de Maipo, Cabernet Sauvignon	16	65
Bodega Bouza, Canelones, Tannat	18	78

Beers
Featured Lager 9

Featured IPA 9