

Ceibo

Bread 10

house butter

Hamachi Crudo 22

grapefruit, tarragon, 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

halloumi, cashews, lemon verbena, greens

Pickled Eggplant 22

eggplant ragu, ricotta, honey, romesco

Mushrooms 24

fainá, beets, basil, chives

Leek Tart 24

talleggio, pastry dough, greens

White Asparagus 22

egg yolk, bread crumbs, lemon, trout roe

Canelones 36

tomato, vodka, lion's mane mushroom, swiss chard, ricotta

Chorizo Dumplings 34

pork sausage, pecorino sardo, oyster mushrooms, kombu broth

Rice Pudding 38

gulf shrimp, sofrito, chives

Black Cod 45

bottarga, heart of palms, grapes, basil

Lamb Belly 42

cauliflower, salsa criolla

Steak 55

potatoes, onion jus, chives

Ceibo

Cocktails

Almibar (n.a.) 13

toasted brown rice, lion's mane mushroom, lemon, sweet potato

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

Boniato 17

whiskey, red vermouth, sweet potato, clove

Wines

Sparkling

Domaine Salasar, Brut Crémant, Limoux, Chardonnay/Pinot Noir 14 56

White

Bodegas Zudugarai, Malda, Getariako Txakolina, Hondarribi Zuri 17 67

Domingo Molina, Valles Calchaquíes, Torrontés 16 64

Miguel Torres, Cordillera, Valle del Limari, Chardonnay 16 64

Rose

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

Orange

Bodegas Cerro Chapeu, Folklore Naranja, Trebbiano/Petit Manseng 17 67

Red

Willajory, Willamette Valley, Pinot Noir 16 64

Matias Riccitelli, The Party, Valle de Uco, Malbec 17 67

Bodega Bouza, Canelones, Tannat 18 74

Beers

Featured Lager 9

Featured IPA 9