Ceibo

Bread 10
house butter

Mussel Fries 22
orange escabeche, parsley, garlic salt

Hamachi Crudo 22
grapefruit, tarragon, calabrian chili

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

Steak Tartare 25
shallot, capers, tonnato, chives, country cracker

Herb & Fig Salad 19
mixed greens, pickled shallots, ubriaco di raboso, fainá, sherry, olive oil

Plums 22
halloumi, cashews, lemon verbena, greens

Pickled Eggplant 22
eggplant ragu, ricotta, honey, romesco

Maitake Mushroom 24
fainá, green peppercorn sauce, apple, tarragon

Leek Tart 24
taleggio, pastry dough, greens

Rotolo 36
honeynut squash, la tur, cashews, tomato butter

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

Rice Pudding 38
gulf shrimp, sofrito, chives

Black Cod 45
beets, yuca, tartar beurre blanc

Duck Leg 38
orange, carrot, fennel, shallots, shisho, raisin mostarda

Steak 55
potatoes, onion jus, chives

Ceibo

Cocktails

Almíbar *(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

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

White

Domingo Molina, Valle de Calchaquíes, Torrontés	16	64
Bodegas Cerro Chapeu, 1752, Rivera, Viognier/Petit Manseng	16	64
Carl Graff, Mosel, Riesling	16	64

Rose

Domaine Aureillan, Côtes de Provence, Grenache/Cinsault/Rolle	16	64

Orange

Bodegas Cerro Chapeu, Folklore Naranja, Rivera, Trebbiano/Petit Manseng	16	64

Red

Domaine St Laurent, Rogue Valley, Pinot Noir	16	64
Matias Riccitelli, The Party, Valle de Uco, Malbec	17	67
Bodega Bouza, Canelones, Tannat	18	78

Beers

Featured Lager	9
Featured IPA	9