

Ceibo

Restaurant Week: Summer 2026

First Course

Heirloom Tomatoes with Watermelon

brioche crumbs, basil, candied lemon skins, boquerones, olives, evoo

Chicken Liver Parfait

tomato jam, aged balsamic, pickles, house bread

Steak Tartare

shallot, capers, egg, tonnato, chives, country cracker

Pickled Eggplant

eggplant ragu, ricotta, honey, rice breadcrumbs, romesco

Second Course

Canelones

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

Hamachi Collar

salsa criolla, salt & vinegar chips

Chorizo Dumplings

pork sausage, pecorino sardo, oyster mushrooms, kombu broth

Lamb Belly

chickpeas, yogurt, tomato

Third Course

Sundae

sabayon ice cream, yuzu, meringue, strawberries, walnuts

Chocolate Cake

dulce de leche, maldon salt

Massini

sponge cake, chantilly cream, orange liquor

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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

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

Bodegas Zudugarai, Malda, Getariako Txakolina, Hondarribi Zuri	17	67
Domingo Molina, Valle de Calchaquies, Torrontés	16	64
Jean-Marc Brocard, Margote, Vin de France, Chardonnay	15	62

Rose

Rubentis, Getariako Txakolina, Hondarrabi Blend	17	67
Domaine Aureillan, Côtes de Provence, Grenache/Cinsault	16	64

Orange

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

Willajory, Willamette Valley, Pinot	16	64
Matias Riccitelli, The Party, Valle de Uco, Mabec	17	67
Bodegas Bouza, Canelones, Tannat	18	78

Beers

Featured Lager	9
Featured IPA	9