

SMALL PLATES

PADRON PEPPERS Lemon Aioli, Sea Salt, Espelette Pepper..10	SEABASS CEVICE Citrus, Cucumber, Chili.....16
POTATO PAVE BY LYNN  Hollandaise, Kimchi.....10	FRIED CALAMARI Lemon Aioli, Padron Peppers.....16
GUACAMOLE  Tortilla Chips, Tomato Salsa.....12	HEIRLOOM TOMATOES  Elderflower Cream, Jalapeño, Basil.....16
CAESAR Anchovies Dressing, Croutons, Parmesan.....15	BURRATA* BY LYNN Carrots, Serrano Ham, Almonds.....17 *Vegetarian option available

LARGE PLATES

SMOKED MUSHROOM TACO  Blue Corn Tortilla, Poblano Crema, Queso Fresco.....21	SHORT RIBS Quinoa, Asparagus, Scallions.....26
RISOTTO* BY LYNN Anchovies Butter, Lemon, Asparagus.....22 *Vegetarian option available	SALMON Corn Salad, Romesco Sauce, Fennel.....28
FRIED FISH TACO Yellow Corn Tortilla, Jackfruit Slaw...24	FLAT IRON English Peas, Baby Onion, Smoked Tomato Butter.....32
CHEESEBURGER 200 GRAMS Brioche Bun, Tomato, Fries.....26	

DIETARY REQUIREMENTS Should you have any food allergies or specific dietary requirements, please let our staff know and we will be happy to accommodate.

TO SHARE

ROASTED FARM CHICKEN Citrus, Barbecue Sauce.....39	2 PERSONS	SEABASS A LA PLANCHA Ponzu.....44	2 PERSONS
--	-----------	---	-----------

CELIA X LYNN MENU

PICK 3 DISHES FOR 37 P.P.
4 COURSE SET MENU 45 P.P.

BURRATA*
POTATO PAVE 
RISOTTO*
ALMOND TART



We’re teaming up with online chef [Lynn van de Vorst](#) to bring you a vibrant four-course menu that whisks you away to sunny California.

Lynn is bringing her signature flavors into every dish on this specially crafted menu that’s bursting with seasonal ingredients.

*Vegetarian option available

DESSERTS

ALMOND TART BY LYNN Rhubarb, Rose, Vanilla Ice Cream.....10	66% CHOCOLATE MOUSSE Salted Caramel, Sea Salt.....10
BAKED ALASKA Tropical Fruits, Coconut, Meringue.....10	