
MARKET VEGETABLES

SWEET POTATO Lime Yogurt.....12.0	CAULIFLOWER Citrus, Feta, Pine Nuts.....15.0
ASPARAGUS Lemon, Saffron.....15.0	CARROT PARSNIP HUMMUS Bread, Olive Oil.....5.0
CORN Chili Aioli, Queso Fresco, Spring Onion.....13.0	CAESAR Gem, Croutons, Parmesan.....14.0

SMALL PLATES

SHRIMP CEVICHE Jalapeño, Sweet Potato, Corn Nut.....16.0	FRIED CODFISH TACO Yellow Corn Tortilla, Jackfruit Slaw..16.0
FRIED CALAMARI Lemon Aioli, Padron Peppers.....16.0	BURRATA Inca Tomato, Thai Basil, Lavash.....17.0
SMOKED MUSHROOM TACO Blue Corn Tortilla, Poblano Crema, Queso Fresco.....14.0	GRILLED OCTOPUS Sunchoke, Romesco, Chimichurri.....18.0

LARGE PLATES

RICOTTA RAVIOLI Manchego, Sorrel.....23.0	DIETARY REQUIREMENTS Should you have any food allergies or specific dietary requirements, please let our staff know and we will be happy to accommodate.
SEA BASS Longbeans, Mole.....33.0	
TOP ROUND STEAK 150 GRAMS Broccolini, Salsa Verde.....28.0	
CELIA BURGER Lettuce, Cheddar, Fries.....22.0	

FOR TWO

DORADE A LA PLANCHA Ponzu.....39.0	ROASTED FARM CHICKEN Citrus, Barbecue.....36.0
TOP ROUND STEAK 300 GRAMS Broccolini, Salsa Verde.....42.0	BEEF BRISKET 350 GRAMS Tamarind Jus.....42.0

SET MENU

CELIA’S FAVORITES 49 P.P. Serves two	Can’t decide what to order? We’ve bundled all our favorite dishes into one set menu to make things easy for you.
FRIED CALAMARI SMOKED MUSHROOM TACO SHRIMP CEVICHE BRISKET SWEET POTATO	Ask our staff for the selection of vegetarian dishes.

DESSERTS

YUZU CHEESECAKE Blueberry, Sour Cream, Sesame.....10.0	Prefer a liquid dessert? We serve heavenly coffees, cocktails and wines to cap of the night (or maybe you’re just getting started). Ask our waiters for the menu.
COCONUT TAPIOCA Verbena, Pineapple, Berries.....10.0	
66% CHOCOLATE MOUSSE Caramel, Sea Salt.....10.0	
