
SMALL PLATES

SMOKED MUSHROOM TACO ⑤ Blue Corn Tortilla, Poblano Crema, Queso Fresco.....7	GUACAMOLE ⑤ Tortilla Chips, Tomato Salsa.....12
FRIED FISH TACO Yellow Corn Tortilla, Jackfruit Slaw....8	SEABASS CEVICE Citrus, Cucumber, Chili.....16
OCTOPUS TOSTADA Avocado Crema, Sour Cream, Cilantro...10	FRIED CALAMARI Lemon Aioli, Padron Peppers.....16
PADRON PEPPERS ⑤ Lemon Aioli, Sea Salt, Espelette.....10	BURRATA* BY LYNN Carrots, Serrano Ham, Almonds.....17 *Vegetarian option available

LARGE PLATES

RISOTTO* BY LYNN Anchovies Butter, Lemon, Asparagus.....22 *Vegetarian option available	SALMON Corn Salad, Romesco Sauce, Fennel.....28
CHEESEBURGER 200 GRAMS Brioche Bun, Tomato, Fries.....26	FLAT IRON English Peas, Baby Onion, Smoked Tomato Butter.....32
SHORT RIBS Quinoa, Asparagus, Scallions.....26	

TO SHARE

ROASTED FARM CHICKEN 2 PERSONS Citrus, Barbecue Sauce.....39	SEABASS A LA PLANCHA 2 PERSONS Ponzu.....44
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DIETARY REQUIREMENTS Should you have any food allergies or specific dietary requirements, please let our staff know and we will be happy to accommodate.

MARKET VEGETABLES

SWEET POTATO ⑤ Lime Yogurt, Buckwheat.....10	CAULIFLOWER ⑤ Citrus, Feta, Pine Nuts.....15
EGGPLANT ⑤ Cherry Tomato, Tahini, Mint.....10	CAESAR Anchovies Dressing, Croutons, Parmesan.....15
POTATO PAVE BY LYNN ⑤ Hollandaise, Kimchi.....10	HEIRLOOM TOMATOES ⑤ Elderflower Cream, Jalapeño, Basil.....16

CELIA X LYNN MENU

4 COURSE SET MENU 45 P.P.

BURRATA*
POTATO PAVE ⑤
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	