

LA CEIBA

GARDEN & KITCHEN

MENU

TO START

- Street Corn Glazed with Chiles & Lime Emulsion & Ocosingo Cheese
- Artichokes Ceviche with Dehydrated Tomatoes

FIRST PLATE

- Zapote Smoked Lettuce with Lemon and Jungle's Honey
- Carrots & Radishes from the Garden

SECOND PLATE

- Grilled Shrimp with Roasted Corn Puree
- Striped Bass with Avocado Leaves, Chayotes & Fennel with Lima and Raw Tomatillo sauce

THIRD PLATE

- Rib Eye, Seasonal Vegetables, Poc Chuc Onions & Coconut Oil
- Hibiscus Glazed Lamb with Spices & Hibiscus stew

DESSERT

- Smoked Coconut Ice-cream, Pineapple, Avocado & Pumpkin Seeds

