

FROM THE MARKET

Served with roasted potatoes, gremolatta & mixed greens

ROASTED ORGANIC CHICKEN \$820
Marinated with orange, garlic & spices

GRILLED MAYAN OCTOPUS \$720
Marinated with fresh herbs from the garden

CATCH OF THE DAY A LA PLANCHA \$867
Cooked with olive oil & butter

SAUTEED CAMPECHE SHRIMP \$820
Garlic oil, lemon & parsley

DESSERTS

POPSICLES \$210
Lime, cucumber & mint, mango and chili

CHEESECAKE \$325
Passion fruit and mango

ICE CREAM & SORBET \$255
Vanilla, chocolate, strawberries and cream, oreo-snickers, coconut, passion fruit-mango, raspberry

TRUFFLE CHOCOLATE CAKE \$325

MAGNUM STYLE POPSICLE \$325



DAY

All prices are in Mexican pesos and includes VAT. Service is not included.

SPREADS

Served with Gulam's Bread & Pita

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| GUACAHINI | \$495 |
| Avocado and sesame with xcatic chili and charred pickled onions | |
| HUMMUS DE LA CASA | \$470 |
| Traditional with tahini and chickpeas barbacoa | |
| EGGPLANT & YOGURT | \$470 |
| Bell peppers, herbs and spices | |
| TZATZIKI | \$495 |
| Yogurt, local citrus and mayan cucumber | |
| TAPENADE ZAPOTE | \$470 |
| Black garlic, chilies, parsley and olive oil. | |
| MUHAMMARA | \$470 |
| Roasted red pepper, pumpkin seeds, smoked paprika | |
| THE ZAPOTE SAMPLER | \$780 |
| Three spreads served with naan and homemade pickles | |

SALADS & CEVICHE

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| CEIBA SALAD | \$560 |
| Tomatoes, cucumbers, red onion, avocado, garlic vinaigrette and burrata | |
| SPICY ROASTED BEETS | \$460 |
| Artichokes, dry tomatoes, olives and xcatic chili | |
| GREEN TABBOULEH | \$515 |
| Bulgur with herbs, cucumber, green apple and tomatillos | |
| FISH CEVICHE ZAPOTE | \$650 |
| Roasted fennel, onions and chilies served over labne | |
| SEAFOOD MOLCA-TACO | \$650 |
| Mixed seafood marinated in citrus mixed in molcajete with herbs | |

SIGNATURE DISHES

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| SHAKSHUKA YUCATAN | \$520 |
| Two farmed eggs poached in habanero spiced tomato stew, herbs, pickled onions, pepitas and goat cheese | |
| ROASTED SMOKED CAULIFLOWER | \$520 |
| Marinated with pimentón and sea salt and olive oil | |
| SEARED KAMPACHI TACOS | \$820 |
| Hoja santa, cucumber, radish and tomato salsa | |
| RIB EYE QUESADILLA | \$796 |
| Caramelized onions, chipotle and spices | |
| THE PASTRAMI SANDWICH | \$865 |
| Dijon mustard, pickles, caramelized onions and arugula | |

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DEL MERCADO

Acompañados de papas rostizadas, gremolatta y ensalada mixta

POLLO ORGÁNICO ROSTIZADO \$820
Marinado con naranja, ajo y especias

PULPO MAYA A LA PARRILLA \$720
Marinado con hierbas frescas del jardín

PESCA DEL DÍA A LA PLANCHA \$867
Cocinada con aceite de oliva y mantequilla

CAMARONES CAMPECHE SALTEADOS \$820
Aceite de ajo, limón y perejil

EL DULCE FINAL

PALETAS \$210
Limón, pepino y menta, y mango tajín

PASTEL DE QUESO \$325
Mango maracuyá

HELADOS Y SORBETES \$255
Vainilla, chocolate, fresas y crema,
oreo-snickers, coco, mango-maracuyá,
frambuesa

PASTEL DE TRUFA DE CHOCOLATE \$325

PALETA ESTILO MAGNUM \$325



DIA

UNTABLES

Servido con Pan de Gulam y Pita

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| GUACAHINI Aguacate con tehina, cebollas y chiles xcatic asados en escabeche | \$495 |
| HUMMUS DE LA CASA Tradicional con puré de ajonjolí y barbacoa de garbanzos | \$470 |
| BERENGENAS Y YOGURT Pimientos, hierbas y especias | \$470 |
| TZATZIKI Yogurt, cítricos locales y pepino maya | \$495 |
| TAPENADE ZAPOTE Ajo negro, mezcla de chiles, perejil y aceite de oliva | \$470 |
| MUHAMMARA Pimiento rojo asado, semilla de calabaza y pimentón ahumado | \$470 |
| DEGUSTACIÓN ZAPOTE Selección de tres dips acompañados de pan naan y encurtidos caseros | \$780 |

ENSALADAS Y CEVICHE

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| ENSALADA JARDÍN LA CEIBA Tomate, aguacate, pepino, vinagreta de ajo, hierbas y burrata | \$560 |
| BETABELES ASADOS Alcachofas, tomate deshidratado, aceitunas y chile xcatic | \$460 |
| TABOULE VERDE Ensalada de couscous con hierbas, pepino, manzana verde y tomatillos | \$515 |
| CEVICHE DE PESCADO ZAPOTE Hinojo asado, cebollas y chiles servido sobre labné | \$650 |
| MOLCA-TACO DE MARSICOS Mezcla de mariscos marinados en cítricos y mezcaldos en molcajete con hierbas | \$650 |

NUESTROS CLASICOS

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| SHAKSHUKA YUCATÁN Dos huevos de granja escalfados en estofado de tomate con habanero, hierbas, cebollas encurtidas, pepitas y queso de cabra | \$520 |
| COLIFLOR ASADA Y AHUMADA Marinada con pimentón, sal de mar y aceite de oliva | \$520 |
| TACOS DE KAMPACHI SELLADO Hoja santa, salsa de pepino con rábanos y tomatitos | \$820 |
| QUESADILLA DE RIB EYE Cebollas caramelizadas, chipotle y especias | \$796 |
| EL SANDWICH DE PASTRAMI Mostaza dijon, cebollas caramelizadas, arúgula y encurtidos de la casa | \$865 |