

# Ceia

KITCHEN + BAR

## TO BEGIN

**BEEF CARPACCIO** | VEGETABLES, SPRING ONION, SOURDOUGH | 16

**HALIBUT CEVICHE** | FRESNO CHILI, LIME, AGUACHILI | 18

**PETITE CHARCUTERIE** | CHEF'S DAILY SELECTION OF CHARCUTERIE AND CHEESE | 19

**SOUP** | MARKET AVAILABILITY | 7

## SALADS

**BRUSSEL SPROUT CAESAR** | PARMESAN, ANCHOVY, RED ONION | 16

**BURRATA** | CARROTS, PEAS, HONEY, ALEPPO | 16

**FARM LETTUCES** | RADISH, LEMON, GOAT CHEESE, SUNFLOWER | 13

**ADD CHICKEN** | 6 **ADD STEAK** | 10

## SANDWICHES SERVED WITH HANDCUT- FRIES

**BLT** | CHICKEN, FRIED GREEN TOMATO, SMOKED BACON, LETTUCE, BASIL AIOLI | 17

**GRIDDLED CHEESE** | SMOKED GOUDA, CURED HAM, HOUSE MADE PICKLES, MUSTARD | 17

**FRIED FISH SANDWICH** | REMOULADE, KALE SLAW, LETTUCES | 16

**SIGNATURE BURGER** | PROSCIUTTO, MANCHEGO, TOMATO, PAPRIKA AIOLI, FOCACCIA | 18

**LOBSTER ROLL** | AIOLI, TARRAGON, MAYO | 28

## FRITES

**STEAK AND FRITES** BISTRO FRIES, ARUGULA, BLACK PEPPER AIOLI | 26

**MUSSELS AND FRITES** AIOLI | 20