

Ceia KITCHEN + BAR

SUMMER 2019 MENU

ANTIPASTO

(OUR AWARD WINNING BOARDS)

CHEESES

HUMBOLDT FOG | 8

CALIFORNIA • SEMI SOFT •
CRUMBLY

EPOISSES | 8

BURGUNDY • SOFT • BUTTERY

GORGONZOLA DOLCE | 8

ITALY • CREAMY • PUNGENT

CURED MEATS

PROSCIUTTO | 8

PORK SHOULDER • MILD SALT
• KING OF CURED MEATS

SOPPRESATA | 8

PORK • MILD PEPPER •
SALAMI STYLE

COPPA | 8

PORK • SALTED • NICE MARBLE

GRAND PLATEAU | 55

ALL THINGS ANTIPASTO,
OLIVES, OYSTERS

JOIN US FOR DOLLAR
OYSTERS EVERY
WEDNESDAY FROM
4:00PM - CLOSE

HOURS:

TUESDAY - SUNDAY 4-1030PM
WEDNESDAY - SATURDAY 1130-
3PM
SUNDAY BRUNCH - 11AM-3PM

APPETIZERS

FARM LETTUCES | 13

RADISH • LEMON •
GOAT CHEESE • SUNFLOWER

BRUSSEL SPROUT CAESAR SALAD | 16

PARMESAN • ANCHOVY • RED ONION

HALIBUT CEVICHE | 18

PICKLED PEPPERS • LIME • AGUACHILI •
CILANTRO • AVOCADO

COMPOSED OYSTERS | 25

HALF DOZEN RAW-
CUCUMBER • BASIL • SCALLION •
GRAINS OF PARADISE

SOUP OF THE DAY | 10

CHANGES DAILY

SPANISH OCTOPUS | 18

GREEN TOMATO • STRAWBERRY •
OLIVE • ROASTED GARLIC

BURRATA | 16

CAST IRON CARROTS • PEAS • ALEPPO • HONEY

PRIME BEEF CARPACCIO | 16

MARINATED VEGETABLES • ANCHOVY •
SPRING ONION • GRILLED SOURDOUGH

MAIN COURSES

PRIME BONE IN RIBEYE | 44

POTATO • ASPARAGUS • BÉARNAISE SAUCE

SIGNATURE BURGER | 18

MANCHEGO • PROSCIUTTO • AIOLI • FRIES

RACK OF LAMB | 42

PARSNIP • SPRING VEGETABLES • MINT

HALIBUT | 36

BABY TURNIP • BASIL •
APRICOT • POTATO ROSTI

TUNA | 33

TOMATO • CUCUMBER • JALAPENO •
SHERRY • GARLIC MIGAS

MUSSELS FRITES | 24

FRESNO • GREEN ONION • BASIL • GARLIC •
BEER • CRÈME FRAICHE

GREEN GARLIC TAGLIATELLE | 28

SHRIMP • FAVA BEAN • LEMON • CALABRIAN CHILI

LOBSTER AND SCALLOP RISOTTO | MP

WHITE ASPARAGUS • TRUFFLE • LEMON