

NIGHT

SPREADS

Served with Gulam's Bread & Pita

GUACAHIINI \$174

Avocado and sesame with Xcatic chile and charred pickled onions

HUMMUS DE LA CASA \$174

Traditional with tahini and chickpeas barbacoa

EGGPLANT & YOGURT \$174

Bell peppers, herbs and spices

TZATZIKI \$174

Yogurt, local citrus & Mayan Cucumber

ZAPOTE TAPENADE \$174

Clack garlic, chiles, parsley and olive oil

THE ZAPOTE SAMPLER \$325

Three spreads served with naan & homemade pickles

EXTRA GULAM'S FLAT BREAD \$174

A family recipe from our friend, Gulam in Playa del Carmen

ON THE GRILL

On Zapote Wood Charcoal

LOCAL SQUASH \$665

Tehina, Za'atar, black pepper and lemon

CHICKEN \$865

Spiced yogurt, red peppers and arugula

SHRIMP \$945

Ginger, lime, spices, chiles and Gremolata

LAMB CHOPS \$1080

Agave, pink peppercorn, coriander and vinegar

BEEF & LAMB KEBAB \$865

Spices, hot peppers, ginger, cilantro, garlic & sweet tomatillo salsa

SIGNATURE DISHES

BOQUERONES FROM TULUM \$440

Small, pickled fish filets with olive oil, garlic & bread

BEEF CARPACCIO \$440

Mushrooms, arugula, parmigiano and truffle dressing

THE PASTRAMI SANDWICH \$865

Dijon, pickles, caramelized onions and arugula

PULPOREGANO \$865

Octopus, potatoes, olive garlic paste, and greens

CHRAIME \$998

Spiced fish stew with tomato sauce, potatoes and fennel salad

FIDEUÁ \$945

Noodles cooked in seafood broth with saffron and seasonal shells topped with Jabugo ham

RIB EYE TAGLIATA \$1295

Chili ash crust, arugula, avocado and Parmigiano

FALAFEL \$174

Chickpeas, Spices, Herbs & Labné

SIDES & VEGETABLES

Sourced from our on premise farm and locally in the Yucatán

HOMEMADE PICKLES \$174

Assorted seasonal vegetables and chiles

ROASTED POTATOES \$300

Rosemary, garlic, olive oil

GREEN TABBOULEH \$460

Bulgur with herbs, cucumber, green apple & tomatillos

CEIBA SALAD \$460

Tomatoes, cucumbers, red onion, avocado, garlic vinaigrette and burrata

SHAKSHUKA YUCATAN \$520

Two farm fresh eggs poached in habanero spiced tomato stew, herbs, pickled onions, pepitas and goat cheese

ROASTED SMOKED CAULIFLOWER \$520

Marinated with pimentón, sea salt and olive oil

DESSERTS

TIRAMISÚ \$325

Mascarpone, cocoa powder, espresso ice cream

ROASTED APRICOTS & AMARETTO \$325

Goat cheese ice cream and pistachios

ARROZ CON LECHE \$325

Brûléed rice pudding with pineapple, raisins, and pinenuts, served with tahini ice cream

RUSTIC CHOCOLATE COULANT \$325

Cacao nibs, Mexican vanilla ice cream

DAY

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Traditional with tahini and chickpeas barbacoa	
EGGPLANT & YOGURT	\$174
Bell peppers, herbs and spices	
TZATZIKI	\$174
Yogurt, local citrus & Mayan Cucumber	
ZAPOTE TAPENADE	\$174
Clack garlic, chiles, parsley and olive oil	
THE ZAPOTE SAMPLER	\$325
Three spreads served with naan & homemade pickles	
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SALADS & CEVICHE

CEIBA SALAD	\$460
Tomatoes, cucumbers, red onion, avocado, garlic vinaigrette and burrata	
SPICY ROASTED BEETS	\$460
Artichokes, Dry Tomatoes, Olives and Xcatic Chile	
GREEN SALAD WITH RADISHES	\$460
Arugula, Lettuce, Pickled Radishes and Coconut	
GREEN TABBOULEH	\$460
Bulgur with herbs, cucumber, green apple & tomatillos	
FISH CEVICHE ZAPOTE	\$520
Roasted Fennel, Onions and Chiles served over Labné	
SEAFOOD MOLCA-CEVICHE	\$520
Mixed Seafood marinated in citrus mixed in Molcajete and Lots of Herbs	

SIGNATURE DISHES

SEARED KAMPACHI TACOS	\$670
Hoja santa, cucumber, radish and tomato salsa	
CRAB CAKE BRIOCHE	\$720
Jalapeños, Radishes and Avocado	
THE PASTRAMI SANDWICH	\$865
Dijon Mustard, Pickles, Caramelized Onions and Arugula	
RIB EYE QUESADILLA	\$730
Caramelized Onions, Chipotle and Spices	
CHRAIME	\$998
Spiced Tomato Sauce, Potatoes & Fennel salad	
SHAKSHUKA YUCATAN	\$520
Two Farmed eggs poached in Habanero Spiced Tomato Stew, Herbs, Pickled Onions, Pepitas & Goat Cheese	
ROASTED SMOKED CAULIFLOWER	\$520
Marinated with Pimentón and Sea Salt & Olive Oil	

DEL MERCADO

Served with Roasted Potatoes, Gremolatta and Mixed Salad

CATCH OF THE DAY A LA PLANCHA	\$720
Cooked with Olive oil and Butter	
ROASTED ORGANIC CHICKEN	\$720
Marinated with Orange, Garlic and Spices	
GRILLED MAYAN OCTOPUS	\$720
Marinated with Fresh Herbs from the garden	
SAUTEED CAMPECHE SHRIMP	\$820
Garlic Oil, Lemon and Parsley	