

La Ceiba Dinner Menu

Starters

Artichoke ceviche with dried tomatoes

Street corn glazed with chiles, lime emulsion and ocosingo cheese

First Course

Zapote smoked lettuce with lemon and jungle honey

Carrots and radishes from La Ceiba's garden

Second Course

Grilled Caribbean lobster with roasted corn purée

*Striped bass with avocado leaves, chayotes and fennel
with lima and a raw tomatillo sauce*

Third Course

Roasted Cobá turkey, seasonal vegetables, poc chuc onions and coconut oil

Hibiscus glazed lamb with Jamaican honey and spices

Dessert

Smoked coconut ice-cream, pineapple, avocado and pumpkin seeds