

# LA CEIBA

## GARDEN KITCHEN



"IN LAK' ECH, HALA KEN"

Mayan Saying

I don't exist without you and you don't exist without me.  
Therefore, you and I exist from relating, we exist from "us"

# THE COMMUNAL EXPERIENCE

## GARDEN TIDBITS

### **Fire-Roasted Shishito Peppers**

Stuffed with artisanal cheese and aromatic epazote

### **Plantain & Avocado Delight**

A perfect harmony of creamy and crispy textures

## SOIL TO TABLE

### **Mestiza Salad**

Roasted carrots, kale, smoky tatemada black sauce, pickled chayotes and radishes, melipona honey vinaigrette and a touch of mustard seeds

## SEA TO TABLE

### **Confit Sea Bass & Grilled Shrimp**

Pumpkin purée, morita chili peppers, crispy jícama and jalapeño relish, roasted pineapple, red onion sauce

## FARM TO TABLE

### **Barbacoa Spiced Rib-Eye**

Barbacoa spiced rib-eye crusted and paired with Ceiba Garden gremolata, roasted cauliflower purée

## TREE TO TABLE

Seasonal fruits from our garden, basil leaves, zesty local lime crumble, crunchy quinoa