

Cero

Bodega

LUNCH

{ APPETIZERS }

GUACAMOLE

with chips & salsa

TORTILLA SOUP

roasted chicken, crema fresca, avocado guajillo chilis

CHICKEN WINGS

tamarind glaze, pickled vegetables

CERO SWEET CHILI DUCK NACHOS

cotija cheese, cranberry-jalapeño salsa

QUESADILLA

served with salsa, sour cream & guacamole

- shrimp & jack cheese

- chicken & jack cheese

JUMBO STONE CRAB CLAWS

with chilled mustard sauce

LOCAL FISH CEVICHE

{ BRICK OVEN-FIRED FLAT BREADS }

PEPPERONI

with tomato & mozzarella

CARAMELIZED ONION

anchovies, calamata olives, herb de provence

MARGHERITA

tomato, fresh mozzarella, fresh basil

FUNGI

mozzarella & sautéed mushrooms

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{ SALADS }

WATERMELON FETA SALAD

with jalapeño lime vinaigrette & toasted spicy pepitas

CHOPPED SALAD

romaine, cero fire-roasted corn, peppers, black beans, avocado, tomato salsita, olives

CERO COBB

hard cooked eggs, avocado, tomato, gorgonzola, smoked bacon, side of balsamic vinaigrette topped with brick oven-roasted chicken

CAESAR

with hearts of romaine, parmesan croutons, garlic caesar dressing

KALE SALAD

caramelized kabocha squash, queso cotija, chilified peanuts, lemon-poblano dressing
add: seared tuna or shrimp, grilled salmon or chicken

SEASONAL FRUIT PLATE

banana bread, yogurt mint dip

{ TACOS & TORTAS }

tacos (tah-koh) soft corn tortillas

GAMBAS

seared ancho chili shrimp, cucumber-mango salsa, chipotle mayo

ARGENTINA / SHREDDED PORK

charred onion, salsa de chili de arbol, cilantro

POLLO RICO IN A TORTA WRAP

chicken, goat cheese, black bean, fried plantain, pickled onion

AHI TUNA TACO

black & white sesame crusted sushi grade tuna, warm tortilla, grilled pineapple, jicama, mint salsa, side of wasabi-lemon yogurt sauce

CERO LETTUCE CUPS

any taco in a lettuce cup

CRAFT BURGER

hand-ground and formed half pound, lettuce & tomato toppings

BLACK TRUFFLE BURGER

caramelized onions, black truffle butter, sunny side up egg, bel paese cheese, lettuce, tomato (add bacon)



LUNCH

{ DESSERTS }

KEY LIME TART

coconut whipped cream and raspberry coulis

MOLTEN CHOCOLATE CAKE

crème anglaise and tahitian vanilla ice cream

HOUSE-MADE CHURROS

warm chocolate sauce

FRESH BERRIES

with ginger lime syrup and crème fraîche

TAHITIAN VANILLA BEAN CRÈME BRULÉE

trio of sorbet / ice creams

{ BEVERAGES }

coffee
espresso
cappuccino
cafe latte
tea