



1.

A gastronomic and daring space where a restless and passionate team gathers to do what they enjoy the most. Allied with the progress and evolution of its cuisine, it has a great capacity to provoke emotions.

2.

A history created from two cities, cultures, generations and concepts that endow the indulgence of everyone who wishes to taste it.

3.

A dynamic cuisine in constant evolution where the products are the surprise and the viewer is the protagonist.

4.

Enjoy CEBO.

CEBO ——— MADRID

CALÇOT 2.0

BLACK CHICKEN AND RAZOR CLAMS

MEDITERRANEAN SHRIMP

"CALLOS"

CRISPY SPANISH "MIGAS" AND IBERIAN PORK

ANDALUSIAN STYLE BABY SQUID

TEAR PEA GREEN PIL-PIL

ANCHOVY (2016)

WHITE ASPARAGUS & BLACK TRUFFLE  
FERMENT STRACCIATELLA AND OYSTER

CREAMY PONDEROSA

"180 DAYS" AGED COW AND MATURE SOUP

MILK SKIN, CHEESE AND HOME MADE  
TRUFFLE PRESERVE

BOQUERIA

CHOCORATAFIA

ALCALÁ YOLKS, ALMONDS, COSTRADA

PRICE ——— 80 €

AURELIO MORALES ——— CHEF

TASTING MENU ——— MEDITERRANEAN

TOP NOTCH

100% IBERIAN ACORN HAM  
29€

ANCHOVIES "000", SCALLIONS, BASQUE PEPPER AND MARINATED ANCHOVIES  
27€

CROQUETTES MADE OF CRAB AND STEW  
18€

THE SEA IN "3" PRODUCTS: TUNA BELLY, OYSTERS AND CAVIAR  
30€

WHITE ASPARAGUS, GREEN ASPARAGUS, HEN EGG AND RIESLING  
26€

FROM THE MOUNTAIN AND THE SEA

CREAMY RICE WITH GURUMELO (AMANITA PONDEROSA)  
29€

FLAMED HAKE CHEEKS WITH MARROW BONE AND CAVIAR  
34€

WILD TURBOT WITH MEUNIÈRE, TEAR PEA AND WHITE PRAWN  
33€

WILD SEABASS SASHIMI TEMPERED WITH ANDALUSIAN STYLE BABY SQUID,  
ALI-OLI AND CODIUM  
32€

PIGEON "SEGNANT", GRILLED CAULIFLOWER GRAND GNOCCHI AND CHERRY PICKLE  
31€

GLAZED WAGYU SHIN AND FLAMED AUBERGINE  
27€

"180 DAYS" AGED MATURED COW LIKE A NIGIRI AND ITS MATURATION SOUP  
30€

DELICIOUS

CRÈME BRÛLÉE, PRALINES, APRICOT AND VANILLA  
9€

ANISEED INFUSION, MILK, ANISEED ICE CREAM AND HOT CHOCOLATE  
9€

CARAMEL PUDDING WITH SHEEP MILK AND CANDY VIOLETS FROM MADRID  
9€