

Bocadillos

SNACKS

PALOMITAS DE DRAGÓN VG 9
sweet, spicy, salty + cold nitrogen popcorn, 'dragon breath' smoke

YUCA FRIES V 12
citrus aioli

CECI NACHOS 26
build-your-own, carnitas, guacamole, crema, pickles
SUB MUSHROOM BIRRIA (VG)

CECILIA'S OLIVES VG 11
celery, citrus, garlic

CASSAVA CHICHARRÓN V 9
lime aioli, ají spice



Platos Pequeños

SMALL PLATES

BLISTERED SHISHITO PEPPERS V 15
bravas aioli, parmigiano-reggiano, ceci salt

ANCHO-GLAZED PORK BELLY BITES 20
green olives, anchovy, guindilla pepper

MAHI MAHI CEVICHE 19
pineapple, mango, shredded carrot, yellow ají pepper, cinnamon, coconut leche de tigre

ensaladas

SALADS

ADD SALMON 17 | MUSHROOM BIRRIA (VG) 10
CHICKEN BREAST 13 | JUAN'S CARNITAS 10

MARINATED CUCUMBER + TOMATO V 18
encurtido, red onion, lime, cilantro, guacamole

GRILLED CAESAR 19
romaine hearts, tortilla crumbs, charred scallion salsa, parmigiano-reggiano, roasted garlic + anchovy dressing

Platos grandes

LARGE PLATES

CECI BURGER 24
house-ground chuck patty, queso pimento, lime aioli, jalapeño + red onion escabeche, ceci fries

ROAST CHIMICHICKEN 34
bone-in half-chicken, ancho bbq, crispy yuca, lime aioli, ceci herbs, grilled greens

GRILLED FLAT IRON STEAK ASADO 38
charred green onion, tomatillo, fries, ceci salt

tacos



JUAN'S CARNITAS SOFT TACOS 19
two tacos, pork belly + shoulder, onion escabeche, salsa roja, cilantro

MUSHROOM BIRRIA TACOS V 19
two tacos, cabbage, jack cheese, salsa verde, consommé

CRISPY CALAMARI SOFT TACOS 19
two tacos, morita-seasoned, jalapeño salsa, citrus aioli, shredded cabbage, lime

Lunch

SUMMERLICIOUS.OM

JULY 4 - 20, 2025

Produced by TORONTO

34 PER PERSON

CHOICE OF APP, MAIN + DESSERT



SMASHED AVOCADO + CHIPS VG
crispy tortillas, pico de gallo, cilantro

CECI GREEN SALAD V
haven greens, snap peas, quinoa, citrus vinaigrette, jalapeño feta

AVOCADO TOAST VG
grilled sourdough, crushed tomatoes, guacamole, morita chili pepper

MEXICAN STREET CORN SALAD V
grilled corn, lime aioli, pico de gallo, tajín, white cheese

SPICED TOMATO SOUP VG
toasted noodles, cumin, crema

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SMASHED CHORIZO SANDWICH
choripán, provolone cheese, chimichurri mayo, caramelized onions, ceci fries

MUSHROOM BIRRIA CHILAQUILES V
simmered tortilla chips, salsa roja, crema, cilantro

JUAN'S CARNITAS TACOS
two pieces, pork belly + shoulder, onion escabeche, salsa roja, cilantro, crunchy slaw

GRILLED TOFU + PINEAPPLE
ancho glaze, fried rice, goji berries, green beans, mustard greens

SPICY SHRIMP ROSÉ RIGATONI
chipotle, roasted red peppers, crema, cilantro

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CHOCOLATE TRES LECHEs CAKE V
spiced cocoa whip, sweetened condensed milk

PIÑA COLADA PANNA COTTA
pineapple jam, toasted coconut crunch, dark rum

ICED WATERMELON VG
lime syrup, tajín



Feature Bebidas



COCKTAILS

PEPINO GIN SOUR 1.5oz 13
local spirit gin 7, cucumber gin, lemon, lime, egg white

FRECIOSA 1.5oz 13
local spirit vodka 8, cassis, lime, strawberry

TINTO DE VERANO 3oz 13
coca cola, red wine, orange

AGUA FRESCA DE PEPINO NON-ALC 10
cucumber, lime, lemon, basil, soda

WINE 5oz | 750ML

echeverria cabernet sauvignon 'valle dorado', central valley, chile '23 13|55

echeverria sauvignon blanc 'reserva', curicó valley, chile '24 13|55

BEER

HIGH PARK 'LIGHTWAVE' IPA 16oz 7
session ipa 4.5%, toronto, ontario

Platos Para Dos

PLATES FOR TWO OR MORE



BISTECCA FOR TWO 155
36oz bone-in ribeye parilla, sliced, salsa verde, grilled caesar salad, fries, ceci salt

V vegetarian VG vegan

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.