

BRUNCH & LUNCH MENU

PLEASE ORDER AT THE BAR. SERVED 10AM-3PM

Breakfast

ARTISAN TOAST w/butter | **4**

TOASTED FRUITY LOAF (TEACAKE) w/butter | **4**

+ Jam/Honey 50p

PERSIAN MANGO GREEK YOGHURT & GRANOLA | 8

Greek Yoghurt /OR *Soya Yoghurt and Granola*.

With mango compote, rose, dried apricot, fresh berries, nuts and seeds.

BANANA & DATE PORRIDGE BOWL | 8

Rolled oats steamed with a milk of your choice (dairy, almond, coconut, oat or soya).

Topped with banana, dates, cardamom and chocolate drops.

Brunch & Lunch

ZA'ATAR GRILLED CHEESE ON TOAST | 10

Cheddar cheese and mozzarella with homemade za'atar (thyme, sesame, oregano and sumac), balsamic glaze and greens. (vegan cheese available)

Upgrade your cheese to Camembert +3 | or Mustard Rarebit +2

PERSIAN SPICED SUGAR TOAST | 12

Toasted fruity loaf, homemade cinnamon & cardamom sugar butter, pistachio, rose, greek yogurt (/OR soya yoghurt), cacao drops and seasonal fruit.

ABDA'S THAI TOAST | 10

Peanut butter, honey (/OR maple syrup*), spicy sriracha, coriander and lime.

MANGO HEARTY HOUMOUS TOAST | 10

Homemade garlic and lemon houmous, mango chutney, mixed nuts and seeds, za'atar, fresh greens.

SUDANESE BEANS ON TOAST | 14

Fava beans and chickpeas in a cumin, garlic and lemon sauce with za'atar, feta, sundried tomatoes, red onions and fresh greens. (vegan cheese available)

ARABIAN CHIPS & DIPS | 12

Sudanese Salatat (dips/salads) dipping mezze for one.

Homemade Houmous, Zabadi (yoghurt, za'atar, salt and olive oil) and Aswad (aubergine and tomato roasted salsa). Arabian flatbreads and tortilla chips to dip. (vegan yoghurt available)

HOMEMADE SOUP OF THE DAY | 7.5

Please ask for today's flavour. Served with toasted artisan bread.

All of our menu can be made gluten free, dairy free and/or vegan unless otherwise specified

- we will always do our best to cater for your allergies and dietary requirements.

(*please note, our granola contains oats and is not gluten free)

For the little ones

CHOCOLATE SUGAR TOAST | 5

A smaller portion of toasted fruity loaf topped with cinnamon & cardamom brown sugar butter, chocolate and fresh fruit.

LITTLE LUNCH PLATTER | 6

Houmous, vegetable sticks, fresh fruit, tortilla crisps and Arabian flatbread.

PORRIDGE POT | 4

Rolled oats steamed with a milk of your choice and chocolate drops.(Dairy/Almond/Coconut/Oat/Soya).

MINI YOGHURT POT | 3

Greek yoghurt /or vegan soya yoghurt with your choice of either:

mango compote / jam / honey / maple syrup.

MINI TOAST | 2

One slice of toasted sourdough, or a smaller portion of toasted fruity loaf.

FLATBREAD PIZZA | 7

Grilled flatbread with tomato sauce, mozzarella and cheddar cheese /or *vegan cheese.

ORANGE OR APPLE JUICE | 2.5

BABYCINNO (6oz) | 2.5 Warm, frothy milk topped with cocoa.

MINI HOT CHOC | 3.5 A smaller milk hot chocolate with mini marshmallows (vegan available).

EXTRA TOPPINGS / SIDES

- + mango chutney | 3
- + pesto chargrilled vegetables | 3.5
- + beef bresaola / smoked salmon / goat's cheese | 3.5
- + feta / Olives | 3
- + homemade houmous / roasted salsa | 3.5
- + zabadi (greek yoghurt/za'atar dip) | 3.5
- + sourdough / arabian flatbread / sriracha | 2

Our Story...

At Celeste, you can enjoy flavours from all over the world through our cocktail, wines and tapas menu.

Originating from Sudan, our owner Abda is a linguist speaking four languages (English, Arabic, Spanish and Italian) and has travelled to and lived in multiple countries across the world. Abda's culture influences a lot of the flavours we create, ingredients we use, recipes we cook, interior decor of the shop, the way we work closely together and the values we hold as a business, team and family.

Where did the name 'Celeste' come from?

Celeste is our owner Abda's Argentinian sister. In a funny twist of fate, in 2012 Abda spent some time living in Argentina with the Bayala/Herman family (Liz, Sol and Celeste) and they took her under their wing like a third sister/daughter. Abda fell in love with Buenos Aires and the Bayala/Herman family too.

In 2022, we opened our second business Hala, named after our Mama. So for our third business, we chose to honour our second Argentinian Madre Liz and her daughters, meaning all of our businesses are named in celebration of the matriarchal women in our lives!

Sadly, we lost Sol far too early in 2016. She embodied everything her name suggests; her presence lit up every room she walked into and she brought so much joy to our lives. Our idea was initially to name our business after Sol, but due to obvious branding reasons this perhaps wasn't going to work, so we decided to dedicate our bar to the whole family, naming it after our sister Celeste, but incorporating both of our sisters through our use of colours and menu. The Bayala/Herman family embody everything we want our shop to represent.

We hope that Celeste can be a place that brings people together, where everyone and anyone is welcome, in memory and celebration of loved ones - whilst offering a unique sip of culture here in Cheshire.