

BRUNCH & LUNCH MENU

PLEASE ORDER AT THE BAR. SERVED 10AM-4PM.

Breakfast

ARTISAN TOAST w/butter | 4

TOASTED FRUITY LOAF w/butter | 4

+ Jam/Honey 50p

PERSIAN MANGO GREEK YOGHURT & GRANOLA | 8

(V, *VGO) Greek Yoghurt /OR *Soya Yoghurt and Granola.

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

PORRIDGE BOWL | 8

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

Topped with berries, cardamom and chocolate drops.

Loaded Toasts

CREAMY PESTO VEG SOURDOUGH | 13

(GFO, V, VG) Marinated mushrooms, sundried tomatoes, chargrilled peppers in a creamy pesto sauce served on toasted artisan sourdough topped with leafy greens, sumac and feta /or vegan cheese.

+ beef bresaola /or smoked salmon | 3.5

ZA'ATAR GRILLED CHEESE ON TOAST | 10 NEW!

Cheddar cheese and mozzarella grilled cheese on sourdough toast with homemade za'atar (thyme, sesame, oregano and sumac) with balsamic glaze and fresh greens. (GFO, V, VGO - vegan cheese available)

Upgrade your cheese to Camembert +3

PERSIAN SPICED SUGAR TOAST | 12

(GFO, V, VGO*) Two slices of toasted fruity loaf topped with homemade cinnamon & cardamom sugar butter, pistachio, rose, greek yogurt (/OR soya yoghurt), cacao drops and seasonal fruit.

ABDA'S THAI TOAST | 10 🌶️

(GFO, V, VGO*) Peanut butter, honey (/OR maple syrup*) and spicy sriracha with coriander and lime on artisan toast.

+ beef bresaola / goat's cheese | 3.5

HEARTY HOUMOUS TOAST | 10

(GFO, V, VG) Homemade garlic and lemon houmous, mixed nuts and seeds, za'atar, leafy greens and lime on artisan toast.

+ sriracha | 2

+ olives / pesto chargrilled vegetables / feta | 3

+ beef bresaola / smoked salmon / goat's cheese | 3.5

ADD EXTRA TOPPINGS TO ANY DISH? FLIP OVER FOR THE FULL SELECTION...

Lunch

All sandwiches are served with freshly baked sourdough and a side salad of mixed leaves, and tortilla crisps. Gluten free available.

SOURDOUGH SANDWICHES NEW!

Served on freshly baked sourdough with a side salad and tortilla chips. (GFO, vegan cheese available)

• **CAPRESE | 11**

Cheddar, mozzarella, roasted tomato and vegetable salsa, red onions.

Also a great Cheese on Toast (£13) - just ask!

• **SMOKED SALMON, BEETROOT KIMCHI & ZABADI | 13**

• **BEEF BRESAOLA, HOUMOUS & FETA | 13**

+ sriracha | 2

MEDITERRANEAN BUDDHA BOWL SALAD | 14

Mixed leaves, sundried tomatoes, red onion, houmous, garlic and herb olives with a green lentil salad, goat's cheese and an olive oil and balsamic vinegar dressing. (GFO, V, VGO - vegan cheese available)

+ smoked Salmon /or beef bresaola | 3.5

HALA Favourites

Try something new? A taste of our Sudanese & Egyptian roots...

SUDANESE BEANS ON TOAST | 13

Fava beans and chickpeas in a cumin, garlic and lemon sauce with za'atar, feta, sun-dried tomatoes, red onions and leafy greens on sourdough toast.

(GFO, V, *VGO)

PREFER IT ON A FLATBREAD? PLEASE ASK!

'FUUL' - SUDANESE BEAN & CHICKPEA HOTPOT | 15

Fava beans and chickpeas in a lemon, cumin and garlic sauce, feta, red onions, sundried tomatoes and greens. Served with a side of Salatat A'khdar (Sudanese green salad of mixed leaves, tomatoes, red onion and fresh green herbs) and arabian flatbread. Served hot.

(GFO, V, VGO - vegan cheese available)

+ arabian roasted salsa | 3.5

+ lemon & herb stuffed vine leaves | 4

LEMON & HERB STUFFED VINE LEAVES | 8

Stuffed vine leaves with rice, lemon and herbs, Zabadi* (yoghurt, za'atar, salt and olive oil dip) and flatbread. (GFO, V, *VGO - soya yoghurt available)

ARABIAN CHIPS & DIPS | 10

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).

With Arabian flatbreads and tortilla chips to dip.

(GFO, V, VGO - soya yoghurt available)

EXTRA TOPPINGS / SIDES

- + PESTO CHARGILLED 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
- + SLICE OF SOURDOUGH / ARABIAN FLATBREAD / SRIRACHA | 2

FOR THE LITTLE ONES

CHOCOLATE SUGAR TOAST | 5

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

LITTLE LUNCH PLATTER | 6

(GFO, V, VG) Houmous, vegetable sticks, fresh fruit, tortilla crisps and Arabian flatbread.

PORRIDGE POT | 4

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

MINI YOGHURT POT | 3

(GF, V, VGO) Greek yoghurt /or vegan soya yoghurt with your choice of either:
mango compote / jam / honey / maple syrup.

MINI TOAST | 2

(GFO, V, VGO) One slice of toasted sourdough, or a smaller portion of toasted fruity loaf.

FLATBREAD PIZZA | 7

(GFO, V, *VGO) Grilled flatbread with tomato sauce, mozzarella and cheddar cheese /or *vegan cheese.

ORANGE OR APPLE JUICE | 2.5

BABY CINNO (6oz) | 2.5

Warm, frothy milk topped with cocoa.

MINI HOT CHOC | 3.5

A smaller milk hot chocolate with mini marshmallows (vegan available).

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.

Food Allergies & Dietary Requirements

We ask that if you have ANY dietary requirements, that you please let us know when placing your order.

Our bar does handle allergens in a small space, but we prioritise catering for everyone safely, and do our absolute utmost to minimise cross-contamination.

We are happy to explain our food safety procedures, and believe everyone should be entitled to enjoy good food safely, no matter their requirements.

Please speak to a member of staff, or ask to see our allergen file.



VISIT OUR SISTER SHOP, ABDA, NORTHWICH?

Northwich's only Speciality Cultural Coffee Shop, serving experiential coffees & teas, homemade cakes and cultural fusion brunch and lunch. Find us at 6 Crown Street, Northwich, CW9 5AX.

WWW.ABDAS.CO.UK | [@ABDA_ALCHEMISTS](https://www.instagram.com/abda_alchemists)