

# CIUDAD<sup>®</sup>



445 S. Figueroa Street • Los Angeles, CA 90071 • Phone (213) 486-5171 • Fax (213) 486-5172

CALL (800) 774-3663, PRESS 2 THEN ENTER EXT. 735

MENU ITEMS AND PRICES SUBJECT TO CHANGE WITHOUT NOTICE

## TAPAS SUNDAYS

Make Ciudad your destination for an exciting all tapas menu and Spanish wines by the glass. Every Sunday 5 p.m. to 9 p.m.

### Paella on the Patio

Dine Spanish style, under the stars, and journey through the flavorful paellas of Spain. Every Tuesday 5 p.m. to 9 p.m.

### Mother's Day Brunch with Latin Flair!

Treat Mom to the exciting flavors of the Latin world with Mother's Day brunch at CiUDAD!  
Sunday, May 13, 2007. \$32 per person, \$12 kids menu for children 10 years old and under.

## LUNCH

### PLATOS PEQUEÑOS

- Peruvian Ceviche 11.00  
*mahi mahi marinated with lime, ginger, and aji amarillo chile*
- Ciudad Classics 14.00  
*a sampler platter of peruvian ceviche, spinach empanadas, and piquillo peppers with dates, lemon zest, and goat cheese*



- Argentine Empanadas 9.75  
*wild mushroom with warm chipotle sauce and swiss chard with tomatillo sauce*
- Tortilla Campesina\* 9.75  
*argentine style potato pudding topped with fresh tomato and avocado with mint chimichurri salsa*
- Tortilla Soup 7.50  
*with tortilla strips, cheese, and guacamole*
- Soup of the Day\* 7.00  
*made fresh daily*

## SALADS

- Arugula and Celery Root Salad 9.75  
*with shaved manchego and spiced pepitas*
- Romaine Hearts 8.50  
*with chile rajas, plantain croutons, and cabrales blue cheese vinaigrette*
- Warm Achiote Chicken and Orange Salad 14.00  
*grilled chicken breast, orange scented mayonnaise, tequila, romaine lettuce, and chile glazed yams*
- Chopped Salad with Cuban Fried Chicken 14.50  
*with tomato, avocado, cuzco corn, calypso beans, cabrales cheese, and plantain chips served on mixed greens with honey chipotle vinaigrette*

## SIDES 4.00

- fresh fruit                      garden salad  
fried plantains                ensalada rusa  
cuban rice                      corn relish

## PLATOS PRINCIPALES

- Tunisian Chicken Brik\* 16.50  
*packets of crispy fillo dough wrapped around spiced chicken, spring carrot puree, and quail egg; served with lemon dill sauce and radish salad*
- Pan Seared Petrale Sole\* 19.00  
*dusted with spiced pepita flour and pan fried; served over huitlacoche salsa, grilled corn salad, and mushroom ceviche*
- Pan Seared Alaskan Halibut 20.00  
*in a pool of light spanish gazpacho with orzo cucumber salad and citrus yogurt sauce*

- Pollo CiUDAD 15.50  
*boneless grilled chicken on cuban rice with cilantro sauce and pickled tomatoes*
- Organic Herb Roasted Eggplant 18.00  
*layered with tomato jam and served over cilantro cous cous and red lentils with a feta cherry tomato salad*

## TAQUERIA

- Grilled Chicken Asada Tacos 14.00  
*marinated grilled chicken breast with caramelized onions, cilantro, serrano chiles, and lime served on warm corn tortillas with tomatillo avocado salsa and spicy tomato*
- Grilled Fish Tacos 18.00  
*with lime crema and cucumber radish salsa; served with corn relish and refried beans*
- Fried Potato Rajas Tacos 14.00  
*soft potato, roasted chiles, and mexican cheeses in a corn masa tortilla; deep fried and topped with chipotle crema, avocado, and grilled corn salsa*
- Guatemalan Chicken Tamales 13.50  
*slow roasted chicken tamales with peppers, olives, and raisins served with achiote salsa, fresh crema, and mixed green salad*
- Churrasco Style Skewers 15.50  
*your choice of achiote chicken or spicy beef in rocoto chile served with ensalada rusa, pickled tomato, and traditional chimichurri sauce*
- Chile Relleno Burrito 11.50  
*roasted poblano chiles stuffed with melted cheese and peppers, wrapped in a burrito with refried beans, cuban rice, salsa roja, and grilled corn; served with watercress salad*

- El Cubano** 11.50  
cuban pressed sandwich with roast niman ranch pork, ham, swiss cheese, and dill pickles served with cumin spiced fries
- Grilled Barramundi with Tamarind Glaze** 17.00  
grilled australian fish on cumin scented cabbage and mashed yuca with a habanero orange salsa
- Chicken Milanese** 18.50  
an argentine favorite of pounded and lightly breaded chicken breast with roasted garlic ancho sauce; served with mashed potatoes and grilled asparagus

## DINNER

### PLATOS PEQUEÑOS

- Tortilla Soup** 7.50  
with tortilla strips, cheese, and guacamole
- Soup of the Day\*** 7.00  
made fresh daily
- Goat Cheese and Manchego Terrine\*** 14.00  
soft spanish cheeses layered with serrano ham and topped with warm rhubarb and sherry compote and homemade crackers
- Guatemalan Chicken Tamale** 10.50  
slow roasted chicken tamale with peppers, olives, and raisins served with achiote salsa and fresh crema
- Tortilla Campesina\*** 11.50  
argentine style potato pudding topped with fresh tomato and avocado with mint chimichurri salsa
- Rabbit and Ham Croquetas** 8.75  
fried croquettes with braised rabbit and serrano ham served with roasted pepper salsa
- Goat Cheese Fritters** 9.50  
with honey, caramelized pears, and onions
- Peruvian Ceviche** 11.00  
mahi mahi marinated with lime, ginger, and aji amarillo chile
- Spinach Empanada** 9.50  
with pinenuts, raisins, and manchego cheese
- Arugula and Celery Root Salad** 9.75  
with shaved manchego and spiced pepitas

- Argentine Empanadas** 9.50  
wild mushroom with warm chipotle sauce and swiss chard with tomatillo sauce
- Seared Calamari** 9.25  
with white beans, peppers, and bilbao chorizo
- Romaine Hearts** 8.75  
with chile rajas, plantain croutons, and cabrales blue cheese vinaigrette



### PLATOS PRINCIPALES

- Chipotle Marinated Spring Lamb** 26.50  
tender lamb steak served with fresh shucked peas, roasted beets, and toasted quinoa yorkshire pudding
- Pan Seared Alaskan Halibut** 28.00  
in a sauce of light spanish gazpacho with orzo cucumber salad and citrus yogurt sauce
- Tunisian Chicken Brik\*** 25.50  
packets of crispy fillo dough wrapped around spiced chicken, spring carrot puree, and quail egg; served with lemon dill sauce and radish salad
- Pan Seared Petrale Sole\*** 24.00  
dusted with spiced pepita flour and pan fried; served over huitlacoche salsa, grilled corn salad, and mushroom ceviche
- Pollo Ciudad** 25.50  
boneless grilled chicken on cuban rice with cilantro sauce and pickled tomatoes
- Grilled Barramundi** 26.50  
with Tamarind Glaze grilled australian fish on cumin scented cabbage and mashed yuca with a habanero orange salsa

- Argentine Steak Milanese** 27.00  
thin slices of niman ranch rib eye beef breaded and pan fried served with honey cumin glazed carrots, lemon caperberry sauce, and papas bravas
- Stuffed Squash and Chile Relleno** 25.00  
roasted chayote squash stuffed with orzo, almonds, garlic, and herbs, roasted poblano chile stuffed with roasted peppers and cheese; served with black beans and spicy salsa roja
- Organic Herb Roasted Eggplant** 25.50  
layered with tomato jam and served over cilantro cous cous and red lentils with a feta cherry tomato salad
- Chicken Paella Pepitoria** 25.00  
spanish rice dish infused with saffron, almonds, garlic, and nutmeg with chicken and roasted tomatoes
- Carnitas** 25.50  
slow roasted niman ranch pork served with mashed yuca, black beans, fried plantains, and grilled corn salsa
- Argentine Gaucho Steak** 30.00  
caramelized jalapeño and roasted garlic stuffed all natural beef rib eye served with an herb and garlic chimichurri sauce, bacon mashed potatoes, and a warm black bean, corn, and spinach salad

### SIDES 4.50

- refried black beans • fried plantains • garlic mashed yuca • warm spinach with corn and peppers

Ciudad uses seasonal, locally grown ingredients, including 100% Certified Organic rice, black beans, eggs, and dairy, as well as hormone and antibiotic free meats. We serve only sustainable seafood and are a member of the Monterey Bay Aquarium Seafood Watch Restaurant Program. All of our menu items are trans fat free.

Please advise us if you have any food allergies. 18% gratuity will be added to parties of 6 or more.