



# CIUDAD®

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*



# CIUDAD®

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

## 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 rajias, 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*

# CIUDAD®

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

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.*