

SERVING THE SEDUCTIVE FLAVORS OF THE LATIN WORLD

CIUDAD

44 S. FIGUERA ST., LA, 00712 786.5171 CIUDAD-LA.COM

LUNCH DINNER HAPPY HOUR

Ciudad 1 of 3

Tapas

Goat Cheese and Avocado stuffed Piquillos - **Boquerones** (white anchovies in vinegar) - **Deviled Egg** - **Manchego** in herbed oil - **Rajas** - **Tuna Empanada** - **Torta Espanola** - **Spiced Almonds** - **Marinated Olives** - **Oven Dried Tomatoes** - **Morcilla Sausage** 14.75

Ceviche, Ensaladas y Sopas

Soup of the Day 4.75

Tortilla Soup 4.75

Romaine Hearts with chile rajas, plantain croutons, and Cabrales blue cheese vinaigrette small 5.75 large 8.75

Arugula & Roast Yam Salad with goat cheese, pine nuts, dates, and lemon vinaigrette 6.75

Tangerine and Hearts of Palm Salad with candied cherry tomatoes, watercress, and lemon-lime vinaigrette 10.00

Small Mixed Green Salad with Ciudad vinaigrette 4.75

Peruvian Ceviche sea bass marinated in lime juice, ginger, and aji amarillo pepper 8.75

Salpicon Brazilian shrimp salad with carrots, beans, crisp fried potatoes, and aji dressing 14.75

Sabana Salad sirloin steak, pounded thin and grilled, over a salad of watercress, peppers, and jicama served with chimichurri dressing and a fried egg 12.75

Warm Achiote Chicken & Orange Salad grilled chicken breast, orange-scented mayonnaise, tequila, romaine lettuce, and chile glazed yams 12.50

Chopped Vegetable Salad with tomato, avocado, cuzco corn, calypso beans, and Cabrales cheese served on lettuces with a honey chipotle vinaigrette 9.50
with Cuban fried chicken and plantain chips 11.50

Tostadas de Camitas slow cooked shredded pork on refried beans, dressed greens, cotija, chipotle, and avocado arbol salsas 11.75

Tamales y Empanadas

Argentine Empanadas wild mushroom with chipotle crema and swiss chard with tomatillo sauce 6.50

Butternut Squash & Roast Poblano Empanadas with cotija and ranchero cheeses 6.50

Bolivian Sweet Corn Tamales with peach mole 7.50

Dungeness Crab & Corn Tamales with an avocado crema & a blood orange salad 12.75

Platos Principales

Chicken Milanese a Ciudad favorite of pounded and lightly breaded chicken breast; served with mashed potatoes, grilled vegetables, and mustard sauce 12.50

Frango y Figos Portuguese style chicken with green olives, dried tomatoes, and figs on herbed couscous 12.75

Paella a la Valenciana with mussels, clams, calamari, chorizo, and chicken in saffron scented Spanish rice 18.50

Grilled Albacore Fish Tacos on fresh tortillas with cucumber-cabbage slaw, radish, and arroz con chicharos 14.50

Tamarind Glazed Salmon with mashed yucca, cumin scented cabbage, and orange and habanero 'mojo' 17.75

Braised Beef Tacos on fresh tortillas with roasted garlic tomato salsa, and frijoles charros on the side 12.00

Marinated Skirt Steak with refried white beans and watercress salad 14.75

Slow Cooked Boneless Beef Short Ribs with panca BBQ sauce, red yam puree, cabbage, and pineapple mojo 17.00

'Fritanga' Nicaraguan mixed grill with pork belly, mini chorizos, Zorro steak, and pork ribs; served with pineapple-chile dipping sauce and moros 17.75

Cuban Pressed Sandwiches & Bolillos

served with cumin spiced fries

El Cubano with roast pork, ham, swiss cheese, and pickles 9.50

Copa Cabana Club with grilled turkey, bacon, lettuce, tomato, avocado, and spicy black bean mayonnaise 9.50

Fried Snapper Sandwich with arugula, tomato-caper mayo, and pickled onion mojo 9.50

Don Jose's Fritas 3 Cuban style hamburgers for you to mix and match 10.50

Ground beef with chile and fried onions
Chicken chipotle with Manchego cheese, cabbage and garlic mayo
Grilled vegetable with zucchini, eggplant, peppers and hoja santa

**Free shuttle to Music
Center Tuesday -
Saturday evenings, and
to select Staples events!**

Tapas

Boquerones (white anchovies in vinegar) - **Spiced Almonds** - **Marinated Olives** (may contain pits) - **Devilleed Eggs** - **Manchego** in herbed oil - **Rajas** - **Tuna Empanada** - **Torta Espanola** - **Goat Cheese and Avocado stuffed Piquillos** - **Oven Dried Tomatoes** - **Morcilla Sausage** 14.75

Ceviche, Ensaladas y Sopas

Tortilla Soup with cheese and avocado 6.50

Soup of the Day 6.50

Argentine Empanadas wild mushroom with chipotle crema and Swiss chard with tomatillo sauce 7.50

Butternut Squash Empanadas little fried corn masa pastries filled with squash, poblanos & cotija, with chipotle crema 8.50

Tangerine and Hearts of Palm Salad with candied cherry tomatoes, watercress, and lemon-lime vinaigrette 10.00

Bolivian Sweet Corn Tamales with a peach mole 7.50

Mixed Radish Salad with roasted 'lipstick' peppers, Satsuma tangerines and lime leaf vinaigrette 7.50

Romaine Hearts with chile strips, plantain croutons, and cabrales blue cheese vinaigrette 8.00

Arugula & Celery Root Salad with shaved manchego, pepitas and lemon dressing 8.50

Seared Calamari with white beans, peppers, and Bilbao chorizo 8.75

Peruvian Ceviche seabass marinated in lime juice, ginger and Aji Amarillo peppers 9.50

Platos Pequeños

Garlic Mashed Yucca 3.00

Black Beans 3.00

Coconut Rice 3.00

Mashed Potatoes 3.00

Refried White Beans 3.00

Cumin Fries 3.50

Sautéed Plantains 3.50

Platos Principales

Pollo CIUDAD grilled chicken on moros with cilantro sauce, and jalapeno pickled tomatoes 21.00

Paella a la Valenciana with mussels, clams, calamari, chorizo, chicken, and saffron scented Spanish rice 24.00

Albacore Veracruzana in a white wine-citrus broth with onions, jalapenos, olives, tomatoes, and potatoes 22.50

Brazilian Moqueca in a lime scented coconut broth with fish, shrimp, mussels, cockles, and coconut rice 22.50

Tamarind Glazed Salmon with mashed yucca, cumin scented cabbage, and orange-habanero 'mojo' 22.50

Pesole Rojo traditional Mexican vegetable and hominy stew in tomato, ancho, and guajillo chile broth 16.00

Squash Rellanos eggplant with macheo and chipotle and rajas with tomato, and epasote with black and white bean purees 19.50

Carnitas slow cooked pork on mashed yucca, refried black beans, sautéed plantains, and salsa fresca 21.00

Peruvian Marinated Skirt Steak with aji rocoto, refried white beans, and watercress salad 23.00

Slow Cooked Boneless Beef Short Ribs with panca BBQ sauce, red yam puree, cabbage, and pineapple mojo 21.00

'Fritanga' Nicaraguan mixed grill with pork belly, mini chorizos, Zorro steak, pork ribs, pineapple-chile dipping sauce, and moros 29.00

Argentine Gaucho Steak ribeye stuffed with jalapenos and garlic on bacon mashed potatoes with a black bean and spinach salad 27.00

** As Ciudad's dinner menu changes daily, this is just a sample of what is in store for you.*

Postre/Dessert

Rainforest Brownie with vanilla ice cream and chocolate-dulce de leche sauce - **Diablo Fudge Cake** with crema sauce - **Goat Milk Cajeta Flan** with caramel sauce - **Pastelitos San Sebastian** with Havana coffee ice cream and chocolate sauce - **Torta de Tres Leches** with passionfruit and prickly pear sauces - **Chocolate City Sampler** **Havana** banana-rum cake **Caracas** chocolate-coconut cake **Barcelona** chocolate Kahlúa cake

All Desserts 6.50

CUCHIFRITO - HAPPY HOUR

Available at the bar and patio from 3 p.m. to 6:30 p.m., Monday through Friday

Bocaditos de cada día

MONDAY **Eulalia's Chips** tortilla chips, black beans, cheese, and chipotle salsa 4.00

TUESDAY **Braised Lamb Taquitos** with guacamole 4.00

WEDNESDAY **Marinated Chicken Skewers** with a peach mole 4.00

THURSDAY **Cuban Style Hamburgers** 4.00

FRIDAY **Cornmeal Fried Catfish** with a smoked chile tartare sauce 4.00



Especiales de el día

Calamari Fritto with spicy cocktail sauce 4.00

Quesadilla with poblano and chipotle crema 4.00

Cuban Pressed Sandwich Wedges with melted Swiss cheese, ham, roast, pork and pickles 4.00

Fried Plantain Chips with roasted garlic crema 1.75

Cumin Fries 1.75

Bebidas Especiales

Mojito fresh mint, fresh lime juice, sugar, light rum and a splash of soda water 4.00

Piscorita Central American cousin to the margarita, made with pisco and homemade sweet & sour 4.00

White Sangria white wine, fermented fruit, and a splash of sparkling cava 4.00

Spanish Sangria red wine, fermented fruit, served on the rocks 4.00

Wine by the Glass 3.00

Draft Beers 3.00

Live Latin Music!

Wednesday - Saturday 6pm - 9pm

*Music schedule subject to change