

Large Plates

Boneless Beef Shortribs in Sofregit catalan style beef braised with hard cider, onion, garlic, peppers, and spices; served over chickpea fettucine with butter and herbs 26.50

Grilled Halibut with Tamarind Glaze on cumin scented cabbage and mashed yuca with a habanero orange salsa 25.50

Portabella Mushroom Sabana confit slices of portabella mushrooms with a salad of grilled indian eggplant, stuffed leeks, and zucchini drizzled with roasted tomato chimichurri 20.00

Slow Cooked Duck over Smoked Paprika Paella with sherry almond aioli, spaghetti squash, and cinnamon oil 25.00

Carnitas slow roasted pork served with mashed yuca, black beans, fried plantains, and grilled corn salsa 23.00

Sea Scallops with Olive Oil Poached Peppers large diver scallops on a bed of creamed corn and poached sweet peppers with serrano ham, salsa verde, and watercress salad 27.50

Argentine Gaucho Steak 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 28.00

Bar Drinks

Supremo Mojito cuba's most popular cocktail with fresh mint, lime, and sugar; hand muddled with zaya 12 year old gran reserva rum 15.00

Pomegranate Margarita premium blanco tequila, cointreau, pomegranate juice, and fresh lime 12.75

Brazilian Margarita aqua luca premium cachaca, cointreau, and fresh lime 11.50

Suprema Margarita premium silver tequila made from 100% blue agave, cointreau, and fresh lime 15.00

Piscorita central american cousin to the margarita made with pisco and fresh lime 9.50

Pisco Sour made with pisco, a peruvian eau-de-vie, and lime juice shaken and topped with meringue powder 9.00

Suprema Sangria red wine steeped with fresh orange, lime, melon, and pineapple; topped with spanish cardinal mendoza brandy 12.00

Please be advised 18% gratuity will be added to parties of 6 or more

Ciudad supports sustainable seafood and is a member of the Monterrey Bay Aquarium Seafood Watch Alliance

Ciudad uses seasonal, locally grown ingredients, including 100% Certified Organic rice and beans.

Small Plates

Spiced Almonds and Marinated Olives 4.00

Beer Battered Onion Rings with roasted san sebastian chiles 7.00

Rabbit and Ham Croquetas 8.50

Spinach Empanada with pinenuts, raisins, and manchego cheese 9.50

Arugula, Hearts of Palm, and Nectarine Salad with goat cheese and citrus vinaigrette 9.75

Peruvian Ceviche with ginger, aji amarillo chile, cilantro, and lime 11.00

Asparagus Fries with romesco sauce 8.50

Catalan "Bikini" with grilled tomato, poblano, and a fried egg 14.00

Algerian Spiced Shortbreads with spanish cheese 7.00

Goat Cheese Fritters with caramelized onions, honey, and cherries 9.50

Seared Calamari with white beans, peppers, and Bilbao chorizo 9.50

Chile Cheese Tamale with arbol salsa 10.00

Carnitas Tacos with salsa, guacamole, and lime 8.00

Mini Latin Tea Sandwiches: cuban deviled ham, peruvian egg salad, and manchego quince 10.50

Plantain Gnocchi with tomatillo cream sauce 12.50

Romaine Hearts with chile rajas, plantain croutons, and cabrales blue cheese vinaigrette 8.75

Lamb Meatballs with mint chimichurri and yogurt sauce 6.00

Argentine Empanadas wild mushroom with warm chipotle sauce and swiss chard with tomatillo sauce 8.50

Bacon Wrapped Dates with cabrales blue cheese 6.50

Tortilla Soup with tortilla strips, cheese, and guacamole 7.00

Grilled Artichoke with aji amarillo aioli 6.00

Catalan Chocolate Toasts with olive oil and flaky salt 5.50

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.