

Please place your order at least 24 hours in advance to ensure availability. We will always try to accommodate last minute orders.

## Special Drinks

<b>Fresh Squeezed Margarita Mix</b> add your own tequila and triple sec (30 drinks)	35.00 /gallon
<b>Homemade Mojito Mix</b> add your own rum and soda (30 drinks)	45.00 /gallon
<b>Minty Lime Cooler</b> fresh lime, mint, and sparkling water (15 drinks)	45.00 /gallon
<b>Jamaica Ginger Tea</b> (15 drinks)	35.00 /gallon
<b>Specialty Lemonade</b> (15 drinks)	45.00 /gallon
<b>Cuban Latte</b> spiced latin latte made with dark roast espresso beans, whole cloves, cinnamon sticks, allspice berries, and raw piloncillo sugar (15 drinks)	45.00 /gallon

## Starters

<b>Tortilla Flatbreads</b> serves 10	10.00 /bag
<b>Homemade Salsa</b>	8.50 /pint
<b>Latin Hummus</b>	12.00 /pint
<b>Olive Tapenade</b>	18.00 /pint
<b>Freshly Mashed Guacamole</b>	18.00 /pint
<b>Seafood Ceviche</b>	29.00 /pint
<b>Plantain Chips</b>	10.00 /bag
<b>Tortilla Soup</b> avocado, tortilla strips, and panela cheese on the side	7.50 /pint 14.00 /quart

## Small Bites

<b>Catalonian Spinach Empanadas</b> with salsa verde	24.00 /dozen
<b>Guatemalan Chicken Tamale</b> with achiote salsa	42.00 /dozen
<b>Spicy Seared Shrimp</b> with cocktail sauce	21.00 /dozen
<b>Chicken Skewers</b> with avocado tomatillo	42.00 /dozen
<b>Skirt Steak Skewers</b> with aji amarillo sauce	48.00 /dozen
<b>Lamb Meatballs</b> with minted chimichurri sauce	24.00 /dozen
<b>Piquillo Peppers</b> stuffed with goat cheese lemon zest, dates, honey	24.00 /dozen
<b>Savory Stuffed Dates</b>	24.00 /dozen

## Platters serve 6 - 10

<b>Cuban Pressed Sandwich Platter</b> assortment of ham, chicken, and grilled vegetable sandwiches pressed on a panini grill and served with plantain chips	40.00
<b>Burrito Platter</b> assortment of beef, chicken, and chile relleno burritos	40.00
<b>Grilled Vegetable Platter</b> marinated and grilled seasonal vegetables served with chipotle honey dipping sauce	35.00
<b>Fresh Seasonal Fruit Platter</b> with citrus mint yogurt sauce	35.00

## Entrees serve 10 - 12 people and come with warm tortillas

<b>Grilled Cuban Chicken</b> marinated with citrus, toasted cumin, and cracked black pepper	150.00
<b>Chile Relleno</b> roasted poblano chile stuffed with panela cheese and roasted peppers, then deep fried in egg batter	150.00
<b>Carnitas</b> slow cooked pork finished with roasted garlic ancho sauce and grilled corn salsa	170.00
<b>Skirt Steak Asada</b> thinly sliced grilled skirt steak marinated in moorish spices	190.00

## Salads serve 10 - 12 as a side

<b>Mixed Baby Greens</b> mesclun lettuces with cucumber, tomato, pickled onion, and basil jalapeno vinaigrette	32.00
<b>Chopped Salad</b> tomato, avocado, cuzco corn, calypso beans, cabrales cheese, and plantain chips served on mixed greens with honey chipotle vinaigrette	42.00
<b>Romaine Hearts</b> with chile rajas, plantain croutons, and cabrales blue cheese vinaigrette	32.00
<b>Watercress, Jicama, and Orange Salad</b> thinly sliced jicama, orange sections, and hydroponic watercress toasted in a coriander vinaigrette	38.00
<b>Add to any Salad selection</b> grilled chicken 12.00 grilled steak 29.00 shrimp 32.00	

## Sides serve 6 - 8

<b>Moros</b> slow cooked black beans & rice	15.00 /quart
<b>Cuban Rice</b>	10.00 /quart
<b>Refried Organic Black Beans</b>	10.00 /quart
<b>Cumin Scented Cabbage</b>	12.00 /quart

## Desserts

<b>Torta de Tres Leches</b>	38.00 /whole
<b>Coconut Lime Cake</b>	38.00 /whole
<b>Goat Milk Cajeta Flan</b>	35.00 /whole
<b>Barcelona</b> chocolate kahlúa cake	35.00 /whole
<b>Rainforest Macadamia Brownie</b>	3.00 /each
<b>Miniature Cookies</b>	9.00 /dozen

# CiUDAD After Dark

Late Night Dining and Happy Hour Drinks

Wednesday & Thursday 9pm - 11pm

Friday & Saturday 9pm - 12 midnight

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## Happy Hour

Monday - Friday 4pm - 7pm

Sunday 4pm - 9pm (drinks only)

### \$4 drinks

House Mojito, House Margarita, House Sangria,  
Select Bottled Beer and Wines by the Glass

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## Tapas Sundays

Featuring an exciting  
all tapas menu and  
Spanish wines by the glass!

Every Sunday  
5 p.m. to 9 p.m.

## Paella on the Patio

It's your ticket to the  
flavorful paellas of Spain!

Every Tuesday  
5 p.m. to 9 p.m.  
\$29 per person

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### RESTAURANT HOURS

#### Lunch

11:30am - 3pm Monday - Friday

#### Dinner

5pm - 9pm Sunday - Tuesday

5pm - 10pm Wednesday - Thursday

5pm - 11pm Friday - Saturday

### CIUDAD

445 S. Figueroa St.  
Los Angeles, CA 90071  
213.456.5171  
[www.ciudad-la.com](http://www.ciudad-la.com)

#### For Banquets call:

213.542.1067

#### For Catering call:

213.542.1102 x20



SERVING THE SEDUCTIVE FLAVORS OF THE LATIN WORLD

**CIUDAD**  
FIESTA TO GO