

Celebrate Father's Day With Us!

Sunday, June 15, 2008 - 5pm to 9pm

\$40 Per Person

Regular Sunday Tapas and kids menus also available

SPECIALTY COCKTAILS

Father's Day Rum Sampler Trio

orinoco rum (rio de janeiro), sailor jerry spiced navy rum (u.s. virgin islands), and ron pampero aniversario rum (venezuela); served with lime wedges, simple syrup, and ice

APPETIZERS

Smoked Heirloom Tomato Gazpacho

with rock shrimp salsa and spanish olive oil

Pork Mole Tamale

niman ranch pork braised in mole, stuffed in corn masa, and wrapped in banana leaf served with roasted pickled peppers and avocado

Mediterranean Black Mussels

sautéed with homemade chorizo, white beans, garlic, and herbs in white wine butter broth

ENTREES

Sea Salt Grilled Flat Iron Steak

with papas bravas, samfaina vegetables, and salsa verde

Barbequed Boneless Beef Short Ribs

with green chile cheese tamale and grilled huitlacoche and fresh baby corn salsa

Chile Relleno

poblano chile stuffed with potato rajas; served with quinoa salad and charred yellow tomato sauce

DESSERT

Cuban Opera Cake

layers of chocolate mouse and coffee butter cream with sea salt and espresso crème anglaise

Mango Cheesecake

with crema and fresh mango sprinkled with cayenne and sugar

Call 213.486.5171 for reservations

ciudad - 445 south figueroa street, los angeles, ca - www.ciudad-la.com