

Mother's Day Dinner

Honor Mom and Mother Earth with our environmentally-friendly prix fixe menu, featuring organic produce, sustainable seafood, and more.

Sunday, May 13, 2007 – Open at 5 p.m.

\$35 per person for a 3-course, environmentally-friendly dinner

Regular Tapas Sundays menu also available

APPETIZER

Strawberry Anise Gazpacho

with whipped crème fraiche and dried strawberries

ENTRÉES

Grilled Skirt Steak

grilled niman ranch skirt steak, fried egg, salsa fresca, and a side of homemade menudo

Squash Blossom Relleno

stuffed with roasted zucchini succotash and goat cheese
served with refried black beans and arbol salsa

Salmon Sabana

layers of thinly sliced, broiled wild salmon topped with baby beet, jicama, and orange salad

DESSERT

Spring Carrot Cake

with walnuts, raisins, and mexican vanilla; served with rum raisin ice cream

Roasted Fig Croquetas

small fritters of fig, chocolate, and pastry cream; served in warm sherry syrup

SPECIALTY DRINK HIGHLIGHTS

Pineapple Mojito

premium rum muddled with fresh mint, lime, and sweet pineapple chunks 10

Pomegranate Margarita

premium tequila plata, cointreau, pomegranate juice, fresh lime 11.50

Cava Guavaberry

sparkling cava with guava, pineapple, and a splash of chambord; served over ice 10

Citrus Bloody Mary

belvedere citrus vodka with homemade bloody mary mix and cucumber garnish 9

And don't forget about Mother's Day Brunch at Ciudad . . .

Treat Mom to the exciting flavors of the Latin world with Roasted Fig Croquetas in Warm Sherry Syrup, Lobster Benedict, Squash Blossom Relleno, and more! Open at 10 a.m.

Call 213.486.5171 for reservations

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