

3-Course Steal Prix Fixe

Indulge your inner foodie with exclusive pricing on our signature 3-course menu!

Lunch Menu - \$24 per person
Wine Parings - \$5 half glass

PLATOS PEQUEÑOS

Butter Lettuce Salad pomegranate seeds, bee pollen, crispy shallots, aged sherry vinaigrette

Spinach Empanada pine nuts, raisins, manchego cheese, salsa verde

Tortilla Soup grilled chicken, three cheeses, fresh guacamole

PLATOS PRINCIPALES

Pollo Ciudad

marinated grilled chicken, cuban rice, cilantro sauce, pickled tomatoes

Chile Rubbed Mahi Mahi

saffron salt cod mashed potatoes, roasted pepper and preserved lemon relish, cilantro sauce

Latin Chopped Salad

mixed greens, avocado, seasonal vegetables, cabrales blue cheese, chipotle vinaigrette

SIDES add 5.00

Shishito Peppers with lemon and soy sauce

Honey Caramelized Plantains

Papas Bravas

Warm Spinach with peppers and corn

Quinoa Salad

POSTRES

Goat Milk Cajeta Flan with caramel sauce

Torta de Tres Leches passion fruit and prickly pear sauces

Barcelona Chocolate Cake rich, dark chocolate cake, sweet crema, chocolate sauce

Dessert Trio can't decide? try a tasting portion of all three desserts add 3.00

Cuban Latte dark roast espresso, cinnamon, orange, allspice, clove, piloncillo add 5.25

Mexican Hot Chocolate freshly ground fair trade cacao beans, almonds, cinnamon, guajillo, chipotle morita, pasilla negro add 6.50

ciudad - 445 s. figueroa st., los angeles, ca 90071 - 213.486.5171 - ciudad-la.com

3-Course Steal Prix Fixe

Indulge your inner foodie with exclusive pricing on our signature 3-course menu!

Dinner Menu - \$38 per person
Wine Parings - \$5 half glass

PLATOS PEQUEÑOS

Squash Blossom Salad arugula, manchego, papaya, bee pollen, spiced pepitas, sherry vinaigrette

Spinach Empanada pine nuts, raisins, manchego cheese, salsa verde

Tortilla Soup grilled chicken, three cheeses, fresh guacamole

PLATOS PRINCIPALES

Pollo Ciudad

marinated grilled chicken, cuban rice, cilantro sauce, pickled tomatoes

Chile Rubbed Mahi Mahi

saffron salt cod mashed potatoes, roasted pepper and preserved lemon relish, cilantro sauce

Niman Ranch Pork Carnitas

white cheddar corn grits, braised black kale, smoked tomato sauce, crispy yuca

SIDES add 5.00

Sautéed Fresh Garbanzo Beans with chilie and lime

Shishito Peppers with lemon and soy sauce

Honey Caramelized Plantains

Papas Bravas

Warm Spinach with peppers and corn

Quinoa Salad

POSTRES

Goat Milk Cajeta Flan with caramel sauce

Torta de Tres Leches passion fruit and prickly pear sauces

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