

BEBIDAS

Pomegranate Lemonade

housemade lemonade, pomegranate 3.50

Minty Lime Cooler

fresh mint, lime, splash of soda, touch of sugar 3.50 with rum 9.00

Mojito Ocho

8 year old bacardi dark rum, fresh mint, lime, sugar, hand muddled 10.50

Pomegranate Margarita

herradura silver, cointreau, pomegranate, fresh lime 12.75

Red Sangria

red wine, orange, lime, melon, pineapple 8.00

White Sangria

white wine, fresh fruit, segura viudas cava 8.50

PLATOS PEQUEÑOS



Tortilla Soup

grilled chicken, mexican cheeses, guacamole 7.75

Chef's Daily Soup

created with love for you 7.75

Peruvian Ceviche

mahi mahi, avocado, lime, ginger, aji amarillo chile 11.50

Caribbean Tuna Tartar

mango, shallot, avocado, aji amarillo, yuca chips 10.50

Ciudad Classics

peruvian ceviche, spinach empanadas, piquillo peppers stuffed with dates, lemon zest, goat cheese 14.50

Argentine Empanadas

wild mushroom with warm chipotle sauce; spinach with pine nuts, raisins, manchego, salsa verde 10.00

SALADS



Asian Pear and Smoked Trout Salad

idaho trout, apple cider dressed greens, jicama, red onions, radishes, cilantro, pine nut crumble 11.00



Baby Spinach and Mustard Green Salad

applewood smoked bacon, avocado, dried cranberries, spiced pepitas, red onion, tortilla croutons, spicy goat cheese vinaigrette 11.00

grilled chicken 14.75 grilled shrimp 17.75



Chopped Salad with Cuban Fried Chicken

avocado, tomato, calypso beans, cuzco corn, cabrales blue cheese, plantain chips, mixed greens, honey chipotle vinaigrette 14.75

grilled shrimp 17.75



Spicy Caesar Salad

romaine hearts, fire roasted peppers and corn, tortilla croutons, argentine parmesan 10.00

avocado 2.00 fried organic egg 2.00 white anchovies 3.00

grilled chicken 14.75 grilled shrimp 17.75 grilled steak 19.00

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Natura Water, an environmentally friendly alternative to conventional bottled water.

Unlimited Still or Sparkling \$5.50 (per table of 6 guests or less).

Ciudad uses organic long grain rice, black beans, eggs, milk, and coffee, as well as beef, lamb, and uncured pork raised without hormones and antibiotics. We use seasonal, locally grown ingredients

whenever possible and do not use any products containing artificial trans fat. We serve only sustainable seafood and are a member of the Monterey Bay Aquarium Seafood Watch Program.

TORTAS

served with field green salad and homemade chipotle spiced kettle chips

BBQ Pork Sandwich

tender carnitas, piquillo pepper bbq sauce, jack cheese, poblano aioli, shredded cabbage, pickled onion 13.00

El Cubano

cuban pressed sandwich, roasted all natural pork, ham, swiss cheese, dill pickles 13.00

Wahoo "White Tuna" Melt

olives, capers, lemon, parsley, grilled onion, tomato, wild arugula, lemon vinaigrette 13.00



Grilled Asparagus and Avocado Wrap

chipotle cream cheese, quinoa salad, roasted red peppers, tomato, onion sprouts, whole wheat tortilla 12.00

TAQUERIA

three tacos with house pickled vegetables add cuban rice and black beans 2.00 add guacamole 1.25

Chorizo homemade with niman ranch pork, baby tomato salsa, queso fresco 12.00

Carne Asada marinated steak, grilled corn salsa, roasted garlic sauce, queso fresco 14.00



Crispy Potato Rajas roasted potatoes and peppers, corn relish, guacamole, chipotle crema 12.00

Baja Style Fish cabbage slaw with aji amarillo, pickled onion, chipotle crema 14.00

Cilantro Chicken grilled dark meat, caramelized red onion, serrano chiles, lime 12.00



Shishito Fajitas shishito peppers, onions, mushrooms, guacamole, oaxacan string cheese 12.00

PLATOS PRINCIPALES

Slow Cooked Pork Tamale

arbol salsa, tomatillo salsa verde, crema, jícama orange salad, cuban rice, black beans 13.00



Roasted Poblano Chile Relleno

potato rajas, cotija cheese, quinoa salad, salsa verde, spiced tomato sauce 19.00

Pollo Ciudad

marinated grilled chicken, cilantro sauce, pickled tomatoes, cuban rice, grilled scallions 16.00

Grilled Skirt Steak

warm salad of arugula, baby potatoes, seared red onion, portobello mushrooms, shishito peppers, red chimichurri 21.00

Chile Rubbed Mahi Mahi

saffron salt cod mashed potatoes, roasted pepper and preserved lemon relish, cilantro sauce 20.00

Chicken Milanese

lightly breaded chicken breast, roasted garlic ancho sauce, garlic mashed potatoes, green bean salad 19.00

Pan Seared Arctic Char

corn tamale, shitake mushroom corn esquite, yellow tomato coulis 19.50



SIDES 5.00

**Refried Black Beans, Oja Santa
Honey Caramelized Plantains
Warm Spinach, Peppers, Corn
Shishito Peppers, Lemon, Soy Sauce**

**Cuban Rice
Cumin Fries
Quinoa Salad**

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Please advise us of any food allergies.

18% gratuity is automatically applied to parties of 6 or more guests.



Good for the Planet, Good for You (at least 80% plant based ingredients).

We can make almost any dish with less meat and/or dairy upon request.