

PLATOS PEQUEÑOS



Tortilla Soup

grilled chicken, mexican cheeses, guacamole 8.00

Chef's Daily Soup

created with love for you 8.00



Watermelon Salad

baby watercress, pedro jimenez reduction, crispy serrano ham, cabra al vino goat cheese 11.00



Spicy Romaine Hearts Salad

spanish white anchovies, garlic croutons, argentine parmesan 10.00



Seasonal Chopped Salad

arugula, grilled asparagus, farmers market beans, cotija cheese, goat cheese crouton, piquillo chemicurri, grilled stone fruit, avocado, oregano vinaigrette 10.00

Peruvian Ceviche

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

White Tuna Tacos

daikon tortillas, mango, jicama, avocado, capers, chipotle yuzu dressing, cilantro slaw 10.00

Argentine Empanadas

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

Slow Cooked Pork Tamale

arbol salsa, tomatillo salsa verde, crema 8.50

Farmers Market Squash and Loroco Quesadilla

handmade flour tortilla, manchego cheese, chipotle crema 10.00

Oaxacan String Cheese Fritters

baby tomato confit, marash chile, garlic, gastrique balsamic 9.00



SIDES 5.00

**Refried Black Beans, Oja Santa
Honey Caramelized Plantains
Quinoa Salad**

**Cuban Rice
Warm Spinach, Peppers, Corn
Shishito Peppers, Lemon, Soy Sauce**



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.

PLATOS PRINCIPALES

Pollo Ciudad

marinated grilled chicken, cilantro sauce, pickled tomatoes, cuban rice, grilled scallions 26.50



Roasted Poblano Chile Relleno

potato rajas, cotija cheese, quinoa salad, salsa verde, spiced tomato sauce 26.00

Chorizo Crusted Diver Scallops

wild seasonal mushrooms, yuca two ways, green gazpacho sauce, minted baby tomatoes 30.00

Pan Seared Arctic Char

corn tamale, shitake mushroom corn esquite, yellow tomato coulis 31.00

Grilled Skirt Steak

warm salad of arugula, baby potatoes, seared red onion, portobello mushrooms, shishito peppers, red chimichurri 28.00

Rabbit Paella

clams, chorizo, leeks, shiitake mushrooms, lima beans, sage, saffron infused rice, minted chimichurri 28.00



Fresh Artichoke and Samfaina Vegetable Fideo Pasta

oven dried tomatoes, olives, herbs, argentine parmesan 24.00

Piquillo Glazed Boneless Beef Short Ribs

roasted garlic and plantain mofongo, brussels sprouts and bacon, radish salad 33.00

Chile Rubbed Mahi Mahi

saffron salt cod mashed potatoes, roasted pepper and preserved lemon relish, cilantro sauce 28.00

Argentine Gaucho Steak

domestic wagyu beef rib eye stuffed with caramelized jalapeños and roasted garlic, herb chimichurri, bacon mashed potatoes, warm black bean, corn, and spinach salad 34.00

Niman Ranch Pork Carnitas

white cheddar corn grits, braised black kale, smoked tomato sauce, crispy yuca 26.50



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.