

Samba: A Brazilian Celebration

Thursday, June 22, 2006 — 5 p.m. to 10 p.m.

\$45 per person for 3-course dinner
a la carte menu also available

Live Music

APPETIZER HIGHLIGHTS

Sugar Cane Skewered Chicken Xinxim

marinated in garlic, ginger, peanut, cashew, lime, and chiles

Crab and Hearts of Palm Empanada

flaky pastry turnovers filled with crab meat, hearts of palm, cilantro, and egg
served with scallion crema and malagueta chile salsa

ENTREE HIGHLIGHTS

Shrimp Bobó

classic bahian dish of shrimp and spices; served over a polenta of ground brazil nuts and rice flour

Pork Chop with Piquant Banan

pan fried, thick cut pork chop breaded in seasoned yuca flour; served with spicy banana chutney

Spicy Fried Catfish

topped with a sauce of okra, brazilian chiles, onion, and lime; served over soft polenta

Feijoada

brazil's national dish, a slowly simmered stew of pork sausage, ribs, ham hock, bacon, onions, and beans; served with mineira rice and sliced orange

Vegetarian Moqueca

roasted yam, okra, yuca, and peppers simmered in a coconut lime broth with dende oil and amarillo chiles

DESSERT HIGHLIGHTS

Coconut Quindim

mini coconut custard tartlettes with cloves and cream

Passionfruit Papo de Anjo

moist sponge cake rounds dipped in passionfruit syrup; served with passionfruit mousse

BEVERAGE HIGHLIGHTS

Caipirinha

brazilian favorite with muddled lime and sugar
drowned in agua luca cachaca, a brazilian spirit distilled from sugar cane

Capiteta

festive blend of cachaca, oranges, fresh mint, and honey

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445 S. Figueroa LA, CA 90071 213.486.5171
www.ciudad-la.com