

TAPAS

Vegetarian

- Spicy Pickled House Vegetables** 5
- Arbol Chile and Garlic Spiced Nuts** 3
- Marinated Olives** garlic, citrus, herbs 4
- Housemade Chips** yukon gold, yuca, plantain, garlic aioli 5
- Grilled Asparagus** romesco sauce 6
- Butter Leaf Lettuce Salad** pomegranate, bee pollen, sherry vinaigrette 5
- Chefs Daily Gazpacho** 4
- Goat Cheese Fritters** organic baby tomato confit, garlic toast 6
- Spinach Empanada** pine nuts, raisins 5
- Wild Mushroom Empanada** warm chipotle crema 6
- Seared Shishito Peppers** lemon, soy, sea salt 5
- Spanish Three Cheese Plate** quince, homemade crackers, market fruit 13
- Farmers Market Inspired Tapas Plate** 6

Fish

- Sautéed Shrimp** garlic, arbol chile, basque style toast 13
- Marinated Spanish White Anchovy** pickled vegetables, dried tomato, parsley, lemon 5
- Seasonal Ceviche** market price
- Sautéed Clams, Mussels, Potatoes** salsa verde, pickled tomato 13
- Salt Cod Fritters** preserved lemon aioli 6
- Sautéed Calamari** chorizo, white beans, roasted peppers 7
- Saffron Paella** seafood, chorizo, chicken 12

Meat and Poultry

- Grilled Romaine Hearts** crispy serrano ham, marcona olive crumble, goat cheese vinaigrette 7
- Manchego Cheese Buñuelos** serrano ham, arugula, pickled red onions 4
- Deviled Duck Eggs** jalapeño, bacon, cilantro, smoked paprika 5
- Portuguese Linguiça Sausage** brandy, honey, crispy onions 8
- Lamb Meatballs** minted chimichurri, curry yogurt sauce 6
- Chicken, Ham, Manchego Croquettes** piquillo aioli 8
- Duck Fat Papas Bravas** oaxacan string cheese, garlic, herbs 8
- Grilled Morcilla Sausage** mini toasts, caramelized onions 5
- Boneless Baby Back Ribs** chile, spices, sweet mistela 10
- Grilled Lamb Chops** tapenade whipped potato, parsley garlic emulsion 15
- Tri Tip Picanha** sea salt, chile oil 10

Sweets

- Membrillo Cabrales Empanada** 5
- Organic Chocolate Dusted Mini Churros** 5
- Cajeta Flan** 5
- Spanish Cookie Plate** 5
- Chocolate Barcelona Cake** 5

*Please advise us of any food allergies.
18% gratuity will be added to parties of 6 or more.*

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.