

# Mambo: A Night in Havana

Thursday, September 14, 2006 - 5 p.m. to 10 p.m.

Experience the flavorful home cooking of Cuba  
3-course dinner; a la carte menu also available

Live Music

## APPETIZER HIGHLIGHTS

### Potato Shrimp Fritters

light, lace-like fritters; served with mango salsa and lime aioli

### Avocado and Crab Salad

ripe avocado filled with salad of marinated crab, peppers, and lime

## ENTREE HIGHLIGHTS

### Mojo Chicken

boneless half chicken marinated with spicy chiles, cumin, lemongrass, lime leaves, grapefruit, orange, and kumquat served with mashed yuca, coconut sauce, and cilantro chutney

### Ropa Vieja

Cuban favorite of slow cooked lamb, onions, roasted peppers, black beans, and vegetables in a light chipotle broth served over red rice

### Grilled Pompano Escabeche

mild Caribbean white fish first grilled then marinated in garlic, herbs, vinegar, and olive oil served with black beans and lime plantains

### Vegetarian Piñon

layers of onions, plantains, peppers, heirloom tomatoes, spices, and cheese baked and served over fresh salsa cruda

## DESSERT HIGHLIGHTS

### Coconut Ginger Crema Quemar

### Rum Ba-Ba Cake

## BEVERAGE HIGHLIGHTS

### Supremo Mojito

Cuba's most popular cocktail with fresh mint, lime, and sugar hand muddled with Zaya Gran Reserva 12 Year Old rum

### Blackberry Mojito

Cuba's most popular cocktail with fresh blackberries, mint, lime, and sugar featuring 10 Cane, the premier rum of Trinidad



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