



BAR MENU

RAW BAR

FRESH OYSTERS*

Fresh oysters on the half shell

½ Dozen 18 | Dozen 30

SHRIMP COCKTAIL*

Jumbo shrimp with cocktail sauce

15

TUNA TARTARE*

Freshly ground tuna with purple onion, cilantro, capers a in honey oyster sauce

15

SALMON CARPACCIO*

Thin slices of raw salmon, arugula, capers in a lemon oil dressing

12

BEEF CARPACCIO*

Raw beef tenderloin, arugula, capers, shaved parmesan in a lemon mustard aioli

13

CEVICHE CATULA*

Corvina, red onion, pepper, celery, cilantro and lemon

15

HOT APPETIZERS

FRESH CLAMS or MUSSELS or COMBINED

With Fra Diavolo or Portuguese sauce

½ Dozen 18 | Dozen 30

ESCARGOTS

Snails in a garlic and parsey sauce

12

YUQUITAS RELLENAS DE CAMAROMES (2 p/s)

Basket of yuca filled with shrimp, nuts and melted provolone cheese

12

GRILLED SAUSAGE

Grilled sausages Argentine style

9

TOSTONES CATULA

Green fried plantain (toston) with saffron risotto and tuna

12

CRAB CAKE

Meryland original recipe

11

FRITTO MISTO

Squid, shrimps and scallops fried in canola oil

14

TAPAS

CHISTORRA A LA SIDRA

Grilled octopus in virgin olive oil, garlic and paprika sauce

9

CROQUETAS DE BACALAO (4 p/s)

Codish croquettes with guava sauce

9

GAMBAS AL AJILLO

Corvina, red onion, pepper, celery, cilantro and lemon

15

CAMARONES AL GRILL

Grilled shrimp

15

PULPO A LA CATULA

Grilled octopus in virgin olive oil, garlic and paprika sauce

15

BOQUERONES AL VINAGRETE

Anchovies olive oil garlic sauce

12

TABLA SURTIDA

Prosciutto, cantimplalo, manchego and mahon and parmesan cheeses

16

HAPPY HOUR SPECIALS

In the bar area and outside tables only

½ PRICE ON ALL DRINKS

Offer does not include bottles of wine & beer

Mon - Thu: 4:00PM - 8:00PM

Fri: 4:00PM - 6:00PM

Sat: 5:00PM - 7:00PM

APPETIZERS \$6

(Served with Alcoholic Beverages Only)

FRESH OYSTERS* (3 p/s)

CROQUETAS DE BACALAO (3 p/s)

CHISTORRAS A LA SIDRA

HONGOS RELLENOS

CHORIZO CANTIMPALO

CHORIZO A LA PARILLA

BRUSCHETTA CAPRESE (2 p/s)

TOSTON CATULA (1 p/s)

HOUSE DRINKS \$10

(With Vodka or Ron Premium add \$2.95)

SCOTCH (Grant's Whisky)

MARTINI (Skol Vodka, Dry Vermout & Blue Cheese)

MOJITO (Ron Llave)

MARGARITA (Tequila Silver)

PINA COLADA (Ron Llave)

PROSECCO

WHITE WINE (Chardonay | Sauvignon | P. Grigio)

RED WINE (Merlot | Cabernet | Malbec)

APPETIZERS \$9

FRESH OYSTERS* (4 p/s)

Fresh oysters on the half shell

FRESH MUSSELS (½ Doz)

With Fra Diavolo or Portuguese sauce

FRESH CLAMS (½ Dozen)

With Fra Diavolo or Portuguese sauce

CEVICHE CATULA*

Cone cup with corvina, red onion, pepper, celery cilantro and lemon

CALAMARES FRITOS

Fried calamari served with marinara sauce

SEARED SCALLOPS (2 p/s) *

Spinash gomea, sugar snap peas, dashi nage, roasted red peppers in a lemon butter sauce

CATULA COCKTAILS \$14

GINGER MOSCOW MULE

Gin, lemon, aanbieden ginger, ginger beer and fresh mint leaves

RASPBERRY LEMON DROP MARTINI

Raspberry Vodka, Triple Sec, Lemon Juice, Raspberry Fruits.

AQUA ISLAND

Blue Raspberry Vodka, Island Punch Pucker, Sweet & Sour Mix, Pineapple Juice, Simple Syrup, sprinkles, Lemon Wheel.

CUCUMBER MINT MARTINI

Gin or Vodka, lemon Juice, Simple Syrup, Mint Leaves, Slices of Cucumber.

YIN YANG MARTINI

Cake Vodka, White Cacao Cream, White Chocolate Liqueur, Whipping Cream, Brown & White Chocolate Wafer

LYCHEE MARTINI

Vodka, Lychee juice, white Cranberry juice, Fresh Lychee Fruits.

Before placing your order, please inform your server if anyone in your party has a food allergy. Items may be cooked to order.

*NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.