

**RAW BAR**
**FRESH BLUE POINT OYSTERS\*** ½ Doz 18 | 1 Doz 30  
 Oysters with lemon, mignonette and cocktail sauces

**SHRIMP COCKTAIL\*** 15  
 Jumbo shrimp with cocktail sauce

**TUNA TARTARE\*** 15  
 Freshly ground tuna with purple onion, baby cilantro and capers in honey-oyster sauce

**SALMON CARPACCIO\*** 13  
 Thin slices of raw salmon with arugula and capers in a lemon aioli sauce

**BEEF CARPACCIO\*** 14  
 Thin slices of raw beef tenderloin, arugula, capers and shaved parmesan in a lemon mustard aioli sauce

**CEVICHE CATULA\*** 15  
 Corvina, red onion, pepper, celery, cilantro and lime

**HOT APPETIZERS**
**OYSTER ROCKEFELLER** ½ Doz 18 | Doz 30  
 Original recipe

**FRESH MUSSELS or CLAMS or COMBINED** ½ Doz 15 | Doz 25  
 Fresh mussels with Fra Diavolo or Portuguese sauce

**ESCARGOTS** 14  
 Snails in a garlic and parsley sauce

**PORTOBELLO ALLA MAMA** 13  
 Fillet with spinach with provolone in a sun-dried tomato balsamic vinegar

**CRAB CAKE** 13  
 Original Maryland recipe

**GRILLED SAUSAGES** 9  
 Argentine-style grilled sausages with French fries and chimichurri sauce

**PROVOLETA AL PROSCIUTTO** 13  
 Grilled provolone topped with prosciutto, eggplant and roasted peppers

**TOSTONES A LA CATULA (2 p/s)** 12  
 With saffron risotto and pan-seared tuna medallion with sesame seeds

**YUQUITAS RELLENAS DE CAMAROMES (2 p/s)** 12  
 Yucca basket with shrimp and melted provolone cheese in a lobster sauce

**FRITTO MISTO** 15  
 Squid, shrimp and scallops fried in Canola oil

**SEARED SCALLOPS** 15  
 Gomae spinach and roasted red peppers in a lemon butter sauce

**TAPAS**
**CHISTORRA A LA SIDRA** 9  
 Sauteed Spanish sausage with apple cider sauce

**CROQUETAS DE BACALAO (4 p/s)** 9  
 Codfish croquettes with guava sauce

**GAMBAS AL AJILLO** 13  
 Shrimp sauteed in a garlic and virgin olive oil sauce

**CAMARONES A LA PARRILLA** 13  
 Grilled shrimp with white wine and soy sauce

**PULPO A LA CATULA** 15  
 Grilled octopus in virgin olive oil, garlic lemon and paprika sauce

**BOQUERONES AL VINAGRE** 13  
 Fresh anchovies in a vinegar sauce

**QUESO MANCHEGO CON MERMELADA** 10  
 Slices of Manchego cheese with guava marmalade

**TABLA SURTIDAS** 16  
 Prosciutto, cantimpalo, manchego, mahon and parmesan cheeses

**HAPPY HOUR SPECIALS**

In the bar area and outside tables only

**½ PRICE ON ALL PREMIUM DRINKS**

Offer does not include bottles of wine, sangria &amp; beer

**Mon - Fri: 4:00PM - 8:00PM**
**Sat: 5:00PM - 7:00PM**
**APPETIZERS \$6**

(Served with Alcoholic Beverages Only)

**FRESH BLUE POINT OYSTERS\*** (3 p/s)

**CROQUETAS DE BACALAO** (3 p/s)

**CHISTORRAS A LA SIDRA**
**HONGOS RELLENOS**
**GRILLED SAUSAGES**
**CHORIZO A LA PARILLA**
**BRUSCHETTA CAPRESE** (2 p/s)

**TOSTON CATULA** (1 p/s)

**HOUSE DRINKS \$10**

(With Vodka or Ron Premium add \$2.00)

**SCOTCH** (Grant's Whisky)

**MARTINI** (Skol Vodka, Dry Vermout & Blue Cheese)

**MOJITO** (Ron Llave)

**MARGARITA** (Tequila Silver)

**PIÑA COLADA** (Ron Llave)

**PROSECCO**
**WHITE WINE** (Chardonnay | Sauvignon | P. Grigio)

**RED WINE** (Merlot | Cabernet | Malbec)

**APPETIZERS \$9**
**FRESH BLUE POINT OYSTERS\*** (4 p/s)

Oysters with lemon, mignonette and cocktail sauces

**OYSTER ROCKEFELLER** (4 p/s)

Original recipe

**MUSSELS** (½ Doz)

With Fra Diavolo or Portuguese sauce

**CLAMS** (½ Dozen)

With Fra Diavolo or Portuguese sauce

**CEVICHE CATULA\***

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

**SEARED SCALLOPS (2 p/s) \***

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

**BOQUERONES AL VINAGRE\***

Anchovies olive oil garlic sauce

**ESCARGOT\***

Snails in a garlic and parsey 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 &amp; 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 &amp; 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.