

SPECIAL #1
3 COURSE MEAL \$15.95

Plus Sales Tax & Gratuity

First Course
SOUP OF THE DAY
HOUSE SALAD

Baby mixed greens, tomatoes, shaved carrots in a house vinaigrette

Second Course
SPAGHETTI ALLA NOAH

Chicken and argentinian sausage in marinara or pink sauce

FETTUCCINE A LA CARBONARA

Fettuccine pasta with Pecorino cheese, pancetta, egg and onion

LINGUINI PUTTANESCA

With anchovies, fresh tomatoes, black olives, onions and capers

PENNE BOLOGNESE

With ground meat and marinara sauce

RAVIOLI DI RABO ENCENDIDO

Filled with rabo encendido in a marsala sauce

RAVIOLI RICOTTA & SPINACH

Filled with ricotta and spinach in pink sauce

RAVIOLI MIAMI

Filled with pork and sweet plantains over a toston in a black bean puree cream sauce and sour cream green onions

RAVIOLI DI VITELLO

Filled with ground veal, truffle oil in trifolato saffron sauce

CANNELONI DI POLLO or CARNE

Filled with chicken or ground beef in pink sauce

LASAGNA DI CARNE

Ground beef, mozzarella and parmesan cheese in pink sauce

BREAST OF CHICKEN PAILLARD

Grilled chicken sautéed with mushrooms, scallions and sun-dried tomatoes in balsamic vinaigrette

BREAST OF CHICKEN PICCATA

Chicken breast sautéed with capers in white wine lemon sauce

Third Course
DESSERT OF CRÊPE

With Nutella or Dulce de Leche, vanilla bean ice cream

CATULA DESSERT (OPTIONAL)

These desserts available for an additonal \$3.95

Coconut Flan, Tres Guayaba, Crème Brulée or Sweet Pear

SPECIAL #2
3 COURSE MEAL \$21.95

Plus Sales Tax & Gratuity

First Course
SOUP OF THE DAY
HOUSE SALAD

Baby mixed greens, tomatoes, shaved carrots in a house vinaigrette

Second Course
FRESH RED SNAPPER

Sautéed with roasted red peppers, asparagus and onions in white wine oyster sauce

FRESH BRANZINO

Fresh Branzino sautéed, A La Livornese or Al Limon or Picatta

CAMARONES ENCHILADOS A LA CATULA

Shrimp sauteed with green pepper and tomato sauce served with champagne risotto and toston

MEZZALUNA DI GRANCHIO

Filled with crabmeat in creamy lobster, topped with baby shrimp

SALMON ARAGOSTA

Filet of salmon with crab meat in creamy lobster sauce

SALMON A LA PERA

Filet of salmon sautéed with fresh pears in white zinfandel sauce

RISOTTO DI MASITAS

Black bean risotto with pork chunks (masitas) sweet plantains and pickled red onions

RISOTTO DI GAMBERI

Shrimp and asparagus cooked in saffron

BREAST OF DUCK

Caramelized with brown sugar in balsamic honey sauce

SKIRT STEAK (CHURRASCO)

Grilled choice 8oz Angus, Argentine cut entraña

VEAL SCALOPPINI PICATTA

Sauteed with capers in a White Zinfandel sauce

VEAL PAILLARD

Sauteed with mushrooms and sun dried tomatoes in balsamic glaze

Third Course
DESSERT OF CRÊPE

Crêpe, Coconut Flan, Tres Guayaba, Crème Brulée or Sweet Pear

CATULA DESSERT (OPTIONAL)

Chocolate Soufflé available for an additonal \$1.95

ADDITIONAL APPETIZERS

(NOT PART OF SPECIALS)

FRESH BLUE POINT OYSTERS* Oysters with lemon, mignonette and cocktail sauces	½ Doz 18 1 Doz 30	CROQUETAS DE BACALAO (4 p/s) Codfish croquettes with guava sauce	9
OYSTER ROCKEFELLER Original recipe	½ Doz 18 1 Doz 30	CRAB CAKE Original Mariland recipe	13
FRESH MUSSELS OR CLAMS OR COMBINED Fresh mussels with Fra Diavolo or Portuguese sauce	½ Doz 15 1 Doz 25	PORTOBELLO ALLA MAMA Fillet with spinach topped with provolone cheese in a sun-dried tomato balsamic vinaigrette	13
SALMON CARPACCIO* Thin slices of raw salmon with arugula and capers in a lemon aioli sauce	13	GRILLED SAUSAGES Argentine-style grilled sausages with French fries and chimichurri sauce	9
BEEF CARPACCIO* Thin slices of raw beef tenderloin, arugula, capers and shaved parmesan in a lemon mustard aioli sauce	14	PROVOLETA AL PROSCIUTTO Grilled provolone cheese, eggplant, roasted peppers and prosciutto	13
CEVICHE CATULA* Corvina, red onion, pepper, celery, cilantro and lime	15	PULPO A LA CATULA Grilled octopus in virgin olive oil, garlic lemon and paprika sauce	15
ESCARGOTS Snails in a garlic and parsley sauce	14	FRITTO MISTO Squid, shrimp and scallops fried in Canola oil	15
TUNA TARTARE* Freshly ground tuna with purple onion, baby cilantro and capers in honey-oyster sauce	15	TABLA SURTIDAS Prosciutto, cantimpalo, manchego, mahon and parmesan cheeses	16

International Fusion Cuisine
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 ½ Doz 15 | Doz 25
 Fresh mussels with Fra Diavolo or Portuguese sauce

FRESH CLAMS ½ Doz 15 | Doz 25
 Fresh clams 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
 Gomaes spinach and roasted red peppers in a lemon butter sauce

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

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

GAMBAS AL AJILLO 13
 Shrimp sautéed 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

SOUP AND SALADS
SOUP OF THE DAY 6

CATULA GARDEN SALAD 9 | with chicken 15 | with shrimp 17
 Mixed greens, tomato, hearts of palm, shaved carrots, vinaigrette, mandarin orange and strawberries topped with parmesan cheese

CAESAR SALAD 9 | with anchovies 13 | with chicken 15 | with shrimp 17
 Traditional Caesar Salad with croutons and shaved parmesan cheese

CAPRESE SALAD 12
 Bufala mozzarella with beefsteak tomatoes and fresh basil

SPINACH & SALMON SALAD 17
 Dried cranberries and clementine segments with cranberry vinaigrette

SEAFOOD
RED SNAPPER 26
 Sautéed with roasted red peppers, asparagus and onions in white wine oyster sauce

CORVINA CATULA 27
 Crusted fish chunks topped with onions served with white rice and toston

FRESH BRANZINO 26
 Fresh Branzino sautéed, A La Livornese or Al Limon or Picatta

SALMON ARAGOSTA 24
 Filet of salmon with crab meat in creamy lobster sauce

SALMON A LA PERA 24
 Filet of salmon sautéed with fresh pears in white zinfandel sauce

CAMARONES ENCHILADOS A LA CATULA 24
 Shrimp sautéed with green pepper and tomato sauce served with champagne risotto and toston

LOBSTER A LA CATULA 35
 A lobster tail filled with Malanga puree and served with crab meat and fresh clams risotto

LOBSTER TAIL & SEAFOOD 35
 Black linguini, seafood and lobster tail in a white wine and saffron sauce

LANGOSTA ENCHILADA 35
 Lobster tail, fresh seafood, tomato sauce with white rice and toston

PASTA & RISOTTO
LINGUINI FRUTTI DI MARE 26
 Fresh Shrimp, calamari, clams, fish, scallops sautéed in a tomato clam sauce

SPAGHETTI ALLE VONGOLE E GAMBERI 24
 Spaghetti sautéed with shrimp, clams, roasted garlic, sun-dried tomatoes and artichokes in white clam sauce

SPAGHETTI CON POLPETTE 19
 Spaghetti and meatballs in Marinara sauce

FETTUCCINE A LA CARBONARA 19
 Fettuccine pasta with Pecorino cheese, pancetta, egg and onion

RICOTTA & SPINACH RAVIOLI 19
 Filled with ricotta and spinach in pink sauce

MEZZALUNA DI GRANCHIO 21
 Filled with crabmeat in a creamy lobster sauce, topped with baby shrimp

RAVIOLI DI MIAMI 19
 Filled with pork and sweet plantains topped with black bean puree sauce

RAVIOLI DE RABO ENCENDIDO 19
 Filled with rabo encendido in a marsala sauce

RISOTTO DI MARE 27
 Fresh shrimp, calamari, clams, fish, scallop sautéed in a tomato clam sauce

RISOTTO DI GAMBERI 24
 Shrimp and asparagus cooked in saffron

RISOTTO DE MASITAS 21
 Black bean risotto with pork chunks (masitas), sweet plantains and pickled red onions

RISOTTO DI MANZO AL PORCINI 24
 Diced beef tenderloin and porcini mushrooms in red wine sauce

POULTRY
GRILLED CHICKEN BREAST 22
 Grilled tender chicken breast (A La Livornese, Picatta or Marsala)

CHICKEN ALLA MANNY 22
 Grilled tender chicken breast with chopped raw onion and parsey

BREAST OF DUCK 24
 Caramelized with brown sugar in balsamic honey sauce

MEATS
CENTER-CUT FILET MIGNON 10 OZ 35
 Grilled center-cut tenderloin

NEW YORK STRIP 12 OZ 32
 Grilled choice Angus top-sirloin steak

SKIRT STEAK (CHURRASCO) 10oz 22 / 16oz 29
 Grilled choice Angus, Argentine-cut entraña

VEAL SCALOPPINI VALDOSTANA 25
 Topped with prosciutto and provolone cheese in a demi-glace sauce

FILET MIGNON CATULA 39
 Filled with goat cheese and roasted peppers and topped with roasted garlic, rosemary and red wine sauce

OSSO BUCCO MILANESE 36
 Veal shank cooked in vegetable ragu sauce with saffron risotto Milanese

GRILLED BABY RACK OF LAMB COCA COLA® 35
 Topped with our tangy Coca Cola® mint sauce