

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

Fettucinne 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