

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

SPAGHETTI AND MEATBALL

Spaghetti and meatball in marinara sauce

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 trifolate 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

With Nutella or Dulce de Leche, vanilla bean ice cream

DESSERT (OPTIONAL)

These desserts available for an additional \$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 or Salsa verde

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

TUNA SUNRISE

Grilled Tuna Steak with sesame oil, lime, ginger and soy 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

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

DESSERT (OPTIONAL)

Chocolate Soufflé available for an additional \$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 Maryland 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 Filled 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


RAW BAR

FRESH BLUE POINT OYSTERS* Oysters with lemon, mignonette and cocktail sauces	½ Doz 18 1 Doz 30
SHRIMP COCKTAIL* Jumbo shrimp with cocktail sauce	15
TUNA TARTARE* Freshly ground tuna with purple onion, baby cilantro and capers in honey-oyster sauce	15
SALMON CARPACCIO* Thin slices of raw salmon with arugula and capers in a lemon aioli sauce	13
BEEF CARPACCIO* Thin slices of raw beef tenderloin, arugula, capers and shaved parmesan in a lemon mustard aioli sauce	14
CEVICHE CATULA* Corvina, red onion, pepper, celery, cilantro and lime	15

HOT APPETIZERS

OYSTER ROCKEFELLER Original recipe	½ Doz 18 Doz 30
FRESH MUSSELS Fresh mussels or clams with Fra Diavolo	½ Doz 15 Doz 25
FRESH CLAMS Fresh mussels or clams with Fra Diavolo	½ Doz 15 Doz 25
ESCARGOTS Snails in a garlic and parsley sauce	14
PORTOBELLO ALLA MAMA Filled with spinach with provolone in a sun-dried tomato balsamic vinegar	13
CRAB CAKE Original Maryland recipe	13
GRILLED SAUSAGES Argentine-style grilled sausages with French fries and chimichurri sauce	9
PROVOLETA AL PROSCIUTTO Grilled provolone topped with prosciutto, eggplant and roasted peppers	13
TOSTONES A LA CATULA (2 p/s) With saffron risotto and pan-seared tuna medallion with sesame seeds	12
YUQUITAS RELLENAS DE CAMAROMES (2 p/s) Yucca basket with shrimp and melted provolone cheese in a lobster sauce	12
FRITTO MISTO Squid, shrimp and scallops fried in Canola oil	15
SEARED SCALLOPS Gomae spinach and roasted red peppers in a lemon butter sauce	15

TAPAS

CHISTORRA A LA SIDRA Sautéed Spanish sausage with apple cider sauce	9
CROQUETAS DE BACALAO (4 p/s) Codfish croquettes with guava sauce	9
GAMBAS AL AJILLO Shrimp sautéed in a garlic and virgin olive oil sauce	13
CAMARONES A LA PARRILLA Grilled shrimp with white wine and soy sauce	13
PULPO A LA CATULA Grilled octopus in virgin olive oil, garlic lemon and paprika sauce	15
BOQUERONES AL VINAGRE Fresh anchovies in a vinegar sauce	13
QUESO MANCHEGO CON MERMELADA Slices of Manchego cheese with guava marmalade	10
TABLA SURTIDAS Prosciutto, cantimpalo, manchego, mahon and parmesan cheeses	16

SOUP AND SALADS

SOUP OF THE DAY	6
CATULA GARDEN SALAD Mixed greens, tomato, hearts of palm, shaved carrots, vinaigrette, mandarin orange and strawberries topped with parmesan cheese with Chicken	9 15
with Shrimp	17
CAESAR SALAD Traditional Caesar Salad with croutons and shaved parmesan cheese with Anchovies	9 13
with Chicken	15
with Shrimp	17
CAPRESE SALAD Bufala mozzarella with beefsteak tomatoes and fresh basil	12
SPINACH & SALMON SALAD Dried cranberries and clementine segments with cranberry vinaigrette	17

FRESH SEAFOOD	
RED SNAPPER Sautéed with roasted red peppers, asparagus and onions in white wine oyster sauce	26
SUNSET SNAPPER Sautéed with artichokes and sun-dried tomatoes in white wine lemon sauce	26
CORVINA CATULA Crusted fish chunks topped with onions served with white rice and toston	27
CORVINA AL CHAMPAGNE Corvina in champagne citric mustard sauce	27
BRANZINO (Sautéed with different sauce options) A La Livornese or Al Limon or Picatta or Green Sauce	26
TUNA SUNRISE Grilled Tuna Steak with sesame oil, lime, ginger and soy sauce	24
SALMON ARAGOSTA Filet of salmon with crab meat in creamy lobster sauce	24
SALMON A LA PERA Filet of salmon sautéed with fresh pears in white zinfandel sauce	24
CAMARONES ENCHILADOS A LA CATULA Shrimp sautéed with green pepper and tomato sauce served with champagne risotto and toston	24
LOBSTER A LA CATULA A lobster tail filled with Malanga puree and served with crab meat and fresh clams risotto	35
LOBSTER TAIL & SEAFOOD Black linguini, seafood and lobster tail in a white wine and saffron sauce	35
LANGOSTA ENCHILADA Lobster tail, fresh seafood, tomato sauce with white rice and toston	35
PASTA & RISOTTO	
LINGUINI FRUTTI DI MARE Fresh Shrimp, calamari, clams, fish, scallops sautéed in a tomato clam sauce	26
SPAGHETTI ALLE VONGOLE E GAMBERI Spaghetti sautéed with shrimp, clams, roasted garlic, sun-dried tomatoes and artichokes in white clam sauce	24
FETTUCCINE A LA CARBONARA Fettuccine pasta with Pecorino cheese, pancetta, egg and onion	19
RICOTTA & SPINACH RAVIOLI Filled with ricotta and spinach in pink sauce	21
MEZZALUNA DI GRANCHIO Filled with crabmeat in a creamy lobster sauce, topped with baby shrimp	19
RAVIOLI DI MIAMI Filled with pork and sweet plantains topped with black bean puree sauce	19
RAVIOLI DE RABO ENCENDIDO Filled with rabo encendido in a marsala sauce	27
RISOTTO DI MARE Fresh shrimp, calamari, clams, fish, scallop sautéed in a tomato clam sauce	24
RISOTTO DI GAMBERI Shrimp and asparagus cooked in saffron	21
RISOTTO DE MASITAS Black bean risotto with pork chunks (masitas), sweet plantains and pickled red onions	24
RISOTTO DI MANZO AL PORCINI Diced beef tenderloin and porcini mushrooms in red wine sauce	27
SCALLOP RISOTTO Scallops with saffron risotto in green sauce	25
POULTRY	
GRILLED CHICKEN BREAST Grilled tender chicken breast (A La Livornese, Picatta or Marsala)	22
CHICKEN A LA SORRENTINA Chicken breast in a tomato sauce topped with eggplant and mozzarella cheese in a red wine and demi-glace sauce	23
BREAST OF DUCK Caramelized with brown sugar in balsamic honey sauce	24
MEATS	
CENTER-CUT FILET MIGNON 10 OZ Grilled center-cut tenderloin	35
NEW YORK STRIP 12 OZ Grilled choice Angus top-sirloin steak	32
SKIRT STEAK (CHURRASCO) Grilled choice Angus, Argentine-cut entraña	10oz 22 / 16oz 29
VEAL SCALOPPINI VALDOSTANA Topped with prosciutto and provolone cheese in a demi-glace sauce	25
FILET MIGNON CATULA Filled with goat cheese and roasted peppers and topped with roasted garlic, rosemary and red wine sauce	39
OSSO BUCCO MILANESE Veal shank cooked in vegetable ragu sauce with saffron risotto Milanese	36
GRILLED BABY RACK OF LAMB COCA COLA® Topped with our tangy Coca Cola® mint sauce	35