



International Fusion Cuisine

\$125 All Inclusive Dinner Menu

Starters

SOUP OF THE DAY

GRILLED SAUSAGES

Argentine-style grilled sausages with French fries and chimichurri sauce

CROQUETAS DE BACALAO

Cod Fish croquette with guava sauce

CAESAR SALAD

Traditional Caesar Salad with croutons and shaved parmesan cheese

CATULA GARDEN SALAD

Mixed greens, tomato, hearts of palm, shaved carrots, vinaigrette, mandarin orange and strawberries topped with parmesan cheese

Entree

FRESH BRANZINO

A La Livornese or Al Limon or Picatta or Al Ajillo

SALMON ARAGOSTA

Filet of salmon with crab meat in creamy lobster sauce

LINGUINI FRUTTI DI MARE

Fresh Shrimp, calamari, clams, fish, scallops sauteed in a tomato clam sauce

BREAST OF DUCK

Caramelized with brown sugar in balsamic honey sauce

CENTER-CUT FILET MIGNON 10 OZ

Grilled center-cut tenderloin

SKIRT STEAK (CHURRASCO)

Grilled Choice Angus, Argentine-cut entraña

OSSO BUCCO MILANESE

Veal shank cooked in vegetable ragu sauce with saffron risotto Milanese

Desserts

TRES GUAYABA

Guava custard, guava shell, guava marmalade, cream cheese

COCONUT FLAN

Coconut custard, dulce de leche, caramelized sugar syrup

CREPE

Nutella or dulce de leche, vanilla bean ice cream

Drinks

BEVERAGES (2 drink per person)

Red and White House Wine by the glass

Domestic & Import Beers

Beverages

Soda

Iced or Hot Tea

American Coffee

Espresso Coffee

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