

Starters

SOUP OF THE DAY

CATULA GARDEN SALAD

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

CROQUETA DE BACALAO (3 per serving)

Codfish croquettes with guava sauce

Entree

RISOTTO DI MASITAS

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

BREAST OF DUCK

Caramelized with brown sugar in balsamic honey sauce

FRESH BRANZINO

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

SKIRT STEAK (CHURRASCO)

Grilled choice Angus, Argentine-cut entraña 12oz

Desserts

TRES GUAYABA

Guava custard, guava shell, guava marmalade, cream cheese

CATULA COCONUT FLAN

Coconut custard, dulce de leche, burnt sugar syrup

CREPE

Nutella or dulce de leche, vanilla bean ice cream



MIAMISPICE
DINNER MENU
3 COURSE MEAL \$39 P/P
Plus Sales Tax & Gratuity
Other offers, coupons or discounts do not apply

Starters

CRAB CAKES

Original Maryland recipe

YUQUITAS RELLENAS DE CAMARONES

Yucca basket with shrimp and melted provolone cheese in a lobster sauce

BEEF CARPACCIO

Thin slices of raw beef tenderloin, arugula, capers, shaved parmesan
in a lemon mustard aioli

Entree

SUNSET SNAPPER

Sauteed with artichokes and sun-dried tomatoes in white wine lemon sauce

LINGUINI FRUTTI DI MARE

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

CORVINA ARAGOSTA

Fillet of corvina sautéed with crab meat in a creamy lobster sauce

SKIRT STEAK (CHURRASCO)

Grilled choice Angus, Argentine-cut entraña 12oz

Desserts

TRES GUAYABA

Guava custard, guava shell, guava marmalade, cream cheese

CATULA COCONUT FLAN

Coconut custard, dulce de leche, burnt sugar syrup

CREPE

Nutella or dulce de leche, vanilla bean ice cream

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