

First Course

SOUP OF THE DAY

CAESAR OR 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 Picatta or Al Ajillo

CAMARONES ENCHILADOS A LA CATULA

Shrimp sautéed 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 SCALLOPINI (2 options)

Picatta or Paillard

Third Course

DESSERT

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

DESSERT (OPTIONAL)

Chocolate Souffle available for an additional \$1.95

ADDITIONAL APPETIZERS

(NOT PART OF SPECIALS)

FRESH BLUE POINT OYSTERS* | ½ Doz 18 | 1 Doz 30

Oysters with lemon, mignonette and cocktail sauces

OYSTER ROCKEFELLER | ½ Doz 18 | 1 Doz 30

Original recipe

FRESH MUSSELS OR CLAMS OR COMBINED | ½ Doz 15 | 1 Doz 25

In a Fra Diavolo 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

ESCARGOTS | 14

Snails in a garlic and parsley sauce

TUNA TARTARE* | 15

Freshly ground tuna with purple onion, baby cilantro and capers in honey-oyster sauce

CROQUETAS DE BACALAO (4 p/s) | 9

Codfish croquettes with guava sauce

CRAB CAKE | 13

Original Maryland recipe

YUQUITAS RELLENAS DE CAMARONES | 12

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

TOSTONES A LA CATULA (2 p/s) | 12

With saffron risotto and pan-seared tuna medallion with sesame seeds

PORTOBELLO ALLA MAMA | 13

Filled with spinach topped with provolone cheese in a sun-dried tomato balsamic vinaigrette

GRILLED SAUSAGES | 9

Argentine-style grilled sausages with French fries and chimichurri sauce

PROVOLETA AL PROSCIUTTO | 13

Grilled provolone, eggplant, roasted peppers and prosciutto

PULPO A LA CATULA | 15

Grilled octopus in virgin olive oil, garlic lemon and paprika sauce

FRITTO MISTO | 15

Squid, shrimp and scallops fried in Canola oil

TABLA SURTIDAS | 16

Prosciutto, cantimpalo, manchego, mahon and parmesan cheese

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