

SPECIAL #1

3 COURSE MEAL \$16.95

Plus Sales Tax & Gratuity

First Course

SOUP OF THE DAY

HOUSE SALAD

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 WITH MEATBALL

Spaghetti and meatball in marinara sauce

PENNE VODKA

Penne pasta with vodka pink sauce

PENNE BOLOGNESE

With ground meat and marinara 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

CANNELONI DI POLLO

Filled with chicken in pink sauce

CANNELONI DI RICOTTA & SPINACH

Filled with ricotta and spinach in pink sauce

LASAGNA DI CARNE

Ground beef, mozzarella and parmesan cheese in pink sauce

BREAST CHICKEN (sauteed with different sauce options)

Picatta or Marsala

Third Course

DESSERT

Nutella or Dulce de Leche Crepe with 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 \$22.95

Plus Sales Tax & Gratuity

First Course

SOUP OF THE DAY

HOUSE SALAD

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 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

SCALLOP RISOTTO

Scallops with saffron risotto in green sauce

BREAST OF DUCK

Caramelized with brown sugar in balsamic honey sauce

SKIRT STEAK (CHURRASCO)

Grilled choice 8oz Angus, Argentine cut entraña

VEAL SCALOPPINI (sauteed with different sauce options)

Picatta or Marsala

Third Course

DESSERT

Nutella or Dulce de Leche Crepe with vanilla bean ice cream, Coconut Flan, Tres Guayaba, Crème Brulée or Sweet Pear

DESSERT (OPTIONAL)

Chocolate Soufflé available for an additional \$1.95

ALL ENTRÉES INCLUDE A HOUSE SALAD

NEW

CLASSIC CATULA BURGER | \$18

Prime Beef Chuck topped with bacon, smoked cheddar, Bibb lettuce, tomato, red onion and BBQ aioli. Served with French fries topped with parmesan cheese

PESCADO PRESIDENCIAL (easy to eat) | M/P

Whole fried fish served with the spine removed with white rice and toston on the side

LOLA STEAK (Cuban Style) | \$25

Natural Black Angus Sirloin Beef, topped with cooked or raw onion and parsley with white rice and toston on the side

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	10
OYSTER ROCKEFELLER Original recipe	½ Doz 18 1 Doz 30	CRAB CAKE Original Maryland recipe	13
YUQUITAS RELLENAS DE CAMARONES (2 p/s) Yucca basket with shrimp and melted provolone cheese in a lobster sauce	13	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	10
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