

*First Course*

**SOUP OF THE DAY**

**CAESAR OR HOUSE SALAD**

Baby mixed greens, tomatoes, shaved carrots in a house vinaigrette

*Second Course*

**RICOTTA & SPINACH RAVIOLI**

Filled with ricotta and spinach in a pink sauce

**MEZZALUNA DI GRANCHIO**

Filled with crabmeat in a creamy lobster sauce, topped with baby shrimp

**RAVIOLI DI MIAMI**

Filled with pork and sweet plantains topped with black bean puree sauce

**LOBSTER RAVIOLI**

Filled with lobster in a porto and pink 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

**ESTELA CHICKEN**

Grilled Chicken Breast topped with cooked or raw onion and parsley with white rice and toston

**CARAMELIZED DUCK**

Breast Duck caramelized with brown sugar in balsamic honey sauce

*Third Course*

**DESSERT**

CREPE: 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 Brûlée or Sweet Pear

**ADDITIONAL APPETIZERS**

**(NOT PART OF SPECIALS)**

<b>YUQUITAS RELLENAS DE CAMARONES (2 p/s)</b> Yucca basket with shrimp and melted provolone cheese in a lobster sauce	13	<b>CROQUETAS DE BACALAO (4 p/s)</b> Codfish croquettes with guava sauce	10
<b>BOQUERONES FRITOS</b> Fried Anchovies	13	<b>CRAB CAKE</b> Original Maryland recipe	13
<b>SALMON CARPACCIO*</b> Thin slices of raw salmon with arugula and capers in a lemon aioli sauce	13	<b>PORTOBELLO ALLA MAMA</b> Filled with spinach topped with provolone cheese in a sun-dried tomato balsamic vinaigrette	13
<b>BEEF CARPACCIO*</b> Thin slices of raw beef tenderloin, arugula, capers and shaved parmesan in a lemon mustard aioli sauce	15	<b>GRILLED SAUSAGES</b> Argentine-style grilled sausages with French fries and chimichurri sauce	10
<b>CEVICHE CATULA*</b> Corvina, red onion, pepper, celery, cilantro and lime	15	<b>PROVOLETA AL PROSCIUTTO</b> Grilled provolone cheese, eggplant, roasted peppers and prosciutto	13
<b>ESCARGOTS</b> Snails in a garlic and parsley sauce	14	<b>PULPO A LA CATULA</b> Grilled octopus in virgin olive oil, garlic lemon and paprika sauce	15
<b>TUNA TARTARE*</b> Freshly ground tuna with purple onion, baby cilantro and capers in honey-oyster sauce	15	<b>FRITTO MISTO</b> Squid, shrimp and scallops fried in Canola oil	15
		<b>TABLA SURTIDAS</b> Prosciutto, cantimpalo, manchego, mahon and parmesan cheeses	16