


RAW BAR

FRESH BLUE POINT OYSTERS*	½ Doz 18 1 Doz 30
Oysters with lemon, mignonette and cocktail sauces	
SHRIMP COCKTAIL*	15
Jumbo shrimp with cocktail sauce	
TUNA TARTARE*	15
Freshly ground tuna with purple onion, baby cilantro and capers in honey-oyster sauce	
SALMON CARPACCIO*	13
Thin slices of raw salmon with arugula and capers in a lemon aioli sauce	
BEEF CARPACCIO*	15
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	

HOT APPETIZERS

OYSTER ROCKEFELLER	½ Doz 18 Doz 30
Original recipe	
FRIED OYSTERS	½ Doz 18 1 Doz 30
Fresh oyster with cocktail and tartar sauces	
ESCARGOTS	14
Snails in a garlic and parsley sauce	
PORTOBELLO ALLA MAMA	13
Filled with spinach with provolone in a sun-dried tomato balsamic vinegar	
CRAB CAKE	13
Original Maryland recipe	
GRILLED SAUSAGES	10
Argentine-style grilled sausages with French fries and chimichurri sauce	
PROVOLETA AL PROSCIUTTO	13
Grilled provolone topped with prosciutto, eggplant and roasted peppers	
TOSTONES A LA CATULA (2 p/s)	12
With saffron risotto and pan-seared tuna medallion with sesame seeds	
YUQUITAS RELLENAS DE CAMAROMES (2 p/s)	13
Yucca basket with shrimp and melted provolone cheese in a lobster sauce	
FRITTO MISTO	15
Squid, shrimp and scallops fried in Canola oil	
SEARED SCALLOPS	15
Gomae spinach and roasted red peppers in a lemon butter sauce	

TAPAS

CHISTORRA A LA SIDRA	10
Sautéed Spanish sausage with apple cider sauce	
CROQUETAS DE BACALAO (4 p/s)	10
Codfish croquettes with guava sauce	
GAMBAS AL AJILLO	13
Shrimp sautéed in a garlic and virgin olive oil sauce	
CAMARONES A LA PARRILLA	13
Grilled shrimp with white wine and soy sauce	
PULPO A LA CATULA	15
Grilled octopus in virgin olive oil, garlic lemon and paprika sauce	
BOQUERONES FRITO	13
Fried Anchovies	
ALMEJAS A LA MARINERA	12
Fresh clams in a marinara sauce	
QUESO MANCHEGO CON MERMELADA	10
Slices of Manchego cheese with guava marmalade	
TABLA SURTIDAS	16
Prosciutto, cantimpalo, manchego, mahon and parmesan cheeses	

SOUP AND SALADS

SOUP OF THE DAY	6
CATULA GARDEN SALAD	9
Mixed greens, tomato, hearts of palm, shaved carrots, vinaigrette, mandarin orange and strawberries topped with parmesan cheese	
<i>with Chicken</i>	
<i>with Shrimp</i>	
<i>with Churrasco</i>	
CAESAR SALAD	9
Traditional Caesar Salad with croutons and shaved parmesan cheese	
<i>with Anchovies</i>	
<i>with Chicken</i>	
<i>with Shrimp</i>	
CAPRESE SALAD	12
Bufala mozzarella with beefsteak tomatoes and fresh basil	
SPINACH & SALMON SALAD	17
Dried cranberries and clementine segments with cranberry vinaigrette	

FRESH SEAFOOD

PESCADO PRESIDENCIAL (easy to eat)	M/P
Whole fried fish served with the spine removed with white rice and toston	
RED SNAPPER	26
Sautéed with roasted red peppers, asparagus and onions in white wine oyster sauce	
SUNSET SNAPPER	26
Sautéed with artichokes and sun-dried tomatoes in white wine lemon sauce	
CORVINA CATULA	27
Crusted fish chunks topped with onions served with white rice and toston	
CORVINA AL CHAMPAGNE	27
Corvina in champagne citric mustard sauce	
BRANZINO (Sautéed with different sauce options)	26
A La Livornese or Al Limon or Picatta or Al Ajillo	
TUNA SUNRISE	24
Grilled Tuna Steak with sesame oil, lime, ginger and soy sauce	
SALMON ARAGOSTA	24
Filet of salmon with crab meat in creamy lobster sauce	
SALMON A LA PERA	24
Filet of salmon sautéed with fresh pears in white zinfandel sauce	
CAMARONES ENCHILADOS A LA CATULA	24
Shrimp sautéed with green pepper and tomato sauce served with champagne risotto and toston	
LOBSTER A LA CATULA	35
A lobster tail filled with Malanga puree and served with crab meat and fresh clams risotto	
LANGOSTA ENCHILADA	35
Lobster tail, fresh seafood, tomato sauce with white rice and toston	
PASTA & RISOTTO	
LINGUINI FRUTTI DI MARE	26
Shrimp, mussels, calamari, clams, fish, scallops sautéed in a tomato clam sauce	
SPAGHETTI ALLE VONGOLE E GAMBERI	25
Spaghetti sautéed with shrimp, clams, roasted garlic, sun-dried tomatoes and artichokes in white clam sauce	
RICOTTA & SPINACH RAVIOLI	19
Filled with ricotta and spinach in a pink sauce	
MEZZALUNA DI GRANCHIO	21
Filled with crabmeat in a creamy lobster sauce, topped with baby shrimp	
RAVIOLI DI MIAMI	19
Filled with pork and sweet plantains topped with black bean puree sauce	
LOBSTER RAVIOLI	22
Filled with lobster in a porto and blueberry sauce	
RISOTTO DI MARE	26
Fresh shrimp, calamari, clams, fish, scallop sautéed in a tomato clam sauce	
RISOTTO DI GAMBERI	25
Shrimp and asparagus cooked in saffron	
RISOTTO DE MASITAS	21
Black bean risotto with pork chunks (masitas), sweet plantains and pickled red onions	
RISOTTO DI MANZO AL PORCINI	24
Diced beef tenderloin and porcini mushrooms in red wine sauce	
SCALLOP RISOTTO	25
Scallops with saffron risotto in green sauce	

ENTREE

GRILLED CHICKEN BREAST	22
Grilled tender chicken breast (A La Livornese, Picatta or Marsala)	
ESTELA CHICKEN	23
Grilled Chicken Breast topped with cooked or raw onion and parsley with white rice and toston on the side.	
BREAST OF DUCK	24
Caramelized with brown sugar in balsamic honey sauce	
CENTER-CUT FILET MIGNON 10 OZ	38
Grilled center-cut tenderloin	
NEW YORK STRIP 12 OZ	35
Grilled choice Angus top-sirloin steak	
SKIRT STEAK (CHURRASCO)	10oz 27 16oz 32
Grilled Choice Angus, Argentine-cut entraña	
LOLA STEAK (Cuban Style)	32
Natural black angus sirloin beef, topped with cooked or raw onion and parsley with white rice and toston on the side.	
VEAL SCALLOPINI VALDOSTANA	29
Topped with prosciutto and provolone cheese in a demi-glace sauce	
FILET MIGNON CATULA	42
Filled with goat cheese and roasted peppers and topped with roasted garlic, rosemary and red wine sauce	
OSSO BUCCO MILANESE	39
Veal shank cooked in vegetable ragu sauce with saffron risotto Milanese	
GRILLED BABY RACK OF LAMB (2 options)	38
• Topped with our tangy Coca Cola® mint sauce OR	
• Sautéed with garlic, olive oil, balsamic vinegar and rosemary	