

RAW BAR

FRESH BLUE POINT OYSTERS* ½ Doz 18 | 1 Doz 30
Oysters with lemon, mignonette and cocktail sauces

TUNA TARTARE* 15
Freshly ground tuna with purple onion, baby cilantro and capers in honey-oyster sauce

SALMON CARPACCIO* 15
Thin slices of raw salmon with arugula and capers in a lemon aioli sauce

BEEF CARPACCIO* 17
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

SHRIMP COCKTAIL* 15
Jumbo shrimp with cocktail sauce

APPETIZERS

OYSTERS ROCKEFELLER ½ Doz 18 | Doz 30
Original recipe

ESCARGOTS 15
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 11
Argentine-style grilled sausages with French fries and chimichurri sauce

PROVOLETA AL PROSCIUTTO 13
Grilled provolone topped with prosciutto, eggplant and roasted peppers

BRUSCHETTA ALLA CAPRESE (3 p/s) 10
Sliced bread topped with a mixture of fresh diced tomatoes, basil, fresh mozzarella, garlic and extra virgin olive oil

TOSTONES A LA CATULA (2 p/s) 12
With saffron risotto and pan-seared tuna medallion with sesame seeds

YUQUITAS RELLENAS DE CAMARONES (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 16
Grilled octopus in virgin olive oil, garlic lemon and paprika sauce

TRIO DE PIQUILLOS 13
Stuffed with goat cheese and walnuts in a saffron sauce

BOQUERONES FRITOS 13
Fried anchovies

BOQUERONES EN VINAGRE 13
Anchovies in vinegar

ALMEJAS A LA MARINERA 13
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 8

CATULA GARDEN SALAD 10
Mixed greens, tomato, hearts of palm, shaved carrots, vinaigrette, mandarin orange and strawberries topped with parmesan cheese with Chicken 16 - with Shrimp 18 - with Churrasco 21

CAESAR SALAD 10
Traditional Caesar Salad with croutons and shaved parmesan cheese with Anchovies 14 / with Chicken 16 / with Shrim 18

CAPRESE SALAD 13
Bufala mozzarella with beefsteak tomatoes and fresh basil

SPINACH & SALMON SALAD 18
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 29
Sautéed with roasted red peppers, asparagus and onions in white wine oyster sauce

SUNSET SNAPPER 29
Sautéed with artichokes and sun-dried tomatoes in white wine lemon sauce

CORVINA CATULA 29
Cruised fish chunks topped with onions served with white rice and toston

CORVINA AL CHAMPAGNE 29
Corvina in champagne citric mustard sauce

BRANZINO (Sautéed with different sauce options) 29
Al Limon or Picatta or Al Ajillo

TUNA SUNRISE 26
Grilled Tuna Steak with sesame oil, lime, ginger and soy sauce

SALMON ARAGOSTA 26
Filet of salmon with crab meat in creamy lobster sauce

SALMON A LA PERA 26
Filet of salmon sautéed with fresh pears in white zinfandel sauce

CAMARONES ENCHILADOS A LA CATULA 26
Shrimp sautéed with green pepper and tomato sauce served with champagne risotto and toston

LOBSTER A LA CATULA M/P
A lobster tail filled with Malanga puree and served with crab meat and fresh clams risotto

LANGOSTA ENCHILADA M/P
Lobster tail, fresh seafood, tomato sauce with white rice and toston

PASTA & RISOTTO

LINGUINI FRUTTI DI MARE 29
Shrimp, mussels, calamari, clams, fish, scallops sautéed in a tomato clam sauce

SPAGHETTI ALLE VONGOLE E GAMBERI 29
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 22
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 25
Filled with lobster in a creamy lobster sauce

RISOTTO DI MARE 29
Fresh shrimp, calamari, clams, fish, scallop sautéed in a tomato clam sauce

RISOTTO DI GAMBERI 29
Shrimp and asparagus cooked in saffron

RISOTTO DE MASITAS 23
Black bean risotto with pork chunks (masitas), sweet plantains and pickled red onions

RISOTTO DI MANZO AL PORCINI 29
Diced beef tenderloin and porcini mushrooms in red wine sauce

SCALLOP RISOTTO 27
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 25
Caramelized with brown sugar in balsamic honey sauce

CENTER-CUT FILET MIGNON 39
Grilled center-cut tenderloin 10oz

NEW YORK STRIP 36
Grilled choice Angus top-sirloin steak 12oz

SKIRT STEAK (CHURRASCO) 8oz 24 | 12oz 32
Grilled Choice Angus, Argentine-cut entraña

VACIO (Argentine Style) 21
USDA Choice Beef flat meat steak 8oz

LOLA STEAK (Cuban Style) 29
Natural black angus sirloin beef, topped with cooked or raw onion and parsley with white rice and toston on the side.

VEAL SCALLOPINI VALDOSTANA 27
Topped with prosciutto and provolone cheese in a demi-glace sauce

FILET MIGNON CATULA 39
Filled with goat cheese and roasted peppers and topped with roasted garlic, rosemary and red wine sauce

OSSO BUCCO MILANESE 38
Veal shank cooked in vegetable ragu sauce with saffron risotto Milanese

GRILLED BABY RACK OF LAMB (2 options) 36
• Topped with our tangy Coca Cola® mint sauce OR
• Sautéed with garlic, olive oil, balsamic vinegar and rosemary

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
THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS