

First Course

SOUP OF THE DAY

CAESAR OR HOUSE SALAD

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

Second Course

CATCH OF THE DAY IN LOBSTER SAUCE

Fresh fish in creamy lobsters 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

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

VACIO (Argentine Style)

USDA Choice beef flat meat steak 8oz

VEAL SCALLOPINI PICATA

Sauteed with capers in white wine lemon sauce

Third Course

DESSERT

Crêpe de Dulce de Leche o Nutella and vanilla bean ice cream

DESSERT (OPTIONAL)

Flan de Coco, 3 Guayaba, Creme Brulee & Sweet Pear (available for an additional \$1.95) | Chocolate Souffle (available for an additional \$2.95)

(NOT PART OF SPECIALS)

FRESH 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
OYSTERS 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	15	GRILLED SAUSAGES Argentine-style grilled sausages with French fries and chimichurri sauce	11
BEEF CARPACCIO* Thin slices of raw beef tenderloin, arugula, capers and shaved parmesan in a lemon mustard aioli sauce	17	HONGOS RELLENOS Mushrooms Stuffed with Feta cheese and peppers	10
CEVICHE CATULA* Corvina, red onion, pepper, celery, cilantro and lime	15	PROVOLETA AL PROSCIUTTO Grilled provolone cheese, eggplant, roasted peppers and prosciutto	13
ESCARGOTS Snails in a garlic and parsley sauce	15	PULPO A LA CATULA Grilled octopus in virgin olive oil, garlic lemon and paprika sauce	16
TUNA TARTARE* Freshly ground tuna with purple onion, baby cilantro and capers in honey-oyster sauce	15	FRITTO MISTO Squid, shrimp and scallops fried in Canola oil	15
TRIO DE PIQUILLOS Stuffed with goat cheese and walnuts in a saffron sauce	13	SHRIMP COCKTAIL* Jumbo shrimp with cocktail sauce	15
BOQUERONES FRITOS Fried anchovies	13	TABLA SURTIDA* Prosciutto, cantimpalo, manchego, mahon and parmesan cheeses	16