

international fusion cuisine



PESCADO PRESIDENCIAL (easy to eat) Whole fried fish served with the spine removed, white rice and toston	M/P	TUNA SUNRISE Grilled Tuna Steak with sesame oil, lime, ginger and soy sauce	26
CATCH OF THE DAY IN LOBSTER SAUCE Fresh fish in creamy lobster sauce	30	SALMON ARAGOSTA Filet of salmon with crab meat in creamy lobster sauce	27
SUNSET SNAPPER Sauteed with artichokes, sun-dried tomatoes in white wine lemon sauce	30	SALMON A LA PERA Filet of salmon sautéed with fresh pears in white zinfandel sauce	27
CORVINA CATULA Crusted fish chunks topped with onions, white rice and toston	32	CAMARONES ENCHILADOS A LA CATULA Shrimp sauteed with green pepper and tomato sauce served with champagne risotto or white rice and toston	26
CORVINA AL CHAMPAGNE Corvina in champagne citric mustard sauce	32	LOBSTER A LA CATULA A lobster tail filled with malanga puree and served with crab meat and fresh clam risotto	M/P
BRANZINO (Sauteed with different sauce options) Al Limon or Picatta or Al Ajillo	30	LANGOSTA ENCHILADA Lobster tail, fresh seafood, tomato sauce, white rice and toston	M/P

PASTAS & RISOTTOS

LINGUINI FRUTTI DI MARE Shrimp, mussels, calamari, clams, fish, scallops in a tomato clam sauce	32	RISOTTO DI MARE Fresh shrimp, calamari, clams, fish and scallops sautéed in a tomato clam sauce	32
SPAGHETTI ALLE VONGOLE E GAMBERI Spaghetti sautéed with shrimp, clams, roasted garlic, sun-dried tomatoes and artichokes in white clam sauce	32	RISOTTO DI GAMBERI Shrimp and asparagus cooked in saffron	29
RICOTTA & SPINACH RAVIOLI Filled with ricotta and spinach in a pink sauce	19	RISOTTO DE MASITAS Black bean risotto with pork chunks (masitas), sweet plantains and pickled red onions	25
MEZZALUNA DI GRANCHIO Filled with crabmeat in a creamy lobster sauce, topped with baby shrimp	22	RISOTTO DI MANZO AL PORCINI Diced beef tenderloin and porcini mushrooms in red wine sauce	29
RAVIOLI DI MIAMI Filled with pork and sweet plantains topped with black bean puree sauce	19	SCALLOP RISOTTO Scallops with saffron risotto in green sauce	30
LOBSTER RAVIOLI Filled with lobster in a creamy lobster sauce	25		

POULTRY & MEAT

CHICKEN BREAST Sauteed with different sauce options (Picatta or Marsala)	23	LOLA STEAK (Cuban Style) Natural black angus sirloin beef, topped with cooked or raw onion and parsley with white rice and toston on the side.	29
ESTELA CHICKEN Grilled Chicken Breast topped with cooked or raw onion and parsley with white rice and toston on the side	23	FILET MIGNON CATULA Filled with goat cheese and roasted peppers and topped with roasted garlic rosemary and red wine sauce	42
BREAST OF DUCK Caramelized with brown sugar in balsamic honey sauce	26	VEAL SCALLOPINI VALDOSTANA Topped with prosciutto and provolone cheese in a demi-glace sauce	29
CENTER-CUT FILET MIGNON Grilled choice center-cut tenderloin 8oz	42	OSSO BUCCO MILANESE Veal shank cooked in vegetable ragu sauce with saffron risotto Milanese	39
RIBEYE STEAK Grilled boneless ribeye Black Angus steak 12oz	42	BABY RACK OF LAMB A LA COCA COLA Grilled baby rack of lamb topped with our tangy Coca Cola® mint sauce	37
NEW YORK STRIP Grilled upper choice Angus top-sirloin steak 12oz	36	ROASTED GARLIC BABY RACK OF LAMB Sauteed with garlic, olive oil, balsamic vinegar and rosemary	37
SKIRT STEAK (CHURRASCO) Grilled Choice Angus, Argentine-cut entraña	8oz 24 12oz 32		
VACIO (Argentine Style) USDA Choice Beef flat meat steak 8oz	22		

EXTRA SIDES

ASPARAGUS	7	PASTA	7	SAUTEED SPINACH	6
FRENCH FRIES	5	RISOTTO	12	GARLIC TOSTONES	6
GARLIC MARIQUITAS	6	SAUTEED MUSHROOMS	6	MIXED VEGETABLES	6
MASHED POTATOES	5	SWEET PLANTAIN	5	WHITE RICE	5

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

All sculptures and paintings on display in the restaurant are for sale