



international fusion cuisine

\$125 All Inclusive Dinner Menu

Starters

SOUP OF THE DAY

CROQUETAS DE BACALAO (4 p/s)
Codfish croquettes with guava sauce

CROQUETAS DE CHORIZO CANTIMPALO (4 p/s)
Cantimpalo sausage croquettes

ESCARGOTS
Snails in a garlic and parsley sauce

CRAB CAKE
Original Maryland recipe

GRILLED SAUSAGES
Argentine-style grilled sausages with French fries and chimichurri

CAPRESE SALAD
Bufala mozzarella with beefsteak tomatoes and fresh basil

CATULA GARDEN SALAD
Mixed greens, tomato, hearts of palm, shaved carrots, vinaigrette, mandarin orange and strawberries topped with parmesan cheese

Entree

FRESH BRANZINO
Al Limon or Picatta or Al Ajillo

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

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

BREAST OF DUCK
Caramelized with brown sugar in balsamic honey sauce

CENTER-CUT FILET MIGNON
Grilled choice center-cut tenderloin 8oz

SKIRT STEAK (CHURRASCO)
Grilled Choice Angus, Argentine-cut entraña 8oz

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

Dessert

COCONUT FLAN
Coconut custard, dulce de leche, burnt sugar syrup

TRES GUAYABA
Guava custard, guava shell, guava marmalade, cream cheese

CREPE
Dulce de leche, vanilla bean ice cream

Beverages

Soda • Iced or Hot Tea • American Coffee • Espresso Coffee

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