

international fusion cuisine

First Course

SOUP OF THE DAY

CAESAR OR HOUSE SALAD

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

CROQUETAS DE BACALAO O DE CHORIZO DE CANTIMPALO (4 p/s)

Second Course

CATCH OF THE DAY IN LOBSTER SAUCE

Fresh fish in creamy lobster 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 sauce, 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, Tres Guayaba, Creme Brulee and Sweet Pear available for an additional \$1.95

Chocolate Souffle available for an additional \$2.95

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PICA PICA
menu
RAW BAR
FRESH OYSTERS* ½ Doz 18 | 1 Doz 30
 With lemon, mignonette and cocktail sauces

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

SALMON CARPACCIO* 16
 Thin slices of raw salmon with arugula and capers in a lemon aioli sauce

BEEF CARPACCIO* 17
 Raw beef tenderloin, arugula, capers and parmesan in a lemon mustard aioli sauce

CEVICHE CATULA* 17
 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

HONGOS RELLENOS 10
 Mushrooms Stuffed with Feta cheese and peppers

CRAB CAKE 13
 Original Maryland recipe

GRILLED SAUSAGES 11
 Argentine-style grilled sausages with French fries and chimichurri sauce

PROVOLETA CATULA 14
 Grilled provolone topped with Serrano Ham, eggplant and roasted peppers

TOSTONES A LA CATULA (2 p/s) 14
 Tostones with saffron risotto and pan-seared tuna medallion with sesame seeds

YUQUITAS RELLENAS DE CAMARONES (2 p/s) 14
 Yucca basket with shrimp and melted provolone cheese in a lobster sauce

FRITTO MISTO 16
 Squid, shrimp and scallops fried in Canola oil

SEARED SCALLOPS 17
 Gomae spinach and roasted red peppers in a lemon butter sauce

TAPAS
CHISTORRA A LA SIDRA 11
 Sauteed Spanish sausage with apple cider sauce

CROQUETAS DE BACALAO (4 p/s) 10
 Codfish croquettes with guava sauce

CROQUETAS DE CANTIMPALO (4 p/s) 11
 Spanish chorizo croquettes

GAMBAS AL AJILLO 14
 Shrimp sauteed in a garlic and virgin olive oil sauce

CAMARONES A LA PARRILLA 14
 Grilled shrimp with white wine and soy sauce

PULPO A LA CATULA 18
 Grilled octopus in virgin olive oil, garlic lemon and paprika sauce

TRIO DE PIQUILLOS 14
 Roasted peppers stuffed with goat cheese and walnut in a saffron sauce

BOQUERONES FRITOS 13
 Fried anchovies

BOQUERONES EN VINAGRE* 13
 Fresh anchovies in vinegar

EL MATRIMONIO (3 p/s) 12
 Boquerones in vinegar and anchovies in olive oil

ALMEJAS A LA MARINERA 13
 Fresh clams in a marinara sauce

ALCACHOFA SALTEADA CON JAMON IBERICO 9
 Sauteed Artichoke with Iberian Ham

MONTADITOS DE CATULA
MONTADITOS DE BOQUERON (2 p/s) 10
 Anchovy, roasted pepper and house tomato sauce

MONTADITOS DE JAMON SERRANO (2 p/s) 10
 Serrano ham, Manchego cheese and tomato slice

MONTADITOS DE SALMON (2 p/s) 12
 Fresh salmon, cream cheese and soya sauce

MONTADITOS CAPRESE (2 p/s) 10
 Tomatoes, basil, mozzarella, garlic and extra virgin olive oil

CHEESES | QUESOS
MANCHEGO 9

MAHON 9

CABRA AL VINO 9

QUESO MANCHEGO CON GUAVA 10
 Slices of Manchego cheese with guava marmalade

SURTIDO DE QUESOS ESPANOL 18
 Murcia Al Vño, Idiazabal and Manchego

JAMONES | EMBUTIDOS
JAMON IBERICO DE BELLOTA 100% 35
 Iberian Ham

JAMON SERRANO 15
 Serrano Ham

TABLA DE EMBUTIDOS 16
 Iberian Sausage and Salchichon (Salami)

TABLA CATULA 30
 Iberian Bellota Ham 100%, Sausage, Salami, and Manchego

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