

international fusion cuisine

**SPECIAL #1**

**3 COURSE MEAL \$19.95**

Plus Sales Tax & Gratuity

*First Course*

**SOUP OF THE DAY**  
**HOUSE SALAD**

*Second Course*

**SPAGHETTI ALLA NOAH**

Chicken and argentinian sausage in marinara or pink sauce

**FETTUCCINE A LA CARBONARA**

Fettuccine pasta with Pecorino cheese, pancetta, egg and onion

**LINGUINI PUTTANESCA**

With anchovies, fresh tomatoes, black olives, onions and capers

**SPAGHETTI WITH MEATBALL**

Spaghetti and meatball in marinara sauce

**PENNE VODKA**

Penne pasta with vodka pink sauce

**PENNE BOLOGNESE**

With ground meat and marinara sauce

**RAVIOLI RICOTTA & SPINACH**

Filled with ricotta and spinach in pink sauce

**RAVIOLI MIAMI**

Filled with pork and sweet plantains over a toston in a black bean puree cream sauce and sour cream green onions

**CANNELONI DI POLLO**

Filled with chicken in pink sauce

**CANNELONI DI RICOTTA & SPINACH**

Filled with ricotta and spinach in pink sauce

**LASAGNA DI CARNE**

Ground beef, mozzarella and parmesan cheese in pink sauce

**BREAST CHICKEN**

Sauteed with different sauce options (Picatta or Marsala)

*Third Course*

**DESSERT**

Nutella or Dulce de Leches Crepe with vanilla bean ice cream

**DESSERT (OPTIONAL)**

These desserts available for an additional \$3.95

Coconut Flan  
Tres Guayaba  
Crème Brulée  
Sweet Pear

**SPECIAL #2**

**3 COURSE MEAL \$27.95**

Plus Sales Tax & Gratuity

*First Course*

**SOUP OF THE DAY**  
**HOUSE SALAD**

*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

**SCALLOP RISOTTO**

Scallops with saffron risotto in green sauce

**BREAST OF DUCK**

Caramelized with brown sugar in balsamic honey sauce

**VACIO (Argentine Style)**

USDA Choice Beef flat meat steak 8oz

**VEAL SCALOPPINI (sauteed with different sauce options)**

Picatta or Marsala

*Third Course*

**DESSERT**

Nutella or Dulce de Leches Crepe with vanilla bean ice cream

**DESSERT (OPTIONAL)**

These desserts available for an additional \$3.95

Coconut Flan  
Tres Guayaba  
Crème Brulée  
Sweet Pear

**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*

## international fusion cuisine

**RAW BAR**

<b>FRESH OYSTERS*</b> Oysters with lemon, mignonette and cocktail sauces	1/2 Doz 18   1 Doz 30	<b>BEEF CARPACCIO*</b> Thin slices of raw beef tenderloin, arugula, capers and shaved parmesan in a lemon mustard aioli sauce	17
<b>TUNA TARTARE*</b> Freshly ground tuna with purple onion, baby cilantro and capers in honey-oyster sauce	15	<b>CEVICHE CATULA*</b> Corvina, red onion, pepper, celery, cilantro and lime	17
<b>SALMON CARPACCIO*</b> Slices of raw salmon with arugula and capers in a lemon aioli sauce	16	<b>SHRIMP COCKTAIL*</b> Jumbo shrimp with cocktail sauce	15

**HOT APPETIZERS**

<b>OYSTERS ROCKEFELLER</b> Original recipe	1/2 Doz 18   1 Doz 30	<b>PROVOLETA CATULA</b> Grilled provolone with Serrano ham, eggplant and roasted peppers	14
<b>TOSTONES A LA CATULA (2 p/s)</b> With saffron risotto and pan-seared tuna medallion with sesame seeds	14	<b>YUQUITAS RELLENAS DE CAMARONES (2 p/s)</b> Yucca basket with shrimp, melted provolone cheese in a lobster sauce	14
<b>ESCARGOTS</b> Snails in a garlic and parsley sauce	15	<b>FRITTO MISTO</b> Squid, shrimp and scallops fried in Canola oil	16
<b>PORTOBELLO ALLA MAMA</b> Filled with spinach with provolone in a sun-dried tomato balsamic vinegar	13	<b>HONGOS RELLENOS</b> Mushrooms stuffed with Feta cheese and peppers	10
<b>CRAB CAKE</b> Original Maryland recipe	13	<b>SEARED SCALLOPS</b> Gomae spinach and roasted red peppers in a lemon butter sauce	17
<b>GRILLED SAUSAGES</b> Argentine-style grilled sausages with French fries and chimichurri	11		

**TAPAS ESPAÑOLAS**

<b>TAPAS</b>		<b>MONTADITOS DE CATULA</b>	
<b>CHISTORRA A LA SIDRA</b> Sautéed Spanish sausage with apple cider sauce	11	<b>MONTADITOS DE BOQUERON (2 p/s)</b> Anchovy, roasted pepper and house tomato sauce on bread slices	10
<b>CROQUETAS DE BACALAO (4 p/s)</b> Codfish croquettes with guava sauce	10	<b>MONTADITOS DE JAMON SERRANO (2 p/s)</b> Serrano ham, Manchego cheese and tomato slice on bread slices	10
<b>CROQUETAS DE CHORIZO CANTIMPALO (4 p/s)</b> Cantimpalo sausage croquettes	11	<b>MONTADITOS DE SALMON (2 p/s)</b> Fresh salmon, cream cheese and soya sauce on bread slices	12
<b>GAMBAS AL AJILLO</b> Shrimp sautéed in a garlic and virgin olive oil sauce	14	<b>MONTADITOS CAPRESE (2 p/s)</b> Tomatoes, basil, mozzarella, garlic and extra virgin olive oil on bread slices	10
<b>CAMARONES A LA PARRILLA</b> Grilled shrimp with white wine and soy sauce	14	<b>CHEESES   QUESOS</b>	
<b>PULPO A LA CATULA</b> Grilled octopus in virgin olive oil, garlic lemon and paprika sauce	18	<b>MANCHEGO</b>	9
<b>TRIO DE PIQUILLOS</b> Stuffed with goat cheese and walnuts in a saffron sauce	14	<b>MAHON</b>	9
<b>BOQUERONES FRITOS</b> Fried anchovies	13	<b>CABRA LA VINO</b>	9
<b>BOQUERONES EN VINAGRE*</b> Fresh anchovies in vinegar	13	<b>QUESO MANCHEGO CON GUAYABA</b> Slices of Manchego cheese with guava marmalade	10
<b>EL MATRIMONIO (3 p/s)</b> Boqueron in vinegar and anchovy in olive oil	12	<b>SURTIDO DE QUESOS ESPAÑOLES</b> Manchego, Mahon and Cabra al Vino	18
<b>ALMEJAS A LA MARINERA</b> Fresh clams in a marinara sauce	13	<b>HAM - JAMONES</b>	
<b>ALCACHOFA SALTEADA CON JAMON IBERICO 100%</b> Sautéed Artichoke with Iberian Ham	9	<b>JAMON IBERICO DE BELLOTA 100%</b> Iberian Ham	35
		<b>JAMON SERRANO</b> Serrano Ham	15
		<b>TABLA DE EMBUTIDOS IBERICOS</b> Iberian Sausage and Salchichon (Salami)	16
		<b>TABLA CATULA</b> Iberian Bellota Ham 100%, Sausage, Salami and Manchego cheese	30

**SALADS**

<b>SOUP OF THE DAY</b>	8	<b>CATULA GARDEN SALAD</b> 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	10
<b>CAPRESE SALAD</b> Bufala mozzarella with beefsteak tomatoes and fresh basil	13	<b>CAESAR SALAD</b> Traditional Caesar Salad with croutons and shaved parmesan cheese with Anchovies 14 / Chicken 16 / with Shrimp 18	10
<b>SPINACH &amp; SALMON SALAD</b> Dried cranberries and clementine segments with cranberry vinaigrette	18		

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