

# **DINNER MENU**

3-COURSE MEAL \$45 P/P PLUS SALES TAX & GRATUITY

### STARTER

(Choice of)

**GRILLED SAUSAGES** 

Argentine-style sausages,

french fries, and

chimichurri sauce

ENTREE

(Choice of)

Sauteed with artichokes and sun-dried tomatoes in

## CROQUETAS DE BACALAO

Three codfish croquettes with quava sauce

#### **BEEF CARPACCIO**

Sliced raw beef tenderloin, arugula, capers, and parmesan in a lemon mustard aioli

#### **SUNSET SNAPPER**

a white wine lemon sauce

#### LINGUINI FRUTTI DI MARE

Shrimp, mussels, calamari, clams, fish, and scallops sauteed in a tomato clam sauce

#### **CORVINA ARAGOSTA**

Filet of corvina with crab meat in a creamy lobster sauce

#### **BREAST OF DUCK**

Caramelized with brown sugar in balsamic honey sauce

#### 12 OZ. SKIRT STEAK (CHURRASCO)

Grilled Choice Angus, Argentine-cut entraña

#### DESSERT

(Choice of)

#### **TRES GUAYABA**

Guava custard, guava shell, guava marmalade, and cream cheese

#### **CREPE**

Nutella or dulce de leche crepe served with vanilla bean ice cream

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.



### **HAPPY** HOUR

Monday - Friday, 4 pm - 8 pm

ALL DRINKS

**APPETIZERS** 

Bar/outdoor areas only, excludes wine bottles and beer





SOCIAL: @cafecatula

WEB: cafecatula.com

EMAIL: info@cafecatula.com



Scan the QR code to join our **PREFERRED** 

