

# PICA PICA

[ starters + snacks ]

## TAPAS

<b>CHISTORRA A LA SIDRA</b>	12
Sautéed Spanish sausages in apple cider sauce	
 <b>CROQUETAS DE BACALAO</b> (4 PCS)	11
Codfish croquettes with guava sauce	
 <b>CROQUETAS DE CANTIMPALO</b> (4 PCS)	12
Cantimpalo sausage croquettes with horseradish honey mustard sauce	
<b>GAMBAS AL AJILLO</b>	15
Shrimp sautéed in a garlic and virgin olive oil sauce	
<b>CAMARONES A LA PARRILLA</b>	15
Grilled shrimp, white wine, soy sauce	
 <b>PULPO A LA CATULA</b>	21
Grilled octopus in virgin olive oil, garlic lemon and paprika sauce	
<b>TRIO DE PIQUILLOS</b>	15
Roasted peppers stuffed with goat cheese & walnuts in a saffron sauce	
<b>BOQUERONES FRITOS</b>	14
Fried anchovies	
<b>BOQUERONES EN VINAGRE*</b>	14
Marinated white anchovies in vinegar	
<b>ALMEJAS A LA MARINARA</b>	14
Fresh clams in a marinara sauce	

## MONTADITOS

 <b>MONTADITOS SERRANO</b> (2 PCS)	11
Serrano ham, manchego, tomato	
<b>MONTADITOS MONTAÑA</b> (2 PCS)	11
Grilled sausage, fried plantain, and special house sauce	
<b>MONTADITOS CAPRESE</b> (2 PCS)	11
Tomato, mozzarella, garlic, basil, olive oil	
<b>MONTADITOS SALMON*</b> (2 PCS)	13
Raw salmon, cream cheese, soy sauce	
<b>MONTADITOS CATULA</b> (2 PCS)	13
Grilled shrimp, creamy tuna spread, and balsamic glaze	

## RAW BAR

<b>FRESH OYSTERS**</b>	½ DZ 20 1 DZ 32	<b>BEEF CARPACCIO*</b>	18
With lemon, mignonette, and cocktail sauce		Sliced raw beef tenderloin, arugula, capers, parmesan, lemon mustard aioli	
 <b>TUNA TARTARE*</b>	16	<b>SALMON CARPACCIO*</b>	17
Ground tuna, onions, cilantro, capers in honey-oyster sauce		Sliced raw salmon, capers, arugula, lemon aioli	
<b>SHRIMP COCKTAIL*</b>	16	 <b>CEVICHE CATULA*</b>	18
Jumbo shrimp with cocktail sauce		Corvina, red onion, pepper, celery, cilantro, and lime	

## HOT APPETIZERS

<b>OYSTERS ROCKEFELLER</b>	½ DZ 20 1 DZ 32	<b>FRITTO MISTO</b>	17
Original recipe		Squid, shrimp & scallops fried in Canola oil	
 <b>ESCARGOT</b>	16	<b>PORTOBELLO ALLA MAMA</b>	14
Snails in a garlic and parsley butter sauce		Spinach-stuffed mushrooms with provolone in sun-dried tomato balsamic vinaigrette	
<b>HONGOS RELLENOS</b>	12	 <b>TOSTONES CATULA</b> (2 PCS)	16
Mushrooms stuffed with feta cheese and peppers		With saffron risotto & pan-seared tuna medallions with sesame seeds	
<b>SEARED SCALLOPS</b>	18	<b>GRILLED SAUSAGES</b>	12
Gomae spinach and roasted red peppers in a lemon butter sauce		Argentine sausages, fries, and chimichurri sauce	
<b>CRAB CAKE</b>	14	 <b>YUQUITAS RELLENAS DE CAMARONES</b> (2 PCS)	16
Original Maryland recipe		Yucca basket with shrimp and melted provolone cheese in a lobster sauce	
<b>PROVOLETA CATULA</b>	15		
Grilled provolone, serrano ham, eggplant, peppers			

## TABLAS

<b>MANCHEGO</b>	10	<b>SURTIDO DE QUESOS</b>	20
With guava marmalade		Manchego, Mahon, Black Truffled Sheep Cheese	
<b>MAHON</b>	10	<b>TABLA DE EMBUTIDOS</b>	18
With fig jam		Iberian Sausage & Salami	
<b>JAMON SERRANO</b>	16	 <b>TABLA CATULA</b>	32
<b>JAMON IBERICO DE BELLOTA 100%</b>	35	Iberian Bellota Ham 100%, Sausage, Salami, Manchego	

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. ITEMS MAY BE COOKED TO ORDER. A DISCRETIONARY 18% GRATUITY WILL BE INCLUDED FOR PARTIES OF 6 AND MORE.



### CATULA FAVORITE

\*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

**\$6, \$7, \$9** 25% OFF

APPETIZERS | ALL DRINKS

BAR/OUTDOOR AREAS ONLY. EXCLUDES WINE BOTTLES AND BEER



SCAN TO VIEW OUR HAPPY HOUR MENU



## GIFT CARDS

PHYSICAL GIFT CARDS MAY BE PURCHASED ON-SITE. E-GIFT CARDS ARE ALSO AVAILABLE ONLINE.

TO SEND AN E-GIFT CARD, SCAN HERE



## CONNECT

SOCIAL: @cafecatula

WEB: cafecatula.com

EMAIL: info@cafecatula.com



Scan the QR code to join our PREFERRED GUEST LIST

