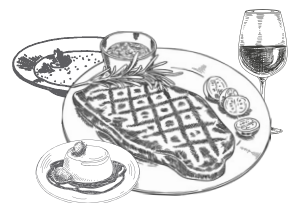




DINNER [especial]

MONDAY - THURSDAY | 4:00 PM - CLOSE
SUNDAY | 2:00 - 9:30 PM

Not applicable to parties of more than 10



3-COURSE MEAL and A GLASS OF HOUSE WINE [\$45+]

STARTER

(Choice of)

SOUP OF THE DAY 🍴
Cup of our freshly made handcrafted soup

HOUSE SALAD
Mixed greens, tomatoes, carrots, and vinaigrette,

CAESAR SALAD
Romaine lettuce with croutons and parmesan

CROQUETAS DE BACALAO (3 PCS) 🍴
Codfish croquettes with guava sauce

CROQUETAS DE CANTIMPALO (3 PCS) 🍴
Sausage croquettes with horseradish honey mustard sauce

ENTREE

(Choice of)

CATCH OF THE DAY
Fresh fish in creamy lobster sauce

FRESH BRANZINO 🍴
Sautéed with different sauce options (Alla Livornese, Piccata or Al Ajillo)

CAMARONES ENCHILADOS A LA CATULA 🍴
Shrimp sautéed in green peppers and tomato sauce, served with champagne risotto or white rice and toston

MEZZALUNA DI GRANCHIO
Crab-filled half-moon pasta in creamy lobster sauce, topped with baby shrimp

SALMON ARAGOSTA
Filet of salmon with crabmeat 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 GAMBERI
Shrimp and asparagus cooked in saffron

RISOTTO DI MASITAS 🍴
Black bean risotto with pork chunks, sweet plantains and pickled red onions

ESTELA CHICKEN 🍴
Grilled chicken breast with cooked or raw onions, parsley, white rice, and toston

BREAST OF DUCK *
Caramelized with brown sugar in balsamic honey sauce

VACIO (ARGENTINE STYLE) 🍴
USDA Choice Beef flat meat steak 8 oz

VEAL SCALOPPINE PICCATA
Sautéed with capers in white wine lemon sauce

DESSERT

(Choice of)

CRÊPE
Nutella or dulce de leche crêpe with vanilla bean ice cream

OPTIONAL DESSERTS
Available for an additional \$3:

Coconut Flan
Tres Guayaba 🍴
Crème Brûlée
Sweet Pear

Available for an additional \$4:
Chocolate Soufflé

HOUSE WINE

(Choice of)

RED WINES

Cabernet Sauvignon, California
Malbec, Argentina
Merlot, California

WHITE WINES

Chardonnay, California
Pinot Grigio, Italy
Sauvignon Blanc, Chile

SPARKLING WINES

Sparkling Extra Brut, Argentina
Prosecco Brut, Italy
Moscato, Italy

SOCIAL: @cafecatula

WEB: cafecatula.com

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🍴 CATULA FAVORITE

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
RESTAURANT AND ART GALLERY

*NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ** ALL PRICES ARE SUBJECT TO SALES TAX AND GRATUITY.