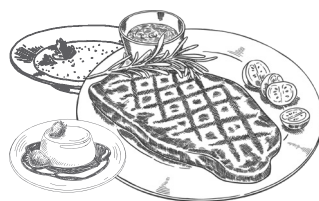




LUNCH [especiales]

MONDAY - FRIDAY, NOON TO 4 PM

Not applicable to parties of more than 10



SPECIAL #1 3-COURSE MEAL [\$26†]

STARTER

(Choice of)

SOUP OF THE DAY 🍴

Cup of our freshly made handcrafted soup

HOUSE SALAD

Mixed greens, tomatoes, carrots, & vinaigrette

CAESAR SALAD

Romaine lettuce, croutons & parmesan

ENTREE

(Choice of)

SPAGHETTI ALLA NOAH

With chicken and Argentinian sausage in marinara or pink sauce

FETTUCCINE A LA CARBONARA 🍴

With Pecorino cheese, pancetta, egg and onion

LINGUINI PUTTANESCA

With anchovies, tomatoes, olives, onions and capers

SPAGHETTI WITH MEATBALLS

Spaghetti and meatballs in marinara sauce

PENNE VODKA

Penne pasta with vodka pink sauce

PENNE BOLOGNESE

With ground meat and marinara sauce

RICOTTA & SPINACH RAVIOLI

Filled with ricotta and spinach in pink sauce

RAVIOLI MIAMI

Filled with pork and sweet plantains, and topped with a black bean puree, sour cream, and green onions

CANNELLONI DI POLLO

Filled with chicken in pink sauce

CANNELLONI DI RICOTTA & SPINACH

Filled with ricotta and spinach in pink sauce

LASAGNA DI CARNE 🍴

Ground beef, mozzarella and parmesan cheese in pink sauce

CHICKEN BREAST 🍴

Sautéed with different sauce options (Piccata or Marsala)

DESSERT

(Choice of)

CRÊPE

Nutella or dulce de leche crêpe with vanilla bean ice cream

OPTIONAL DESSERTS:

Available for an additional \$4:

- Coconut Flan
- Tres Guayaba 🍴
- Crème Brûlée
- Sweet Pear

SPECIAL #2 3-COURSE MEAL [\$32†]

STARTER

(Choice of)

SOUP OF THE DAY 🍴

Cup of our freshly made handcrafted soup

HOUSE SALAD

Mixed greens, tomatoes, carrots, & vinaigrette

CAESAR SALAD

Romaine lettuce, croutons & parmesan

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 & tomato sauce with champagne risotto or white rice & toston

MEZZALUNA DI GRANCHIO

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

SALMON ARAGOSTA

With crabmeat in creamy lobster sauce

SALMON A LA PERA 🍴

With fresh pears in White Zinfandel sauce

TUNA SUNRISE

With sesame oil, lime, ginger and soy sauce

RISOTTO DI MASITAS 🍴

Black bean risotto with pork chunks, 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 Upper Choice Beef flap meat steak 8 oz

VEAL SCALOPPINE

Sautéed with different sauce options (Piccata or Marsala)

DESSERT

(Choice of)

CRÊPE

Nutella or dulce de leche crêpe with vanilla bean ice cream

OPTIONAL DESSERTS:

Available for an additional \$4:

- Coconut Flan
- Tres Guayaba 🍴
- Crème Brûlée
- Sweet Pear

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.