



FRESH SEAFOOD

PESCADO PRESIDENCIAL (Easy to eat) Boneless whole fried fish, white rice and toston	44	TUNA SUNRISE Grilled tuna steak with sesame oil, lime, ginger and soy sauce	27
CATCH OF THE DAY Fresh fish in creamy lobster sauce	34	SALMON ARAGOSTA Salmon filet with crabmeat in creamy lobster sauce	30
SUNSET SNAPPER Sautéed with artichokes, sun-dried tomatoes in white wine lemon sauce	32	 SALMON A LA PERA Salmon filet sautéed with fresh pears in White Zinfandel sauce	30
CORVINA CATULA Crusted fish chunks topped with onions, white rice and toston	36	 CAMARONES ENCHILADOS A LA CATULA Shrimp sautéed with green peppers and tomato sauce, served with champagne risotto or white rice and toston	28
CORVINA AL CHAMPAGNE Corvina in champagne citric mustard sauce	36	LANGOSTA ENCHILADA Lobster tail, fresh seafood, tomato sauce, white rice and toston	46
 BRANZINO (Sautéed with different sauce options) Al Limón, Piccata, Alla livornese, or Al Ajillo	34	 LOBSTER TAIL A LA CATULA Lobster tail filled with malanga puree accompanied by risotto in a creamy crab sauce and topped with clams	46



POULTRY & MEATS



CHICKEN BREAST Sautéed with different sauce options (Piccata or Marsala)	25	FILET MIGNON Grilled tenderloin 8 oz	48
 ESTELA CHICKEN Grilled chicken breast with cooked or raw onions, parsley, white rice, and toston	25	FILET MIGNON CATULA Filled with goat cheese and roasted peppers, topped with roasted garlic rosemary and red wine sauce	48
BREAST OF DUCK* Caramelized with brown sugar in balsamic honey sauce	29	VEAL SCALOPPINE VALDOSTANA Topped with prosciutto and provolone cheese in a demi-glaze sauce	32
VACIO (ARGENTINE STYLE) Grilled flap meat steak 8 oz	26	 OSSO BUCCO MILANESE Veal shank cooked in vegetable ragu sauce with saffron risotto milanese	46
 SKIRT STEAK (Churrasco) Grilled Argentine-cut entraña	8 oz 28 12 oz 36	BABY RACK OF LAMB A LA COCA COLA® Grilled baby rack of lamb topped with our tangy Coca Cola® mint sauce	42
LOLA STEAK (Cuban Style) Top-sirloin palomilla steak with cooked or raw onions, parsley, white rice and toston	30	ROASTED GARLIC RACK OF LAMB Sautéed with garlic, olive oil, balsamic vinegar and rosemary	42
NEW YORK STRIP Grilled striploin steak 12 oz	40		
RIBEYE STEAK Grilled boneless ribeye 12 oz	46		



SOUPS & SALADS



 SOUP OF THE DAY Freshly made handcrafted soup	10	CATULA GARDEN SALAD Mixed greens, tomatoes, hearts of palm, carrots, olives, mandarin oranges, strawberries, vinaigrette, and parmesan	12
CAPRESE SALAD Bufala mozzarella with tomatoes, fresh basil, and olive oil	14	CAESAR SALAD Romaine lettuce with croutons and parmesan cheese	12
SPINACH & SALMON SALAD Dried cranberries, clementine segments, cranberry vinaigrette	20		
Add Anchovies	5	Add Chicken	8
		Add Shrimp	10
		Add Churrasco	12



EXTRA SIDES



 Asparagus	10	 Garlic Mariquitas	8	Mashed Potatoes	7	Pasta	9	Sautéed Mushrooms	8	Sweet Plantains	7
French Fries	7	Garlic Tostones	8	Mixed Vegetables	8	 Risotto	14	Sautéed Spinach	8	White Rice	7



PASTAS



 LINGUINI FRUTTI DI MARE Shrimp, mussels, calamari, clams, fish, scallops in tomato clam sauce	35
SPAGHETTI ALLE VONGOLE Sautéed with shrimp, clams, roasted garlic, sun-dried tomatoes, and artichokes in white clam sauce	34
RICOTTA & SPINACH RAVIOLI Filled with ricotta and spinach in a pink sauce	20
MEZZALUNA DI GRANCHIO Half-moon pasta filled with crabmeat in a creamy lobster sauce topped with baby shrimp	24
RAVIOLI DI MIAMI Filled with pork and sweet plantains, and topped with a black bean puree, sour cream, and green onions	22
 LOBSTER RAVIOLI Lobster-filled in creamy lobster sauce	28



RISOTTOS

RISOTTO DI MARE Fresh shrimp, calamari, mussels, clams, fish and scallops sautéed in a tomato clam sauce	35
RISOTTO DI GAMBERI Shrimp & asparagus cooked in saffron	30
 RISOTTO DE MASITAS Black bean risotto with pork chunks (masitas), sweet plantains, and pickled red onions	28
RISOTTO DI MANZO AL PORCINI Diced beef tenderloin, porcini mushrooms in red wine sauce	32
SCALLOP RISOTTO Scallops and saffron risotto in green sauce	32