



CAFÉ CATULA

RESTAURANT & ART GALLERY

7190 Southwest 87th Avenue, Miami FL., 33173
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LUNCH MENU

APPETIZERS

SOUP OF THE DAY	5
PROVOLETA AL PROSCIUTTO <i>Baked and grilled Argentine provolone topped with prosciutto and garnished with eggplant and roasted peppers</i>	10
CALAMARES FRITOS <i>Fried Calamari</i>	10
BEEF OR CHICKEN EMPANADAS (2 per serving) <i>Homemade Argentinine turnovers</i>	9
CHORIZOS ARGENTINOS (2 per serving) <i>Argentine-style sausage</i>	9
TOSTONES A LA CATULA (2 per serving) <i>Green plantains with risotto saffron and pan seared tuna medallion</i>	11
BEEF CARPACCIO <i>Thin slices of raw beef tenderloin served with a light mustard lemon sauce and topped with fresh Parmesan cheese</i>	12
SALMON CARPACCIO <i>Thin slices of wild salmon garnished with a fresh arugula salad in a lemon oil dressing</i>	11
CORVINA CEVICHE <i>Peruvian-Style</i>	12

SALADS

MONTAIN OF SALADS <i>Romaine lettuce, tomatoes, onion, boiled eggs topped with turkey breast in balsamic orange vinaigrette</i>	15
SPINACH & SALMON SALAD <i>Dried cranberries and clementine segments with cranberry vinaigrette</i>	15
CHICKEN SALAD <i>Arugula, endive, nuts, raisins with mango vinaigrette</i>	15
CHURRASCO STEAK SALAD <i>Arugula Skirt Steak Salad with Caramelized Pears, Pecans, and Gorgonzola</i>	16
CATULA GARDEN SALAD <i>Baby mixed greens, diced tomatoes, arugula and hearts of palms tossed in our house Italian vinaigrette</i>	8
CAESAR SALAD <i>Original recipe with Chicken</i>	15
CAESAR SALAD <i>Original recipe with Shrimp</i>	17
CAPRESE SALAD <i>Slices of imported bufala mozzarella with beefsteak tomatoes and fresh basil</i>	8

TAPAS ESPAÑOLAS

TABLAS DE JAMÓN, CANTIMPALO Y QUESO <i>Jamón ibérico y queso manchego</i>	16
CROQUETAS DE BACALAO (4 per serving) <i>Codfish croquettes</i>	9
CHISTORRAS A LA SIDRA <i>Grilled Spanish sausage links</i>	9
PULPO A LA CATULA <i>Grilled octopus in virgin olive oil, garlic, paprika sauce</i>	15
GAMBAS AL AJILLO <i>Shrimp sautéed in a garlic and virgin olive oil sauce</i>	15
CAMARONES A LA PARRILLA <i>Grilled shrimp</i>	15
BOQUERONES AL VINAGRE <i>Fresh anchovies in a vinegar sauce</i>	11

PASTA AND RISOTTO

SPAGHETTI DI POLLO <i>Mushroom, roasted pepper in Vodka Pink Sauce</i>	15
FETTUCCINE DI GAMBERI E CALAMARI <i>Sautéed shrimp, calamari, spinach, mushrooms agilio e olio</i>	17
LINGUINI FRUTTI DI MARE <i>Sautéed fresh seafood in white clam sauce</i>	21
RISOTTO DI POLLO ZAFRANO <i>Italian Arborio rice with chicken and asparagus in saffron</i>	16
RISOTTO DI GAMBERI <i>Shrimp and asparagus cooked in saffron</i>	18
RISOTTO DI MASITAS <i>Four cheeses risotto with black beans, sweet plantain topped with marinated fried pork</i>	16
RISOTTO DI SALMON <i>Salmon, asparagus, roasted peppers cooked in champagne</i>	17

HOMEMADE STUFFED PASTA

MEZZALUNA DI GRANCHIO <i>Half moon pasta filled with crab meat in a creamy lobster sauce</i>	17
TORTELLONI DI RICOTTA E PERA <i>With filletto pomodoro sauce</i>	15
CANNELONI DI POLLO <i>Filled with chicken in Alfredo or pink cream sauce</i>	14
CANNELONI DI MANZO <i>Filled with beef in Alfredo or pink cream sauce</i>	15
RAVIOLI DI MIAMI <i>Filled with pork and sweet plantains topped with black bean puree sauce</i>	16
LASAGNA DI CARNE <i>Beef lasagna with mozzarella cheese, bechamel, parmesan and pink sauce</i>	15

POULTRY

BREAST OF CHICKEN PAILLARD <i>Grilled and topped with sautéed mushrooms & sun dried tomatoes in balsamic glaze</i>	16
BREAST OF CHICKEN PICCATA <i>Chicken breast sautéed with capers in white wine lemon sauce</i>	16
BREAST OF DUCK <i>Caramelized with black sugar in an orange-glaze sauce</i>	17

FRESH FISH

CATCH OF THE DAY	M/P
FILLET OF WILD SALMON A LA PERA <i>Sautéed with fresh pears in a White Zinfandel sauce</i>	21

MEATS

VEAL SCALLOPINE PICATTA <i>Sautéed with capers in a white wine lemon sauce</i>	19
VEAL PAILLARD <i>Grilled topped with sautéed mushrooms and sun dried tomatoes in balsamic glaze</i>	19
PRIME ANGUS SKIRT STEAK <i>Grilled prime angus Argentine cut entraña</i>	19
CENTER-CUT FILET MIGNON 7 OZ <i>Grilled center-cut tenderloin</i>	29

GLUTEN FREE FOOD AVAILABLE. ASK YOUR SERVER

FEE FOR SHARING AND HALF PORTIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

All sculptures and paintings on display in the restaurant are for sale