

catalú

COCKTAILS

MIMOSA 6

BOOZY / SWEET / BUBBLY

Sparkling wine, orange juice,
Grand Marnier soaked Maraschino cherry

BLOODY MARY 8

SAVORY / ROBUST

Titos vodka, Clamato juice, lemon juice, Sherry, celery salt,
horseradish, Worchester, Paprika, Spanish skewer

BEET IT UP 12

VIBRANT / NATURAL / RICH

Bulleit bourbon, cherry bitters, fresh beet juice, pineapple
citrus, agave

ESPRESSO 43 15

RICH / SMOOTH / AROMATIC

Grey Goose vodka, Kahlua, espresso,
Licor Cuarenta y Tres

GINTONICS

MATADOR 14

DRY / REFRESHING

Bombay Sapphire, Mediterranean Fever Tree tonic, citrus,
juniper, pink pepper corn

FLORA-FRESH 14

CRISP / FLORAL / COOL

Hendricks, St. Germain elderflower, Mediterranean Fever
Tree tonic, cucumber

LA ROSALIA 14

SWEET / FLORAL

Tanqueray Sevilla Orange, Rose Strawberry Combier,
Mediterranean Fever Tree, lime

DEVIL'S PLAYGROUND 15

DRY / HERBAL

Aviation gin, St. George Pear Spiced liqueur, Mediterranean
Fever Tree tonic, pear rosemary syrup



SANGRIAS

SANGRIA FLIGHT 24

Try the four different sangrias on a flight board

THE PINK 12 GL | 46 PTR

Dry rose wine, brandy, Licor Cuarenta y Tres, soda

THE RED 9 GL | 34 PTR

Classic dry red wine, orange liqueur, OJ, cinnamon syrup

THE BUBBLY 10 GL | 36 PTR

Brut Cava, white wine, brandy, Licor Cuarenta y Tres

THE FROZEN 9 GL

Rose wine, lemon juice, rose-strawberry syrup

SPIRIT-FREE

NO'JITO 8

VIBRANT / LIGHT / TROPICAL

Citrus sour, mint, strawberry, Starry

PANTHER'S PUNCH 8

SWEET / TART

Grape juice, orgeat syrup, pineapple citrus, soda

FAUX MULE 8

CRISP / TANGY / ZESTY

Passionfruit puree, pineapple citrus, citrus sour, Fever Tree
ginger beer

CANTALOUPE JUICE 6

NATURAL JUICE

Cantaloupe melon, sugar, water

COFFEE

CORTADITO 4

CAPPUCCINO 4.5

LATTE 5

DRIP AMERICANO 3.5

ESPRESSO SHOT 3.5

CORTADO CATALÁN 6

Cortadito espresso, crema Catalana float

TAPEO FRIO

MARINATED OLIVES 7

Extra virgin olive oil, Manchego cheese, Spanish chorizo,
sherry vinegar, citrus peel, fresh herbs • *gf*

PAN CON TOMATE 7

Add: Jamon \$3 | Manchego \$2

MELON Y JAMON 8

Cantaloupe, Jamon serrano, balsamic glaze • *gf*

BEET SALAD 9.5

Pistachio butter, whipped goat cheese, balsamic reduction,
pistachio crumble • *nuts • gf*

CEVICHE* 14.5

Mahi Mahi*, leche de tigre, shishito, roasted piquillo
peppers, pine nuts, sweet potato • *nuts • gf*

TAPEO CON HUEVO

TORTILLA ESPAÑOLA 7

Spanish potato and soft onion omelette, spicy aioli, chives

BUTIFARRA 9

Pan seared Spanish sausage, green pea puree, fried egg* • *gf*

AVOCADO TOAST 8

Focaccia toast, avocado, soft boiled egg*, spicy nut crumble,
Jamon serrano • *nuts*

STEAK AND HUEVOS 14.5

Grilled steak*, Cabrales blue cheese sauce, crispy potato,
fried egg*

CANELONES DE LA CASA 11.5

Crepes stuffed with chicken and spinach, Bechamel sauce,
fried egg*, crispy Manchego cheese

RABO DE TORO HASH 15.5

Crispy potato, pulled oxtail, demi, fried egg*, chives

TAPEO CALIENTE

GRILLED ASPARAGUS 9

Romesco sauce, crispy Manchego • *nuts • gf*

ARROZ CON SETAS 10.5

Creamy rice, wild mushrooms, Manchego cheese • *gf*

PATATAS BRAVAS 8.5

Salsa Brava, aioli, paprika, garlic chips

CROQUETAS 9.5

Jamon serrano, chicken, egg, bechamel, garlic aioli

GAMBAS AL AJILLO* 11

Garlic olive oil, brandy, garlic chips, chile de arbol
dust, toast

BOCATA PO'BOY 12

Focaccia, fried calamari, lemon garlic aioli

TAPEO DULCE

CREMA CATALANA 7

Catalana cream foam, caramelized sugar, graham cracker
crumble

CHURRO MADRILENO 8

House made churros, hot chocolate

TORRIJAS 9

Spanish style French toast, membrillo sauce, Catalan
whipped cream, pistachio crumble • *nuts*

BRUNCH TOUR 37

Take a trip around our brunch menu!
Tour starts with a Pan con Tomate amouse,
followed by 4 tapas of your choice.

*entire table must order.

*These items are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. **A service fee of 20% may be added to parties of 6 guests or more.**