

catalú

Catalú is our love letter to Catalunya!
Inspired by the iconic streets of Barcelona and the rich coastal flavors Of Spain. Our whole menu is meant for sharing. Every plate is a labor of love, designed to bring people together. Thank you for joining us; we hope to see you back at our table soon!
— Juan Romero, Executive Chef

CURED MEATS AND CHEESES

Seasonal accompaniments included with all.

Cured Meats:

Jamón Serrano.....	9
Chorizo Picante.....	9
Cantimpalo.....	9
Seasonal.....	MP

Cheeses:

Manchego Viejo.....	8
Mahón.....	8
Drunken Goat.....	8
Valdeon.....	8

CHEF'S BOARD.....29

jamón serrano, cantimpalo chorizo, manchego viejo, mahón

TAPAS

to share!

PAN CON TOMATE 7
rustic bread, fresh tomato, garlic infused olive oil
add Jamón Serrano..... +4
add Manchego..... +3

MARINATED OLIVES 7
pearl onion, guindilla peppers, sherry vinegar, citrus zest | GF

SHOESTRING FRIES..... 7
spicy dust, cabrales blue cheese sauce

ROASTED BEETS..... 12
pistachio butter, whipped goat cheese, balsamic reduction, pistachio crumble | GF, N

PIQUILLO PEPPERS..... 11
fire-roasted, stuffed with whipped goat cheese, balsamic reduction, migas

BRUSSELS SPROUTS..... 12
roasted, crispy bacon, caramelized onion, balsamic reduction, shaved manchego

CHARRED BIMBI..... 11
charred broccolini, chimichurri, manchego | GF

PATATAS BRAVAS..... 10
crispy potatoes, smoky brava sauce, chorizo relish, garlic aioli*

CEVICHE..... 16
catch of the day*, leche de tigre, piquillo, sweet potato
limited availability | GF

CALAMARI 14
fried, chimichurri aioli*, charred lemon

GAMBAS AL AJILLO 13
sautéed shrimp, garlic-chili oil, sherry, parsley, grilled rustic bread

MUSSELS 14
PEI mussels, chorizo, sofrito, wine cream sauce, grilled rustic bread
add extra rustic bread..... +2

PULPO A LA GALLEGA..... 16
spanish octopus, crispy potato, spicy aioli*

CROQUETAS 10.5
creamy ibérico ham & chicken fritters, manchego aioli*

EMPANADAS 12
grilled steak, smoked gouda, salsa verde*

ALBONDIGAS..... 10
spiced meatballs, smoky tomato sauce, garlic mash potato, crispy manchego

CANNELLONES 11
slow braised meats, creamy béchamel, crispy manchego

GRANDES

RABO DE TORO 21
red wine slow braised oxtail, garlic mash potato, demi, chives

DAILY CATCH MK
pan seared, wine cream sauce, sautéed spinach

NY STRIP..... 35
8oz certified angus beef*, cabrales blue cheese sauce, crispy potato strings

CATALÚ BURGER 23
potato bun, certified angus beef*, smoked gouda, chimichurri aioli*, crispy onions, shoestring fries

PAELLAS FOR TWO

- Recommended for two guests -
Allow 30-45 mins for cook time.

ARROZ NEGRO 36
bomba rice, sofrito, grilled shrimp, octopus, garlic aioli* | GF

THE VALENCIANA..... 39
bomba rice, grilled shrimp*, calamari, mussels, chicken, chorizo, piquillo peppers, garlic aioli*

THE CATALÚ 42
bomba rice, 8oz grilled NY strip*, chorizo, garlic aioli* | GF

*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. To ensure a great dining experience for everyone, please observe our dining time limits:
2-4 guests: 2 hours / 5-7 guests: 2.5 hours / 8+ guests: 3 hours.

COCKTAILS

- CATALANA CLARA 10
BRIGHT / CITRUSY
juicy jay, citrus sour, starry
- LOSO SPRITZ 13.5
BITTERSWEET / FIZZY
aperol, sweet vermouth, cava, soda water
- BARCELONETA 14
DRY / SWEET / AROMATIC
bombay sapphire, ginger beer, lime, juniper berry syrup, mint
- ESPRESSO 43 15
RICH / SMOOTH / AROMATIC
grey goose vodka, kahlua, espresso, licor cuarenta y tres
- RUFIÁN 14
BOLD / SWEET / COMPLEX
oloroso sherry, bombay sapphire, licor cuarenta y tres, marashino syrup
- DEAL CLOSER 15
CATALÚ'S OLD FASHIONED
bulleit rye, cinnamon syrup, cherry bitters
- LA SOMBRA 14
SMOKEY / BITTERSWEET / BOLD
ilegal mezcal, campari, sweet vermouth, bordeaux cherry juice
- LAST LAUGH 14
TART / HERBAL / CRISP
bombay dry gin, del santo herbal liqueur, luxardo, cava, lime juice

GIN TONICS

- MATADOR 15
DRY / REFRESHING
bombay sapphire, mediterranean ever tree tonic, citrus, juniper, pink pepper corn
- FLORA-FRESH 15
CRISP / FLORAL / COOL
hendricks, st. germain elderflower, mediterranean fever tree tonic, cucumber
- LA ROSALIA 15
SWEET / FLORAL
tanqueray sevilla orange, rose` strawberry combier, mediterranean fever tree tonic, lime
- DEVIL'S PLAYGROUND 15
DRY / HERBAL
aviation, st. george pear spiced liqueur, mediterranean fever tree tonic, pear rosemary syrup

SPIRIT-FREE

- NO'JITO 9
VIBRANT / LIGHT / TROPICAL
citrus sour, mint, strawberry, starry
- PANTHER'S PUNCH 9
SWEET / TART
grape juice, pineapple citrus, soda
- FAUX MULE 9
CRISP / TANGY / ZESTY
passionfruit puree, pineapple citrus, citrus sour, soda

SANGRIAS

- THE FROZEN 10 GL
rose wine, lemon juice, rose-strawberry syrup
- 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, orange juice, cinnamon syrup
- THE BUBBLY 11 GL | 39 PTR
brut cava, white wine, brandy, licor cuarenta y tres



SANGRIA FLIGHT 24
try the four different sangrias on a flight board

BEER

- QUÉ CHELA, DRAFT 7
- JUICY JAY, DRAFT 8
- MODELO ESPECIAL, DRAFT 7
- XX AMBAR, DRAFT 7
- MICHELOB ULTRA, DRAFT 7
- ESTRELLA DAMM, BOTTLE 7
- MILLER LIGHT, BOTTLE 6

RED WINE

- BODEGAS TIERRA EL PRIMAVERA, TEMPRANILLO 12
2021, RIOJA
- BODEGAS EPIFANIO RIVERA EPIFANIO, TEMPRANILLO 13
2023, RIBERA DEL DUERO
- PRIMA, TINTA TORO 15
2021, TORO
- LUNA BEBERIDE, MENCIA 11
2021/24, BIERZO
- ACENTOR, GARNACHA 12
2021, CALATAYUD

WHITE WINE

- ITSASMENDI TXACOLI, HONDARRABI ZURI-ZURI ZERRATIE 13
2023, BIZKAIKO
- MIGUEL ARROYO IZQUIERDO MUS, VERDEJO 11
2024, RUEDA
- MANTEL BLANCO, SAUVIGNON BLANC 12
2024, RUEDA
- VIÑA OTANO, VIURA, BARREL FERMENTED 11
2019-20, RIOJA
- VIÑA OTANO, GARNACHA ROSADO 11
2024, RIOJA
- VIÑA CARTIN, ALBARIÑO 13
2024, RIAS BAIXAS

SPARKLING WINE

- BIUTIFUL, BRUT N/V 11
CAVA
- BIUTIFUL, BRUT ROSE N/V 11
CAVA
- 1+1=3, BRUT N/V 13
CAVA

CHECK OUT OUR FULL WINE SELECTION IN THE WINE LIST!!!