

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. | N

Cured Meats:
Jamón Serrano.....9
Chorizo Picante.....9
Cantimpalo.....9
Seasonal.....MP

Cheeses:
Manchego Viejo8
Mahón.....8
Drunken Goat.....8
Valdeon8

CHEF'S BOARD.....29
jamon serrano, cantimpalo chorizo,
manchego viejo, mahon | N

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

ENSALADA VERDE 10
mixed greens, roasted brussels sprouts,
green apple, manchego, toasted almonds,
guindilla vinaigrette | GF, N

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

BEEF SALAD 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

ROASTED MUSHROOMS 10
crispy garlic, soft poached egg*, demi | GF

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

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

PATATAS BRAVAS..... 9.5
crispy potatoes, smoky brava sauce,
garlic aioli*

MAHI MAHI 15
pan seared, romesco, charred piquillo,
marcona almonds | N

NEW!

CEVICHE..... 15
catch of the day*, leche de tigre,
piquillo, sweet potato
limited availability | GF

CALAMARI 14
fried, chimichurri aioli*,
charred lemon

MUSSELS 13
PEI mussels, chorizo, sofrito, wine cream
sauce, grilled rustic bread

GAMBAS AL AJILLO 12.5
sautéed shrimp, garlic-chili oil,
sherry, parsley, grilled rustic bread

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

CROQUETAS 9.5
creamy serrano ham & chicken fritters,
manchego aioli*

SLIDERS..... 14
brioche buns , angus beef*, smoked gouda,
chimichurri aioli*, crispy onions

NY STRIP STEAK* 16
cabrales blue cheese sauce, crispy potato
strings

EMPANADAS 12
grilled steak, smoked gouda,
salsa verde*

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

RABO DE TORO 16
red wine slow braised oxtail,
garlic mash potato, demi, chives
limited availability

CANNELLONES 11
braised beef, mushrooms, spinach, demi,
creamy béchamel, crispy manchego

PAELLAS FOR TWO

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

THE VEGGIE 29
bomba rice, sofrito, mushrooms, piquillo
peppers, green peas, broccolini,
garlic aioli* | GF

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

THE CATALÚ 42
bomba rice, grilled NY strip steak*,
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.