catalú

Inspired by the streets of Barcelona and the coastal flavors Of Spain.
Our whole menu is meant for sharing.
Thank you for joining us; we hope to see you back at our table soon!
— Juan Romero, Executive Chef

JOIN US ON TUESDAYS FOR UNLIMITED TAPAS

$39/PERSON | 2HRS TO DINE
ENTIRE TAPAS MENU INCLUDED
NO TO-GOS | ALL MUST BE CONSUMED
ENTIRE TABLE MUST PARTICIPATE

CURED MEATS AND CHEESES

Seasonal accompaniments included with all. | N

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
jamon serrano, cantimpalo chorizo, manchego viejo, mahon | N

TAPAS *to share!*

DIPS!

SERVED WITH WARM DUTCH CRUNCH TOASTS

ROMESCO HUMMUS 7
chickpeas, roasted peppers, almonds, smoked paprika, olive oil | N

WHIPPED CHÈVRE 7
whipped goat cheese, roasted grapes, sherry reduction, pistachio | N

SMOKY LABNEH 7
whipped labneh, charred piquillo peppers, smoked paprika oil, crispy garlic, herbs

TRY ALL 3 DIPS 19

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

BEET 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

ARROZ CON SETAS 12
creamy rice, roasted mushrooms, manchego

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

CEVICHE 16
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 13
sautéed shrimp, garlic-chili oil, sherry, parsley, grilled rustic bread

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

FIDEUÀ 13
toasted angel hair pasta, sofrito, pork belly, octopus, spanish chorizo, garlic aioli*

CROQUETAS 10.5
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 13
grilled steak, smoked gouda, salsa verde*

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

POLLO AL JEREZ 11
pan seared chicken thigs, sherry jus, caramelized onions, crispy garlic

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

– Recomended 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.