

catalú

TAPAS

to share!

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

PAN CON TOMATE.....	6
rustic bread, fresh tomato, garlic infused olive oil	
add Jamón Serrano.....	+3
add Manchego.....	+2

MARINATED OLIVES.....	6
manchego, spanish chorizo, sherry vinegar, citrus zest GF	

SHOESTRING FRIES.....	6
spicy dust, cabrales blue cheese sauce	

ROASTED BEETS.....	11
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 CAULIFLOWER.....	9
bechamel, crispy manchego	

BRUSSELS SPROUTS.....	10
roasted, jamón serrano, caramelized onion, balsamic reduction, shaved manchego GF	

CHARRED BIMBI.....	11
charred broccolini, roasted cauliflower puree, toasted almonds, chimichurri, manchego GF, N	

PATATAS BRAVAS.....	11
crispy potatoes, smoky brava sauce, chorizo relish, pickled peppers	

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

CALAMARI.....	13
fried, squash, chimichurri aioli, charred lemon	

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

MUSSELS.....	13
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	

CALAMARI ROLL.....	15.5
crispy calamari, toasted brioche, pickled onion, squid ink aioli	

CROQUETAS.....	9.5
creamy ibérico ham & chicken fritters, manchego aioli	

EMPANADAS.....	11
grilled steak, smoked gouda, salsa verde	

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

CANNELLONES.....	11
slow braised meats, creamy béchamel, crispy manchego	

BEEF CHEEKS.....	14
red wine slow-braised, cauliflower puree, pickled onion	

GRANDES

MEANT TO BE PAIRED WITH YOUR FAVORITE TAPAS

SPANISH-SPICED SALMON*.....	25
pan-seared, pisto manchego, herb oil	

NY STRIP.....	29
8oz certified angus beef*, cabrales blue cheese sauce, crispy potato strings	

CATALÚ BURGER.....	17
potato bun, certified angus beef*, smoked gouda, chimichurri aioli, crispy onions	
add shoestring fries.....	+4

PAELLAS FOR TWO

- Recomendado for two guests -
Allow 30-40 mins for cook time.

ARROZ NEGRO.....	32
bomba rice, sofrito, head-on shrimp, octopus, garlic aioli, GF	

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

THE CATALÚ.....	35
bomba rice, 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.