

CATALINA

APERITIF

ROSATO SPRITZ

Rose & Raspberrysirup | Verjus |
Italien Bitter | Prosecco
ALCOHOLFREE
12

APEROL SPRITZ

Strawberry | Aperol |
Italien Bitter | Rose | Prosecco
12

BELLINI GIARDINI DI SORRENTO

Basil | Lemon | Gin |
Bergamot Liqueur | Curacao
12

STARTERS

BURRATA

Tomato | Rucola | Basil | Carasau Bread

VITELLO TONNATO

Veal | Tuna sauce | Capers

SALMON SALAD

Lamb's Lettuce | Pomegranate Seeds | Fennel | Yogurt
Dressing

22

GAZPACHO

Tomato | Cucumber | Watermelon | Croutons

26

BEEF TARTAR

Carasau Bread | Mustard Sauce | Marinated Egg Yolk

18

SEA BREAM TARTAR

Beetroot | Mango | Sweet Chili | Mint

16

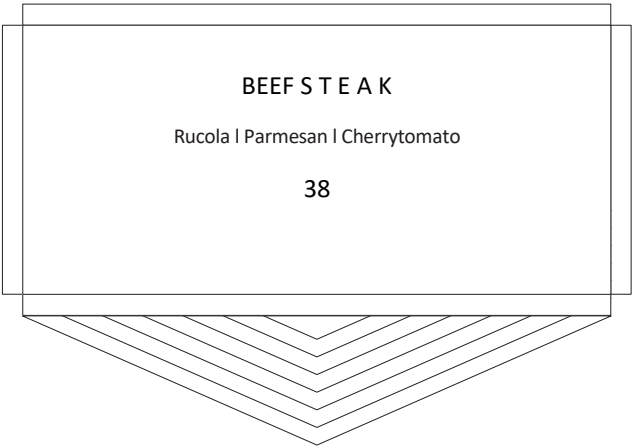
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26

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MAIN COURSES

HOMEMADE TAGLIOLINI Truffle	28	AUBERGINE PARMIGIANA Eggplant Tomato Basil Mozzarella Parmesan	28
COD Capers Olives Spinach	34	VEALFILET Pistachio Crust Green Beans Duchess Potatoes Veal Jus	38
SEARED SQUID Shrimp Zucchini Carrots Wasabi Mayo	36		



DESSERTS

TROPICAL TARTAR Pineapple Banana Jasmin rice lemongrass	10	PEARL OF PISTACCHIO White Chocolate Pistachio Ice Cream Matcha	10
SUMMER WILDBERRIES Berries Brioche Sirup	10		

RECOMMENDATION

VEGETARIAN

Burrata
Tagliolini
Tropical Tartar

45

MEAT

Vitello Tonnato
Beefsteak
Summer Wildberries

70

FISH

Sea Bream Tartar
Cod
Pearl of Pistacchio

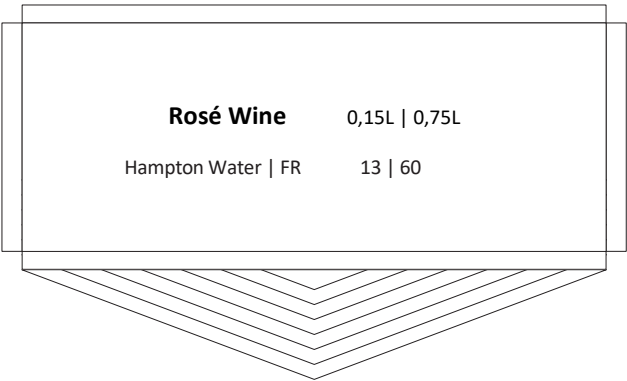
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Optional winepairing: 25

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OPEN WINES

White Wine	0,15L 0,75L	Red Wine	0,15L 0,75L
Dreissigacker Grauburgunder DE	12 55	Malpastor Crianza Torres SP	14 65
Terlan Chardonnay IT	12 55	Stark Condè Syrah SA	14 65
Cordillera Sauvignon Blanc CH	12 55	Antinori Rosso IT	14 65



Alcoholfree Wine	0,15L 0,75L
St. Antony Riesling Sekt DE	12 50
Torres Natureo blanco Mascato D´ Alexandria 2023 SP	12 50
Torres Natureo tinto Garnacha, Syrah 2023 SP	12 50