

CATALINA

MAIN COURSES

TRUFFLE TAGLIOLINI Butter Parmesan Fresh Truffle	28	TUNA NICOISE Tuna Nicoise Salad Caper Foam	36
RICOTTA-GNOCCHI Scamorza Cheese Parmesan Tomato Basil	21	LA FREGULA Sardine Fregula Bottarga Shrimp Seafood Soup	30
BEEFSTEAK TAGLIATA 250gr Striploin Black Truffle Rocket Salad Parmesan	36	EGGPLANT & PARMESAN Tomato Buffalo Mozzarella Basil Parmesan	26

VEAL-ENTRECOTE

Pak Choy | Potatoes-Gratin | Redwine Sauce

36

DESSERTS

TROPICAL TARTAR Pineapple Banana Jasmine Rice Lemon Ice	12	MOUSSE A CHOCOLATE & VANILLA Chocolatemousse Vanilla Ice	12
SUMMER WILDBERRIES Forrest Berries French Brioche	12		

3 COURSE MENUES

VEGETARIAN

Gazpacho
Eggplant & Parmesan
Tropical Tartar

45

MEAT

Carpaccio
Beefsteak Tagliata
Mousse a Chocolate

65

FISH

Tartar of Seabass
La Fregula
Summer Wildberries

62

Optional Wine Pairing: 25

CATALINA

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

Rosé Wine

Hampton Water FR	13 60
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Champagne	0,1L 0,75L
Lallier R.20 Brut	21 120
Lallier Rosé	22 190

Non-alcoholic Wines	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