

TO SHARE (60grs/ 100grs)

100% Acorn-Fed Iberian Ham	14/26€
Aged Cured Sheep's Cheese	12/18€
Payoyo Goat Cheese	12/18€
Cabrales Blue Cheese (D.O.)	12/18€
Foie Mi-Cuit with Toasts	18€
Cheese Platter with Toasts	22€
Catalina-Style Spicy Potatoes	4.50€
Acorn-Fed Iberian Ham Croquettes	6€
Mozzarella & Smoked Aubergine Croquettes	6€
Oxtail & Truffle Croquettes	6€
Crispy Bacon, Prawn & Cheese Rolls	3.75€

FROM OUR COUNTER & COLD DISHES

Classic Prawn Russian Salad	4.50€
Marinated Anchovies with Crisps	7.50€
House Gildas with Crisps	3.75€
Cantabrian Anchovy "OO" Toast with Sheep's Butter	4.50€
Smoked Sardine Toast from Santoña	4.75€
Spanish Omelette with Onion or Whisky Sauce	7.50€
Tomato & Burrata Salad with Pesto	14€
Red Shrimp & Prawn Ceviche	14€
Caesar Salad with Crispy Chicken	14€
Pork Tenderloin Carpaccio with Parmigiano-Reggiano	16€



CATALINA

EL BAR

Puerta Triana • Sevilla

SLIDERS, SANDWICHES & BRIOCHES

- Beef Burger with Cheddar Cheese 8€
- Txistorra Sausage & Quail Egg Slider 8€
- Special "Serranito" with Pork Loin, Ham, Bacon & Cheese 8.50€
- Confit Iberian Rib Brioche with BBQ Sauce 8.50€
- Chicken Pastrami & Bacon Brioche 8.50€
- Fried Calamari Gua Bao with Pico de Gallo 8€
- Mexican Tacos with Glazed Iberian Pork 10€

FROM OUR KITCHEN

- Mussels - Marinera or Steamed 14€
- Clams - Green Sauce or Marinera 20€
- White Prawns from Huelva - Grilled or Boiled 20€
- Beach Baby Squid - Grilled or Fried 18€
- Hook-Caught Squid - Grilled or Fried 20€
- Confit Cod with Tomato & Garlic Aioli 16€
- Galician-Style Octopus "Don Bocarte" 18€
- Red Tuna Belly "Petacachico" with Vizcaina Pepper Sauce 22€
- Fried Txistorra Sausage from Orio 12€
- Broken Eggs with Potatoes, Butifarra Sausage & Porcini Mushrooms 14€
- Pedro Ximénez Braised Pork Cheeks 14€
- Gratinated Chicken Cannelloni with Béchamel 12.50€
- Creamy Truffle & Parmesan Rice 16€
- Acorn-Fed Iberian Shoulder with Cabrales Sauce 20€
- Acorn-Fed Iberian Pluma with Chimichurri 18€
- Sliced Iberian Tenderloin with Potatoes & Cured Cheese 18€
- Sliced Frisona Beef Sirloin with Potatoes & Peppers 24€

DESSERTS & OUR HOMEMADE CAKES

"FRESHLY MADE IN-HOUSE, EVERY DAY"

- Homemade Flan with Chantilly Cream 7€
- Lime Meringue Cup with Mango Sorbet and Dulce de Leche 8€
- Warm Apple Tart with Vanilla Ice Cream 8.50€
- Creamy Chocolate & Biscuit Cake 8€
- Cheesecake with Dulce de Leche & Red Berry Ice Cream 8.50€

@catalinaelbar

El pescado servido en este establecimiento ha sido sometido a un proceso de congelación previa igual o inferior a -20° al menos durante 24h, en cumplimiento del R.D. 1420/2006 de 1 de diciembre sobre la prevención de la parasitosis por Anisakis en productos de pesca.

IVA INCLUIDO

