

### **TO SHARE (60grs/ 100grs)**

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

### **FROM OUR COUNTER & COLD DISHES**

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



# CATALINA

## EL BAR

Puerta Triana • Sevilla

### SLIDERS, SANDWICHES & BRIOCHES

Beef Burger with Cheddar Cheese

Txistorra Sausage & Quail Egg Slider

Special "Serranito" with Pork Loin, Ham, Bacon & Cheese

Confit Iberian Rib Brioche with BBQ Sauce

Chicken Pastrami & Bacon Brioche

Fried Calamari Gua Bao with Pico de Gallo

Mexican Tacos with Glazed Iberian Pork

### FROM OUR KITCHEN

Mussels - Marinera or Steamed

Clams - Green Sauce or Marinera

White Prawns from Huelva - Grilled or Boiled

Beach Baby Squid - Grilled or Fried

Hook-Caught Squid - Grilled or Fried

Confit Cod with Tomato & Garlic Aioli

Galician-Style Octopus "Don Bocarte"

Red Tuna Belly "Petacachico" with Vizcaina Pepper Sauce

Fried Txistorra Sausage from Orio

Broken Eggs with Potatoes, Butifarra Sausage & Porcini Mushrooms

Pedro Ximénez Braised Pork Cheeks

Gratinated Chicken Cannelloni with Béchamel

Creamy Truffle & Parmesan Rice

Acorn-Fed Iberian Shoulder with Cabrales Sauce

Acorn-Fed Iberian Pluma with Chimichurri

Sliced Iberian Tenderloin with Potatoes & Cured Cheese

Sliced Frisona Beef Sirloin with Potatoes & Peppers

### DESSERTS & OUR HOMEMADE CAKES

"FRESHLY MADE IN-HOUSE, EVERY DAY"

Homemade Flan with Chantilly Cream

Lime Meringue Cup with Mango Sorbet and Dulce de Leche

Warm Apple Tart with Vanilla Ice Cream

Creamy Chocolate & Biscuit Cake

Cheesecake with Dulce de Leche & Red Berry Ice Cream

@catalinaelbar

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*El pescado servido en este establecimiento ha sido sometido a un proceso de congelación previa igual o inferior a -20º 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.*

