

La Catalista

WINE BAR + DINNER MENU

Wednesday – Sunday 18h – 24h

DELICIOUS CATALAN WINES BY THE GLASS

And by the bottle and for takeaway.... Ask us what's available today!

SHARING PLATES

TUNA AKAMI CEVICHE

+ kimchi sauce + horseradish cream +
pickled apple 8

SEARED SEA SCALLOPS

+ tomato salad + soy emulsion + dill
*available vegan 9

BURRATA + PEACHES

burned peaches + pea pesto
+ tapenade 9

OCTOPUS A LA PLANCHA

Marinated in aji pepper emulsion
+ lentils + garbanzos 14

GREEN CURRY

+ vegetables *vegan 7.5
+ vegetables and scallops 12.5

ROASTED MUSHROOMS

+ tonatto sauce + watercress + parmesan
*available vegan 7.5

FRIED CHICKEN WINGS

bravas-style with spicy gochujang
+ Kewpie mayonnaise 8

CLASSIC PATATAS BRAVAS

+ gochujang + Kewpie mayonnaise 5

SALMON A LA PLANCHA

+ quinoa + dates + carrots + fresh herbs
+ touch of honey 13.5

BEEF CANELONI BARBACOA

+ béchamel sauce + mole poblano 12

ASK US ABOUT OUR WINE PAIRING MENU OF THE WEEK

4 sharing plates + the perfect wine pairings + dessert + coffee or dessert wine

PARA PICAR

PAN CON TOMATE

The classic Catalan bread with tomato 3

OLIVES

Marinated in Mediterranean herbs 4

ARTESANAL CHEESE PLATE

From nearby Santa Caterina Market 8

ARTESANAL CHARCUTERIE PLATE

Jamón iberico + lomo iberico + chorizo iberico 12

THE EVERYTHING PLATE

Cheese + charcuterie + olives + nuts 20

DESSERTS

FRESH BAKED CHOCOLATE CHIP COOKIES

+ chocolate ice cream 5.5

HOUSE CHEESECAKE

+ coulis of red berries 7.5

We also offer local craft beers,
vermouth, lemonade, coffee,
and tea – ask for our selection!

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