



## *Dinner Menu*

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## ***Appetizers***

<b>Calamari</b> Lightly fried calamari, served with Piri Piri aioli and a squeeze of fresh lemon	<b>10</b>
<b>Guacamole Catalan</b> Spanish guacamole, served tableside with toasted bread and black bean dip	<b>8</b>
<b>Fondue</b> Cheese fondue with onions, white wine, cream and chorizo, served with housemade bread	<b>12</b>
<b>Empanadas</b> Three beef or tuna stuffed pastries, served with red bean dip and aioli	<b>8</b>
<b>Cheese Board</b> Assorted Spanish and French cheeses and meats, served with housemade bread and crackers and a variety of marinated olives	<b>10</b>
<b>Garlic Shrimp</b> Sautéed gulf shrimp, with garlic, paprika and lemon	<b>12</b>
<b>Scallops</b> Seared scallops, served with orange segments, fresh fennel and pine nuts	<b>12</b>
<b>Mussels with Chorizo</b> Prince Edward Island mussels, little neck clams and chorizo in a Wisconsin Amber beer broth	<b>11</b>

## ***Salads***

<b>Orange, Roast Beet and Goat Cheese</b> Roast beets and goat cheese, baby greens, orange segments, red onion and celery, tossed with pomegranate vinaigrette.	<b>8</b>
<b>Crispy Potato and Spinach</b> Baby spinach, baked Yukon Gold chips and shaved parmesan with a creamy lemon dressing	<b>8</b>
<b>Brie and Arugula</b> Arugula and dried cranberry vinaigrette served with French Brie cheese and crisp flat bread	<b>8</b>
<b>Endive, Apple and Roquefort</b> Granny Smith apple, Belgian endive, arugula, toasted pecans, and Roquefort cheese, tossed with a cider vinaigrette	<b>9</b>

## ***Soups***

<b>Pork and Vegetable Stew</b> Spanish ham, chorizo and bacon with garbanzo beans, cannellini beans, potatoes, tomatoes, leeks and kale	<b>6</b>
<b>Potato and Leek</b> A puree of Yukon Gold potatoes, leeks, shallots, onions and cream, topped with minced chives	<b>6</b>
<b>Onion</b> Caramelized onion, garlic, bread and Gruyere cheese	<b>6</b>

## ***Burgers***

All burgers come with housemade fries

<b>Bacon Cheeseburger</b> Black angus and bacon burger, with tetilla cheese, caramelized onions, served on our housemade brioche bun	<b>8</b>
<b>Catalunya Burger</b> Black angus burger, with cheddar cheese, avocado aioli, red onions, and sliced pickles, served on our housemade brioche bun	<b>8</b>
<b>Tapenade Burger</b> Black angus burger, with fromage blanc and olive tapenade, served on our housemade brioche bun	<b>8</b>

## ***Entrees***

<b>Parmesan Cream Chicken Breast</b> Local chicken breast with Parmesan cream sauce, served with roasted confit potatoes and sautéed spinach	<b>18</b>
<b>Fillet of Salmon</b> Pan seared Atlantic salmon topped with romesco sauce and served with roasted confit potatoes and sautéed spinach	<b>20</b>
<b>Beef Ragu</b> Certified black angus beef ragu, braised in a red wine and tomato sauce, served with fresh fettuccine	<b>16</b>
<b>Beef Ribeye</b> Grilled ribeye steak topped with sautéed mushrooms, served with housemade fries and Spanish blue cheese aioli	<b>22</b>
<b>Beef Short Ribs</b> Braised short ribs with pearl onions and juniper, served alongside garlic mashed potatoes and fricassee of chanterelle	<b>21</b>
<b>Three Cheese Pasta with Crisp Onions</b> Orrecchiette pasta with Manchego, Gruyere, and Fontina cheeses topped with crisp onions	<b>10</b>
<b>Gnocchi</b> Housemade ricotta dumplings, served in a light tomato sauce	<b>12</b>
<b>Paella Valenciana</b> Chorizo, chicken, shrimp, clams, mussels cooked together with saffron rice <i>(Please allow 30 minutes for this dish.)</i>	<b>25</b>
<b>Seafood Pasta</b> Red Snapper, scallops, shrimp, mussels and clams, tossed with white wine and lemon broth	<b>23</b>

*17% gratuity added to tables of 6 or more*

*No separate checks for 6 or more*