



Catalunya Restaurant • 124 Pine Street • Sheboygan Falls, WI • Phone (920) 467-4011

Dinner Menu

APPETIZERS

Calamari

Lightly fried calamari, served with Piri Piri aioli and a squeeze of fresh lemon

10

Guacamole Catalan

Spanish guacamole, served tableside with toasted bread and black bean dip

8

Fondue

Cheese fondue with onions, white wine, cream and chorizo, served with housemade bread

12

Empanadas

Three beef or tuna stuffed pastries, served with red bean dip and aioli

8

Cheese Board

Assorted Spanish and French cheeses and meats, served with housemade bread and crackers, and a variety of marinated olives

10

Garlic Shrimp

Sautéed gulf shrimp, with garlic, paprika, and lemon

12

Scallops

Seared scallops, served with orange segments, fresh fennel, and pine nuts

12

Mussels with Chorizo

Black Prince Edward Island mussels little neck clams, and chorizo in a Wisconsin Amber beer broth

11

SALADS

Orange, Roast Beet, and Goat Cheese

Roast beets and goat cheese, baby greens, orange segments, red onion and celery, tossed with pomegranate vinaigrette

8

Crispy Potato and Spinach

Baby spinach, baked Yukon Gold chips and shaved parmesan with a creamy lemon dressing

8

Brie and Arugula

Arugula and dried cranberry vinaigrette served with French Brie cheese and crisp flat bread

8

Endive, Apple, and Roquefort

Granny Smith apple, Belgian endive, arugula, toasted pecans, and Roquefort cheese, tossed with a cider vinaigrette

9

Roasted Vegetable Salad

Arugula, bibb, radicchio lettuce, red onion, parsnips, potatoes, and carrots, tossed in a sherry vinaigrette

10

SOUPS

Pork and Vegetable Stew

Spanish ham, chorizo and bacon with garbanzo beans, cannellini beans, potatoes, tomatoes, leeks and kale

6

Potato and Leek

A puree of Yukon Gold potatoes, leeks, shallots, onions and cream, topped with minced chives

6

Onion

Carmelized onion, garlic, bread, and Gruyere cheese

6



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ENTREES

Parmesan Cream Chicken Breast

Local chicken breast with Parmesan cream sauce, served with roasted confit potatoes and sautéed spinach

18

Rainbow Trout Navarra

Local, spring-raised trout with bacon, garlic, and Spanish ham, served with ratatouille

19

Fillet of Salmon

Pan-seared Atlantic salmon topped with romesco sauce and served with roasted, confit potatoes and sautéed spinach

20

Beef Ragù

Certified black angus beef ragù, braised in a red wine and tomato sauce, served with fresh fettuccine

16

Beef Ribeye

Grilled ribeye steak topped with sautéed mushrooms, served with housemade fries and Spanish blue cheese aioli

22

Beef Short Ribs

Braised short ribs with pearl onions and juniper, served alongside garlic mashed potatoes and fricassee of chanterelle

21

Risotto

Mixed mushroom risotto with aborio rice, onion and parmesan cheese

18

Three Cheese Pasta with Crisp Onions

Orrecchiette pasta with Manchego, Gruyere, and Fontina cheeses topped with crisp onions

10

Gnocchi

Housemade ricotta dumplings, served in a light tomato sauce

12

Paella Valenciana

Chorizo, chicken, shrimp, clams, mussels cooked together with saffron rice (Please allow 30 minutes for this dish.)

25

Vegetarian Paella

Seasonal vegetables, mushrooms, and saffron rice

20

Seafood Pasta

Red Snapper, scallops, shrimp, mussels, and clams, tossed with white wine and lemon broth

23

17% gratuity added to tables of six (6) or more

No separate checks for six (6) or more