

La Catrina

TAPAS & CANTINA

CEVICHEs

SHOT SHOT SHOT 3

shrimp, oyster, cucumber, red onion, avocado, and salsa negra—served as a shot!

NORTH PARK 10

seasonal white catch, cucumber, tomato, onion, olive oil, and cilantro

BAJA 11

white shrimp, watermelon, ginger, pico de gallo, and cilantro sauce

CEVICHE DE AUTOR 11

seasonal white catch, ginger, garlic, red onion, leche de tigre, and cilantro

AGUACHILE CATRINA 12

citrus cured white shrimp, serrano, cucumber, red onion, avocado, lime, and cilantro

EL DIABLO AGUACHILE 12

white shrimp, chile de arbol, serrano, jalapeño, habanero, citrus, cucumber, and red onion

OYSTERS 12

½ dozen oysters with your choice of leche de tigre, natural with lime, or cranberry jelly & bone marrow

TACOS Y MÁS

two per order

ROCK SHRIMP TACOS 10

shrimp, crunchy cheese, avocado, chipotle mayo, and handmade tortilla

RIB EYE & BONE MARROW TACOS 12

prime ribeye, bone marrow jelly, cheese, red onion, guacamole, and handmade flour tortilla

TACOS DE FLOR DE JAMAICA 10

jicama, eggplant, mushrooms, garlic butter, and handmade tortilla

NEW YORK TACOS 12

prime new york steak, chimichurri, and handmade tortilla, served with french fries

TOSTADA DE ATUN AZUL 10

tostada topped with blue tuna, smoked vegetables, citrus salsa, and red wine vinaigrette

LA CATRINA SOPES 10

fried tortilla topped with grilled shrimp, bone marrow, refried beans, and cheese

CARNITAS & OCTOPUS SOPES 12

fried tortilla topped with carnitas, octopus, wild mushrooms, avocado jelly, and cilantro

CORAZÓN DE RIB EYE 11

fried tortilla topped with rib eye, grilled shrimp, refried beans, and cheese

VEGGIE QUESADILLA 10

cheese, smoked seasonal vegetables, olive oil, and garlic butter

SHAREABLE PLATES

WILD MUSHROOMS 12

sautéed portobello mushrooms, garlic, cranberry jelly, and red wine sauce

CHICHARRON DE PESCADO 13

fried white catch, rice, red onion, pico de gallo, and avocado sauce

CHICHARRON DE SALMON 14

fried salmon, rice, pico de gallo, and avocado sauce

CARNITAS & OCTOPUS 14

pork carnitas, octopus, wild mushrooms, and caramelized onions

ROCKEFELLER 14

rib eye, grilled shrimp, bacon, cheese, caramelized onions, and avocado

CHICHARRON DE RIB EYE 14

fried rib eye, guacamole, and red onion

GRINGA 14

tijuana style carne al pastor, mozzarella, caramelized pineapple & onions, guacamole, and cilantro

LA CATRINA SALAD 10

smoked pepper, carrots, tomato, squash, and cauliflower, with olive oil & butter

ENTRÉES

RIB EYE HIMALAYAN SALT BLOCK 26

10oz USDA prime rib eye served with house salad & french fries

NEW YORK STEAK HIMALAYAN SALT BLOCK 26

10oz USDA prime New York steak served with house salad & french fries

CAMARONES DEL CHEF 14

tempura shrimp, chipotle aioli, lettuce, red cabbage, and carrots

TIRADITO DE SALMON 18

salmon sashimi, ponzu, citrus salsas, and chicharron de serrano

ATUN MADAGASCAR 18

blue tuna sashimi, smoked vegetables, red wine sauce, and salsa negra

CAMARONES CARAMELO 14

tempura shrimp, bone marrow jelly, red wine reduction, and peanuts

DESSERTS

LA CATRINA LEMON PIE 11

with cookie crust

CHOCOLATE MOOSE 11

with coffee cream

MILK VOLCANO 11

HOUSE FAVORITE VEG VEGETARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.