



# CATRINA

*Querida*

**MENU**





# Appetizers

## COLD APPETIZERS

### GUACAMOLE

Avocados, pico de gallo, lime juice, pomegranate, cotija cheese, micro greens. \$13.99

▪ Extra Chicharrón \$3.5 ▪ Extra Chapulines \$4.99

### \*AGUACHILE

**Green:** Shrimp, green sauce, cucumber, lime juice, pickled red onion, avocado, micro greens. \$16.5

**Red:** Shrimp, salsa macha, cucumber, lime juice, pickled red onion, avocado, micro greens. \$16.5

**Black:** Shrimp, veneno negro, cucumber, lime juice, pickled red onion, avocado, micro greens. \$16.5

### \*CATCH OF THE DAY TIRADITO

Catch of the day, ponzu sauce, peanut emulsion, and salsa macha. \$16.5

### \*CEVICHE COLIMENSE

Clam, octopus, shrimp, shredded coconut, fried plantains, salsa macha, onion, leche de tigre, serrano chili, and micro greens. \$17.5

### \*TURF AND SURF TOSTADA

Smoked marlin pâté, clam, avocado, pickled onion. \$13

Guacamole

Aguachile Verde

Tiradito de pescado del dia

Guacamole Extra Chicharrón

Ceviche colimense

Tostada Turf and Surf



## HOT APPETIZERS

### MELTED CHEESE

A blend of cheddar and Monterey cheese \$10.99

- With rajas and corn \$12.99
- With chorizo \$13.5

### ELOTE

Corn served with butter, sour cream, chipotle sauce, fresh cheese, and dried chili \$8

### NACHOS

Corn chips, cheese sauce, pico de gallo, sour cream, micro greens \$10

- Extra Barbacoa or Chicken \$16.99

### GUACANACHOS

Guacamole, corn chips, cheese sauce, pico de gallo, sour cream, micro greens

- Extra Barbacoa or Chicken \$28



# Salads

## CAESAR SALAD

Romaine lettuce, Caesar dressing, Parmesan cheese, croutons. \$10

- Extra Chicken \$6.5
- Extra Shrimp \$7.5

## NOPALES SALAD

Cooked nopales, spring mix, pico de gallo, lime juice, honey mustard dressing. \$12

Cesar Salad



Pozole Rojo



Pozole Verde



Tortilla Soup



# Soups

## POZOLE

Green or red, pork, hominy, white cabbage, lettuce, onion with oregano, radishes, limes.

- Small \$12 ▪ Large \$14.99

## TORTILLA SOUP

Tortilla chips, chicharrón, fried pasilla chili, avocado, quesillo, cream, and epazote.

- Small \$12 ▪ Large \$15

# Antojitos

## TACOS

(3 per order):

Asada \$14.99

Al Pastor \$14.99

Cochinita Pibil \$15.50

Barbacoa \$14.99

Grilled Chicken \$13

Carnitas \$13.99

Birria \$14.99

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Tacos  
al Pastor



Tacos  
Cochinita  
Pibil



Tacos  
Barbacoa



Tacos  
de Carnitas





# Antojitos

Tacos  
Camaron estilo  
Ensenada



Tacos de  
pulpo estilo  
Ensenada



Tacos de  
pescado estilo  
Ensenada



## ENSENADA-STYLE TACOS

(2 per order):

Shrimp \$16.50

Octopus \$17.50

Fish \$15.99

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## QUESABIRRIA

(2 per order) \$16

## BURRITO

A flour tortilla is filled with beans, your choice of protein, lettuce, sour cream, cheese, and pico de gallo.

CHOOSE PROTEIN: Asada \$16 / Pastor \$15 / Cochinita Pibil \$17 / Barbacoa \$16 / Grilled Chicken \$14 / Carnitas \$15

## QUESADILLA

A flour tortilla is filled with cheese and your choice of protein, topped with lettuce, pico de gallo, sour cream, and spicy mayo. Plain option available. \$13.50

PLAIN OR CHOOSE PROTEIN: Asada \$16 / Pastor \$15 / Cochinita Pibil \$17 / Barbacoa \$16 / Grilled Chicken \$14 / Carnitas \$15

## FLAUTAS

(Potato and Chicken) \$15

## ENCHILADAS

(Green, Red, or Divorced - Two salsas):

Chicken or Carnitas \$17

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Quesabirria

Burrito

Quesadilla

Flautas



Flautas



Enchiladas  
Divorciadas



# Main Courses



## CHILE EN NOGADA

Poblano pepper stuffed with a pork and beef picadillo, mixed with dried fruits and nuts, bathed in a creamy walnut sauce, and topped with pomegranate, walnuts, and micro greens. \$31.50

PRIME RIBEYE \$30.50

## PICANHA SKIRT STEAK

(Tasajo de Picaña) \$27.50



GRILLED OCTOPUS \$26.50

GRILLED SALMON \$22.50

BREADED STEAK OR CHICKEN:

Milanesa de Carne \$18.50

Milanesa de pollo \$18.50

GRILLED CHICKEN \$16



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# Desserts

## CUATRO LECHE

Four Milk Cake \$12

## ELOTE CHEESECAKE

Corn Cheesecake \$13.99

## CHURROS

## SCOOP OF ICE CREAM \$3

## BROWNIE WITH ICE CREAM \$13.99

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CUATRO  
LECHE

CORN  
AND CHEESE  
CAKE

CHURROS



## KIDS MENU

### KIDS QUESADILLA

Flour tortilla filled  
with cheese. \$9

NUGGETS & FRIES \$12

# BEVERAGES

### SOFT DRINKS

Coca-Cola \$3.5  
Sprite \$3.5

Mexican Coca-Cola \$3.5  
Jarritos \$3.5

### AGUAS FRESCAS \$4.5

Jamaica  
(Hibiscus Water)  
Horchata  
(Rice & Cinnamon Drink)

### JUICES

Orange \$3.5  
Apple \$3.5

### LEMONADES \$6

### WATER

Acqua Panna \$2.59  
Topo Chico \$4

### COFFEE

Espresso \$3  
Cortadito \$3.5  
Latte \$4.95  
Cappuccino \$4.95  
Macchiato \$3.5  
Americano \$3  
Café de Olla \$3.5  
Double Espresso \$4.95



# Extras

Sour Cream \$3

Tortilla \$3

Chapulines \$4.99

Pico de Gallo \$4

Extra Chicken \$6.5

Mexican Rice \$4.5

Beans \$4.5

Guacamole \$5.00

Extra Shrimp \$7.5

French Fries \$4



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