

MENU

CATALINA HOTEL

ENTRADAS

SALMÃO COM CROSTA DE GERGELIM

R\$76

Salmão cru marinado ao molho de ostra, molho shoyo, limão, azeite, gengibre, mel, especiarias e selado na crosta de gergelim preto e branco.

CEVICHE CATALINA

R\$84

Salmão com pimentões, cebola roxa, manga, tomate cereja, coentro e limão.

CEVICHE DE PEIXES

R\$76

Peixe branco, pimentões, cebola roxa, manga, tomate cereja, coentro e limão.

TARTARE DE SALMÃO

R\$80

Cubos de salmão marinado com limão e pimenta preta a base de alcaparras, tomate cereja, cebola roxa finalizado com ervas frescas. Guarnecido de tostones de banana da terra.

TARTARE DE ATUM

R\$80

Cubos de atum marinado com limão e pimenta preta a base de alcaparras, tomate cereja e cebola roxa finalizado com ervas frescas. Guarnecido de tostones de banana da terra.

SALADA CAESAR COM FRANGO

R\$77

Alface, queijo parmesão, croutons, limão, mostarda dijon, ervas e frango grelhado.

SALADA DO CHEF

R\$70

Salada de folhas verdes, figo, nozes e castanhas.

MENU

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PORÇÕES E PETISCOS

LULA À DORÊ

Anéis de lula empanados. Acompanha maionese com alho e molho rose.

R\$82

ISCAS DE PEIXES

Isca de Peixe empanados. Acompanha maionese com alho e molho rose.

R\$82

BATATAS FRITAS TRADICIONAIS

Batata frita e ketchup.

R\$52

DADINHOS DE TAPIOCA

Massa de tapioca com queijo coalho em preparo especial servido em forma de dadinhos acompanhados de uma geléia agri-doce de pimenta levemente picante.

R\$54

BOLINHO DE BACALHAU

Bacalhau (8 unidades). Acompanha molho da casa.

R\$54

CHAPA DE PICANHA

Chapa de picanha com mandioca, molho de gorgonzola e vinagrete.

R\$132

PASTEL MARUJO

Pastéis de camarão com gorgonzola e catupiry (6 unidades).

R\$59

CASQUINHA DE SIRI

R\$35

PASTEL DE CAMARÃO C/ CATUPIRY

06 UNIDADES

R\$59

BOLINHO ABÓBORA C/ GORGONZOLA

R\$54

CAMARÃO RECHEADO COM CATUPIRY

R\$150

ARANCINI (BOLINHO RISOTO COM COGUMELO)

R\$54

BOLINHO ABÓBORA C/ CAMARÃO

R\$54

PASTEL DE QUEIJO

06 unidades

R\$48

CAMARÃO A DORÊ

R\$89

LANCHES

SANDUÍCHE DA CASA FILÉ MIGNON

Filé mignon c/queijo derretido, alface e molho rosé no pão baguete. Acompanha batata frita.

R\$63

SANDUÍCHE DA CASA FRANGO

Peito de frango c/queijo derretido, alface e molho rosé no pão baguete. Acompanha batata frita.

R\$52

MENU

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FRUTOS DO MAR

SALMÃO FIT

Salmão grelhado guarnecido com purê de abóbora cabotiá acompanhado de legumes na manteiga.

R\$98

RISOTO DE CAMARÃO

Arroz arbóreo com leve toque de molho sugo finalizado com ervas, brotos, tomate confit e camarões salteados.

R\$98

RISOTO DE POLVO

Arroz arbóreo com especiarias finalizado com vinho tinto e polvo grelhado com cebolotes e brotos.

R\$98

SALMÃO À SICILIANA

Salmão grelhado guarnecido com purê de batata doce roxa, acompanhado de arroz com brócolis e molho de limão.

R\$98

PEIXE AO MOLHO DE CAMARÃO

Peixe grelhado coberto com molho de camarão. Acompanha arroz e farofa de banana.

R\$112

PENNE OU FETTUCCINE COM CAMARÃO AO MOLHO BECHAMEL

Massa ao molho branco com camarão rosa.

R\$98

MOQUECA DE PEIXE

entadas, tomate, cebola, azeite de dendê, leite de côco, coentro.

R\$120

PEIXE FLAMBADO

Acompanha chips mandioquinha e risoto de limão siciliano.

R\$107

FETTUCCINE COM FRUTOS DO MAR

Massa com frutos do mar

R\$ 98

RISOTO DE FRUTOS DO MAR

Arroz arbóreo com especiarias finalizado com vinho branco e frutos do mar com cebolotes e brotos.

R\$98

AVES

FRANGO GRELHADO

frango grelhado c/legumes na manteiga ou salada

R\$77

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CARNES

ANCHO GRELHADO

R\$84

Bife Ancho grelhado. Acompanha arroz, batatas fritas e farofa.

FILÉ DE FRANGO À PARMEGIANA

R\$77

Filé frango empanado, coberto de molho e queijo. Acompanha de arroz e fritas.

FILÉ MIGNON À PARMEGIANA

R\$97

Filé mignon empanado, coberto de molho e queijo. Acompanha de arroz e fritas.

FILÉ MIGNON AO MOLHO MADEIRA

R\$88

Medalhão de mignon ao molho madeira acompanhado de arroz com nozes e purê de mandioquinha.

PENNE OU FETTUCCINE DE MIGNON AO SUGO

R\$86

Massa ao molho de tomate com filé mignon.

RISOTO DE MIGNON

R\$80

Arroz arbóreo com caldo de carne, vinho tinto e iscas de filé mignon.

PRATOS KIDS

MASSA AO SUGO COM BIFINHO DE FILET MIGNON

R\$66

FILÉZINHO DE FRANGO COM ARROZ E FRITAS

R\$66

BIFINHO FILÉ MIGNON COM ARROZ E FRITAS

R\$66

MASSAS

NHOQUE AO SUGO COM MUSSARELA DE BUFALA E MANJERICÃO

R\$86

PENNE OU FETTUCCINE DE MIGNON AO SUGO

R\$86

PENNE OU FETTUCCINE COM CAMARÃO AO MOLHO BECHAMEL

R\$98

MENU

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VEGANO

BOBÓ VEGANO

Mandioca, legumes, palmito. Acompanha arroz branco.

R\$77

MOQUECA DE BANANA DA TERRA

Banana da terra grelhada junto de palmito grelhado tomates, cebola e pimentões acompanha farofa de dendê e arroz branco.

R\$122

VEGETARIANO

RAVIÓLI 4 QUEIJOS

Massa recheada com muçarela, catupiry, gorgonzola e queijo prato servida ao molho branco, finalizado com tomates cereja coloridos.

R\$94

RISOTO DE COGUMELOS

Cogumelos shimeji com arroz arbóreo, finalizados com cebote.

R\$88

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SOBREMESA

PETIT GÂTEAU TRADICIONAL
Mini bolo de chocolate com sorvete de creme.

R\$49

SENSAÇÃO DA TERRA
Doce de banana, caramelo, farofa de castanhas e chocolate, finalizado com sorvete de doce de leite.

R\$54

PANQUECA DOCE
Com sorvete e doce de leite

R\$49

TAÇA DE SORVETE
*Morango, Maracuja, dark cacau.
Nata e doce de leite.*

R\$22

MINI CHURROS
Mini churros artesanal com calda de doce de leite e chocolate.

R\$41

PUDIM

R\$22

SUGESTÃO DO CHEF:

PÊRA AO VINHO

R\$30

BEBIDAS

REFRIGERANTE COCA, COCA ZERO, GUARANÁ, GUARANÁ ZERO, FANTA LARANJA, SODA, SPRITE, SCHWEPES E TÔNICA	R\$9
ÁGUA NATURAL	R\$8
ÁGUA COM GÁS	R\$8
RED BULL	R\$20
EXPRESSO	R\$9
SUCO NATURAL ACEROLA, LARANJA, LIMÃO, MARACUJA, MORANGO, MANGA E MELANCIA.	R\$15

CERVEJAS

	330ml	600ml
CORONA	R\$18	R\$22
STELLA ARTOIS	R\$15	
STELLA ARTOIS <i>Pure gold sem glúten</i>	R\$20	
HEINEKEN	R\$15	R\$25,90
ORIGINAL		R\$22

DOSES 50ml

TEQUILA OURO	R\$30
TEQUILA PRATA	R\$30
WHISKEY BLACK LABEL	R\$45
WHISKEY RED LABEL	R\$35
WHISKEY CHIVAS 12	R\$35
CAMPARI	R\$25

CACHAÇA ARTESANAL	R\$25
RUM PRATA	R\$20
RUM OURO	R\$20
RUM COCO	R\$20
LICOR COINTREAU	R\$40
BAILEYS	R\$40
LICOR 43	R\$40

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DRINKS

CAIPIRINHA DE FRUTA

Cachaça, limão.(frutas da estação).
* 2 frutas + R\$3,00*

R\$29

MIMOSA

Suco de laranja com
espumante.

R\$35

CAIPIROSKA SMIRNOFF

Vodka smirnoff ou absolut, limão,
açúcar.(frutas da estação). * 2 frutas +
R\$3,00*

R\$38

NEGRONI

Gin, campari, vermute rosso,
cascas de laranja.

R\$40

CAIPIROSKA ABSOLUT

Vodka smirnoff ou absolut, limão,
açúcar.(frutas da estação). * 2 frutas +
R\$3,00*

R\$44

GIN TÔNICA NACIONAL

Gin, tônica, limão siciliano.

R\$35

CAIPISAQUÊ

Saquê, limão.(frutas da estação).
2 frutas + R\$3,00

R\$35

GIN TÔNICA INTERNACIONAL

Gin, tônica, limão siciliano.

R\$48

BATIDA, COCO, MORANGO OU ABACAXI

Vodka smirnoff ou absolut, leite
condensado, leite de coco.

R\$38 / 44

APEROL SPRITZ

Aperol, prosecco, água com gás,
e fatias de laranja.

R\$38

PINA COLADA

Rum branco, suco de abacaxi,
leite de coco, leite condensado.

R\$36

MARGARITA

Tequila, cointreau, suco de limão.

R\$40

MOJITO

Rum branco, suco de limão, açúcar,
hortelã, soda ou água com gás.

R\$35

MOSCOW MULE

Vodka, xarope de gengibre, suco de
limão e espuma de gengibre.

R\$36

DRINKS AUTORAIS

CATALINA EXPRESSO MARTINI

Café expresso, vodka, amarula.

R\$38

BRASILEIRA

Cachaça, limão, maracujá, gengibre, açúcar.

R\$29

MATA ATLÂNTICA

Gin, xarope de maracujá, xarope de folhas de pitanga, limão, folhas de limoeiro
e sal rosa.

R\$38

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ESPUMANTE, CAVAS E CHAMPAGNES

ESPUMANTE CAVA, PATA NEGRA, DEMI-SEC, ESPANHA	R\$135
ESPUMANTE VEUVE DU VERNAY ICE, FRANÇA	R\$135
ESPUMANTE VEUVE DU VERNAY ICE ROSE, FRANÇA	R\$141
ESPUMANTE SALTON, SERIES BRUT, BRASIL	R\$82
CHAMPAGNE DE MONTERAT BRUT, FRANÇA, FRANÇA	R\$600
CHAMPAGNE LOUIS ROEDERER, COLLECTION 244, FRANÇA	R\$980
CHANDON RICHE DEMI-SEC, BRASIL	R\$198
STARS PERELADA RESERVA BRUT, ESPANHA	R\$360
NINA, ESPUMANTE, VINO BRUT, ITALY	R\$238
CHANDON, RESERVE BRUT, 187ML	R\$47,80
CHANDON, RESERVE BRUT 375ML	R\$85
CHANDON, RESERVE BRUT 750ML	R\$122
TAXA DE ROLHA	R\$40

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VINHOS BRANCOS E ROSES

MONTES CLASSIC CHARDONNAY, MONTES, CHILE	R\$185
PARDALITO, VINHO VERDE, PORTUGAL	R\$90
SANTA ALEGRE, SAUVIGNON BLANC, 2025, CHILE	R\$188
COVELA AVESSO, QUINTA DE COVELA, PORTUGAL, VINHO VERDE	R\$188
COVELA ARINTO, QUINTA DE COVELA, PORTUGAL, VINHO VERDE	R\$168
SANTA CAROLINA, SAUVIGNON BLANC, 2024, CHILE - 375ML	R\$52
MONTES, SAUVIGNON BLANC, OUTER LIMITS, 2023, CHILE	R\$608
MORGADIO DA ANDORINHA, VINHO VERDE, PORTUGAL	R\$122
PIZZATO FAUSTO, MERLOT ROSE	R\$116
FAUSTO, CHARDONNAY, VINHO BRANCO SECO 187ML	R\$45

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VINHOS TINTOS

MONTES, MERLOT, RESERVA, 2018, CLASSIC SERIES, CHILE	R\$205
CAMPO MARINA, PRIMITIVO - MERLOT, 2018, ITALIA	R\$174
CAMPO MARINA, MALVASIA NERA, 2022, ITALIA	R\$135
VILLA ANTINORI ROSSO, MARCHESI ANTINORI, I TÁLIA, TOSCANA	R\$295
NORTON D.O.C, MALBEC, 2023, ARGENTINA	R\$178
PRIMITIVO DI MANDARIA VIGNE VECCHIE DOP ROSSO, PUGLIA - ITÁLIA	R\$512
MONTES, CABERNET SAUVIGNON, 2023, CLASSIC SERIES	R\$176
MONTES TOSCARINI, TANNAT, 2022, URUGUAI - 375ML	R\$85
SALTON, PARADOXO, PINOT NOIR, 2020, BRASIL	R\$89
FAUSTO, CABERNET, SAUVIGNON 187ML	R\$45



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English

MENU

CATALINA HOTEL

APPETIZERS APPETIZERS

SEARED SALMON WITH SESAME CRUST

R\$76

Salmon marinated in oyster sauce, soy sauce, lemon, olive oil, ginger, honey, spices and sealed in a black and white sesame crust.

CATALINA CEVICHE

R\$84

Salmon with peppers, red onion, mango, cherry tomatoes, chives, lemon juice, olive oil, spices.

FISH CEVICHE

R\$76

Fish, peppers, red onion, mango, cherry tomatoes, chives, lemon, olive oil.

SALMON TARTARE

R\$80

Cubes of salmon marinated with lemon and black pepper with a base of mini cucumber, cherry tomatoes and red onion finished with fresh herbs and mini green garnished with plantain tostones.

TUNA TARTARE

R\$80

Cubes of tuna marinated with lemon and black pepper with a base of mini cucumber, cherry tomatoes and red onion finished with fresh herbs and mini green garnished with plantain tostones.

CAESAR SALAD WITH CHICKEN

R\$77

Lettuce, onion, parmesan cheese, croutons, lemon, dijon mustard, herbs and grilled chicken.

CHEF'S SALAD

R\$70

Salad of green leaves, fig, walnuts and chestnuts.

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APPETIZERS

FRIED CALAMARI

Batter fried calamari. Served with garlic mayonnaise and rose sauce.

R\$82

FISH BITES

Batter fried fish bait. Served with mayonnaise with garlic and rose sauce.

R\$82

TRADITIONAL FRIES

French fries and ketchup.

R\$52

TAPIOCA DICE

Specially prepared tapioca dough with curd cheese served in the form of dice accompanied by a slightly spicy bittersweet pepper jelly.

R\$54

CODFISH CROQUETTE

Cod (8 units). Served with house sauce.

R\$54

PICANHA PLATE

Picanha steak with cassava, gorgonzola sauce and vinaigrette.

R\$132

SAILOR PASTELS

6 shrimp, gorgonzola and catupiry pastries.

R\$59

BAKED CRAB GRATIN

R\$35

SHRIMP PASTRY WITH CATUPIRY CHEESE

R\$59

PUMPKIN FRITTERS STUFFED WITH SHRIMP

R\$54

SHRIMP STUFFED WITH CATUPIRY CHEESE

R\$150

CRISPY RISOTTO BALLS FILLED WITH MUSHROOMS

R\$54

FRIED SHRIMP

R\$89

CHEESE PASTRY

R\$48

SANDWICHES'

HOUSE FILET MIGNON SANDWICH

Filet mignon with melted cheese, baby lettuce. On baguette bread and French fries.

R\$ 63

HOUSE CHICKEN SANDWICH

Chicken breast with melted cheese, lettuce and house sauce. On baguette bread and French fries.

R\$ 52

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SEAFOOD

FIT SALMON

Grilled salmon garnished with cabotiá pumpkin puree accompanied by vegetables in butter.

R\$98

SHRIMP RISOTTO

Arborio rice with a light touch of sugo sauce finished with herbs, sprouts, confit tomatoes and sautéed shrimp.

R\$98

OCTOPUS RISOTTO

Spiced arborio rice finished with red wine and grilled octopus with onions and sprouts.

R\$98

SICILIAN SALMON

Grilled salmon garnished with purple sweet potato puree, served with rice with broccoli and lemon sauce.

R\$98

FISH IN SHRIMP SAUCE

Grilled fish topped with shrimp sauce. Served with rice and banana farofa.

R\$112

PENNE OR FETTUCCINE WITH SHRIMP IN BECHAMEL SAUCE

Pasta in white sauce with pink shrimp.

R\$ 98

BRAZILIAN FISH STEW

ent, tomato, onion, palm oil, coconut milk, cilantro

R\$120

FETTUCCINE WITH SEAFOOD

Pasta with seafood

R\$98

FLAMBÉED FISH

Served with mandioquinha chips and Sicilian lemon risotto.

R\$107

SEAFOOD RISOTTO

Arborio rice with spices finished with white wine and seafood with chives and sprouts.

R\$98

CHICKEN

GRILLED CHICKEN

grilled chicken with vegetables in butter or salad.

R\$77

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BEEF

GRILLED ANCHO STEAK

R\$ 84

Grilled ancho steak served with rice, french fries, and farofa.

CHICKEN PARMIGIANA FILLET

R\$ 77

Breaded chicken fillet, covered in sauce and cheese. Served with rice and fries.

FILET MIGNON PARMIGIANA

R\$ 97

Breaded filet mignon, covered in sauce and cheese. Served with rice and fries.

FILET MIGNON IN MADEIRA SAUCE

R\$ 88

Filet mignon medallion with Madeira sauce, served with rice with nuts and mashed yams.

PENNE OR MILLET FETTUCCINE WITH SAUCE

R\$ 86

Pasta in tomato sauce with filet mignon.

MIGNON RISOTTO

R\$ 80

Arborio rice with meat broth, red wine and filet mignon.

KIDS' MEALS

PASTA WITH TOMATO SAUCE SERVED WITH FILET MIGNON STRIPS

R\$ 66

CHICKEN FILLET SERVED WITH RICE AND FRENCH FRIES

R\$ 66

FILET MIGNON SERVED WITH RICE AND FRENCH FRIES

R\$ 66

PASTAS

GNOCCHI WITH TOMATO SAUCE, BUFFALO MOZZARELLA, AND BASIL

R\$ 86

PENNE OR FETTUCCINE WITH FILET MIGNON IN TOMATO SAUCE

R\$ 86

PENNE OR FETTUCCINE WITH SHRIMP IN BÉCHAMEL SAUCE

R\$ 98

MENU

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VEGAN

VEGAN BOBO

R\$77

Cassava, vegetables, hearts of palm. Served with white rice.

PLANTAIN MOQUECA

R\$122

Grilled plantain with grilled hearts of palm, tomatoes, onions and peppers, served with palm oil farofa and white rice.

VEGETARIAN

4 CHEESE RAVIOLI

R\$94

Pasta stuffed with mozzarella, catupiry, gorgonzola and prato cheese served in white sauce, finished with colorful cherry tomatoes.

MUSHROOM RISOTTO

R\$88

Paris and shitake mushrooms with arborio rice, finished with chives and sprouts.

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DESSERT

PETIT GÂTEAU TRADICIONAL

R\$49

Mini chocolate cake with vanilla ice cream.

ICE CREAM CUP

R\$22

*Strawberry, passion fruit, dark cocoa.
Cream and dulce de leche.*

FEELING OF THE EARTH

R\$54

*Banana, caramel, chestnut farofa and
chocolate jam, finished with
dulce de leche ice cream.*

MINI CHURROS

R\$41

*Mini homemade churros with
dulce de leche and chocolate
sauce.*

SWEET CREPE

R\$49

Served with ice cream and dulce de leche.

FLAN

R\$22

CHEF'S RECOMMENDATION:

POACHED PEAR IN RED WINE

R\$30

DRINKS

SODAS

R\$9

*COKE, COKE ZERO, GUARANÁ,
GUARANÁ ZERO, FANTA ORANGE,
SODA, SPRITE, SCHWEPPES AND
TONIC*

NATURAL WATER

R\$8

SPARKLING WATER

R\$8

RED BULL

R\$20

EXPRESS

R\$9

NATURAL JUICE

R\$15

*ACEROLA, ORANGE, LEMON, PASSION FRUIT,
STRAWBERRY, MANGO AND WATERMELON.*

BEERS

330ml 600ml

CORONA

R\$18

R\$22

STELLA ARTOIS

R\$15

STELLA ARTOIS

R\$20

pure gold gluten-free

HEINEKEN

R\$15

R\$25,90

ORIGINAL

R\$22

DOSES 50ml

GOLD TEQUILA

R\$30

SILVER TEQUILA

R\$30

WHISKEY BLACK LABEL

R\$45

WHISKEY RED LABEL

R\$35

WHISKEY CHIVAS 12

R\$35

CAMPARI

R\$25

ARTISANAL CACHACA

R\$25

ROOM TALK

R\$20

GOLD RUM

R\$20

COOK RUM

R\$20

COINTREAU LIQUOR

R\$40

BAILEYS

R\$40

LIQUOR 43

R\$40

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DRINKS

FRUIT CAIPIRINHA

*Cachaça, lemon (seasonal fruits).
* 2 fruits + R\$3.00**

R\$29

MIMOSA

Orange juice with sparkling wine.

R\$35

CAIPIROSKA SMIRNOFF

*Smirnoff or Absolut vodka, lemon, sugar (seasonal fruits). * 2 fruits + R\$3.00**

R\$38

NEGRONI

Gin, campari, rosso vermouth, orange peels.

R\$40

CAIPIROSKA ABSOLUT

*Smirnoff or Absolut vodka, lemon, sugar (seasonal fruits). * 2 fruits + R\$3.00**

R\$44

NATIONAL GIN AND TONIC

Gin, tonic, Sicilian lemon.

R\$35

CAIPISAKE

*Sake, lemon (seasonal fruits).
*2 fruits + R\$3.00**

R\$35

INTERNATIONAL GIN AND TONIC

Gin, tonic, Sicilian lemon.

R\$48

SMOOTHIE, COCONUT, STRAWBERRY OR PINEAPPLE

Smirnoff or Absolut vodka, condensed milk, coconut milk.

R\$38 /44

APEROL SPRITZ

Aperol, prosecco, sparkling water, and orange slices.

R\$38

MARGARITA

Tequila, cointreau, lime juice.

R\$40

PINA COLADA

White rum, pineapple juice, coconut milk, condensed milk.

R\$36

MOSCOW MULE

Vodka, ginger syrup, lemon juice and ginger foam.

R\$36

MOJITO

White rum, lime juice, sugar, mint, soda or sparkling water.

R\$35

SIGNATURE DRINKS

CATALINA EXPRESSO MARTINI

Espresso, vodka, amarula.

R\$38

BRAZILIAN

Cachaça, lemon, passion fruit, ginger, sugar.

R\$29

ATLANTIC FOREST

Gin, passion fruit syrup, pitanga leaf syrup, lemon, lemon tree leaves and pink salt.

R\$38

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SPARKLING WINES, CAVAS, AND CHAMPAGNES

ESPUMANTE CAVA, PATA NEGRA, DEMI-SEC, SPAIN	R\$135
ESPUMANTE VEUVE DU VERNAY ICE,FRANCE	R\$135
ESPUMANTE VEUVE DU VERNAY ICE ROSE, FRANCE	R\$141
ESPUMANTE SALTON, SERIES BRUT, BRAZIL	R\$68
CHAMPAGNE DE MONTERAT BRUT, FRANCE	R\$600
CHAMPAGNE LOUIS ROEDERER, COLLECTION 244, FRANCE	R\$980
CHANDON RICHE DEMI-SEC, BRAZIL	R\$198
STARS PERELADA RESERVA BRUT, SPAIN	R\$360
NINA, ESPUMANTE, VINO BRUT, ITALY	R\$238
CHANDON, RESERVE BRUT, 187ML	R\$57
CHANDON, RESERVE BRUT 375 ML	R\$85
CHANDON, RESERVE BRUT 750 ML	R\$122
CORKAGE FEE	R\$40

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WHITE WINES

MONTES CLASSIC CHARDONNAY, MONTES, CHILE	R\$185
PARDALITO, VINHO VERDE, PORTUGAL	R\$82
SANTA ALEGRA, SAUVIGNON BLANC, 2025, CHILE	R\$188
COVELA AVESSO, QUINTA DE COVELA, PORTUGAL, VINHO VERDE	R\$188
COVELA ARINTO, QUINTA DE COVELA, PORTUGAL, VINHO VERDE	R\$168
SANTA CAROLINA, SAUVIGNON BLANC, 2024, CHILE - 375ML	R\$52
MORGADIO DA ANDORINHA, VINHO VERDE, PORTUGAL	R\$122
PIZZATO FAUSTO, MERLOT ROSÉ	R\$116
MONTES, SAUVIGNON BLANC, OUTER LIMITS, 2023, CHILE	R\$608
FAUSTO, CHARDONNAY, DRY WHITE WINE 187ML	R\$45

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CATALINA HOTEL

RED WINES

MONTES, MERLOT, RESERVA, 2018, CLASSIC SERIES, CHILE	R\$205
CAMPO MARINA, PRIMITIVO - MERLOT, 2018, ITALY	R\$174
CAMPO MARINA, MALVASIA NERA, 2022, ITALY	R\$135
VILLA ANTINORI ROSSO, MARCHESI ANTINORI, I Taly, TOSCANA	R\$295
CASTILLO SAN LORENZO RESERVA, C. SAN LORENZO, SPAIN, RIOJA	R\$189
NORTON D.O.C, MALBEC, 2023, ARGENTINA	R\$178
PRIMITIVO DI MANDARIA VIGNE VECCHIE DOP ROSSO, PUGLIA - ITALY	R\$512
MONTES, CABERNET SAUVIGNON, 2023, CLASSIC SERIES	R\$176
MONTES, SAUVIGNON BLANC, OUTER LIMITS, 2023, CHILE	R\$608
MONTES TOSCARINI, TANNAT, 2022, URUGUAI - 375ML	R\$85
FAUSTO, CHARDONNAY, DRY WHITE WINE 187 ML	R\$45