



catalan

DINNER

Small plates to share

"The sandbox tasting" (For the entire table and available up to one hour before closing) 80pp.

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| Foie Gras au Torchon over a Texas Blueberry compote | 18. |
| Crispy crabmeat croquettes over a citrus emulsion | 12. |
| Turkish Meze plate: A tasting of traditional snacks and dips | 11. |
| Roasted bone marrow with Maldon salt (Please allow 20 min, It is worth the wait!) | 12. |
| Spicy garlic gulf shrimp | 11. |
| Cockles with chorizo, garlic and Sambal chili broth | 10. |
| Crispy duck livers over creamed local greens and topped with candied red onions | 12. |
| Selection of American Artisanal cheeses | 14. |
| Roasted Berkshire Pork belly with Steen's pure cane syrup | 9. |
| Foie gras bon bons served with house-made local seasonal jelly | 11. |
| Roasted lamb stuffed piquillo peppers | 10. |
| Asparagus wrapped with Berkshire prosciutto, Housemade Mozzarella and citrus dressing | 12. |
| Seared tuna with cucumber and red chili sake vinaigrette | 9. |
| Tabasco mash cured salmon topped with a fried local duck egg & red onion relish | 12. |
| Housemade Charcuterie plate: daily selection of Terrine, salumi and sausage | 16. |
| Arborio-dusted calamari with a jalapeno lime dressing | 9. |
| Hand cut Housemade "Serrano" style ham with olive oil cured Manchego | 15. |
| Warm ginger Marinated Wagyu sirloin carpaccio with jalapeno ponzu vinaigrette | 16. |
| Oxtail lettuce wraps: braised oxtails, butter lettuce, pickled and marinated vegetables | 14. |

It's Street Food Time Again... Sweet!

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| Mexican taco truck street food: Lamb sweetbread tacos, onions, cilantro, lime, salsa | 12. |
| El Salvador street food: Duck confit pupusas over curtido | 14. |
| If we had a food cart: Crispy pork rilette fritters... (A dream come true!) | 14. |
| Greek street food: Local pork "Gyro", tzatziki & roasted onions | 14. |
| Barcelona street food: Octopus, chorizo and local potato over housemade Sriracha aioli | 12. |

Bread and Butter Served by Request
We Support Everything Local and Seasonal

* 19% gratuity added to all parties of six or so *



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DINNER

Join Us for Lunch Tuesday - Friday and Dinner Sunday Night

Soups

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| Local tomato gazpacho | shots 3. | cups 5. | bowls 9. |
| Bayou city farmer's market soup of the season | shots 3. | cups 5. | bowls 9. |

Small greens

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| Local baby arugula, roasted hazelnuts, cane vinaigrette, spicy fried oysters | 10. |
| Market greens, roasted local sweet onion dressing, goat cheese, Marcona almonds | 11. |
| "The Heart" – Romaine hearts with bacon lardoons, tomato & buttermilk blue cheese dressing | 12. |

Big plates

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| Seared duck breast, confit leg, "baked beans", buttermilk biscuit bread pudding | 30. |
| Seared Cervena venison chop, crépinette, crispy mushroom, goat cheese & potato pancake | 34. |
| Seafood stew: local fish, clams, shrimp and calamari | 28. |
| Seared Halibut over sweet corn & smoky bacon chowder with jumbo lump crabmeat | 32. |
| Gulf shrimp with bacon & goat cheese grits and roasted piquillo pepper butter | 25. |
| Salmon with cauliflower puree and preserved lemon emulsion | 24. |
| Half-roasted Bryan farms chicken over Yukon gold mash and thyme broth | 23. |
| Local Rabbit: Braised leg, stuffed saddle, hand twisted pasta, tomato, olive, roasted garlic | 30. |
| Seared yellowfin tuna, udon noodles, spiced dashi broth, fried local duck egg | 27. |
| Filet of beef a la plancha, whipped potatoes and red wine demi | 32. |
| Seared bone-in ribeye, "steak fries", spinach, Maldon salt, extra virgin olive oil | 32. |
| Masala spiced grouper over London Sizzler inspired local vegetables | 28. |
| Lamb chop "Fabada", white beans cooked down with lamb shoulder and Morcilla | 32. |
| Seared Berkshire pork chop, local sweet potato and Texas apple hash, Calvados demi | 26. |
| Add seared foie gras (to anything, and we <u>do</u> mean anything) | 9. |
| Bacon and goat cheese grits, whipped potatoes, Redneck mac & cheese or cauliflower puree | 5. |

Catalan T-shirts are back! Inquire with your server about styles...\$20

The Basque Room is Now Available for Your Private Parties

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