



Menu

APPETIZER

CATADOR DELIGHTS

\$15

FRIED GREEN PLANTAIN (PATACONES), GUACAMOLE, SHRIMP (CAMARONES) WITH OUR DELICIOUS SEASONING.

SHRIMP BON APPETIT

\$15

ROMAINE LETTUCE, SHRIMP, AVOCADO, AND OUR SPECIAL SAUCE.

FRIED CALAMARI

\$10

SERVED WITH FRIES AND DIPPING SAUCE.

MOZZARELLA STICKS

\$8

6 PIECES SERVED WITH FRIES AND MARINARA SAUCE.

FRIED DUMPLINGS

\$9

6 DUMPLINGS WITH DUCK AND SOY SAUCE, YOUR CHOICE OF CHICKEN, SHRIMP OR VEGETABLES.

HUMMUS

SMALL :\$10 LARGE:\$20 

TRADICIONAL HUMMUS WITH OLIVE OIL.

FRIES

\$5

ADD CHEESE \$2.00, BACON \$2.00, SALCHICHA \$4.00

AVOCADO TOAST

\$15

TOAST WITH GARLIC BUTTER, GUACAMOLE, CHEESE AND BASIL.

TUNA TARTARE

\$25

FRESH GRADE TUNA WITH SESAME, GINGER, AND OUR SPECIAL SAUCE.

DEJA VU

SMALL \$25 LARGE \$40

IBERICO HAM FROM SPAIN, MOZZARELLA CHEESE, GREEN OLIVES, CHERRY TOMATO WITH BASIL AND OUR HOME MADE OLIVE OIL SAUCE AND TOAST.

JALAPENO POPPERS

\$9

FRIED JALAPENO POPPERS WITH CHEDDAR CHEESE OR CREAM CHEESE.

FRIED SHRIMP

\$12

SIX REGULAR BREADED OR COCONUT WITH PINAPPLE SAUCE BREADED SHRIMP, SERVED WITH A MARINARA SAUCE OR SWEET COCONUT SAUCE. SERVED WITH A SIDE OF FRIES OR FRIED PLANTAIN.

ONION RINGS

\$6

CHICKEN FINGERS

\$8

SWEET FRIED PLANTAIN/ FRIED YUCA 

\$5

SALADS

CHICKEN \$3 CHORIZO \$3 BEEF \$4 SHRIMP \$6
CATADOR STYLE (BEEF, SHRIMP AND CHICKEN) \$6

JALAPENO AVOCADO SALAD

\$12

ROMAINE LETTUCE MIXED WITH CHOPPED FRESH JALAPENO, AVOCADO, CHERRY TOMATOES, CRUNCHY TORTILLA STRIPS AND BEANS.

CLASSIC CEASAR SALAD

\$10

OUR CLASSIC CEASAR SALAD SERVED WITH FRESH SHAVED PARMESAN CHEESE, CRUMBLER ROMANO CHEESE, CEASAR DRESSING AND CROUTONS.

CATADOR SALAD/ ENSALADA EL CATADOR

\$15

MANGO, APPLE, LETTUCE, AVOCADO, PURPLE ONION, CHERRY TOMATO AND CUCUMBER.

SOUP

AJIACO COLOMBIAN SOUP

\$15

OUR DELICIOUS COLOMBIAN SOUP.

SANCOCHO COLOMBIAN SOUP

\$20

OUR DELICIOUS COLOMBIAN SOUP WITH BEEF.

PATIO SOUP / SOPA PATIO

\$15

HOME MADE SOUP WITH COW FEET, COW STOMACH, VEGETABLES AND OUR CONDIMENTS, SERVED WITH A SIDE OF WHITE RICE AND BREAD.

BEEF SOUP

\$19.⁹⁹

COSTA RICAN STYLE, VERY DELICIOUS AND HEALTHY WITH ALL THE NATURAL INGREDIENTS, SIDE OF RICE.

SEAFOOD SOUP / SOPA DE MARISCOS

\$26.⁹⁹

HOME MADE CREAMY STYLE SOUP WITH MIXED SEAFOOD, SERVED WITH A SIDE OF WHITE RICE AND TORTILLAS.

LOBSTER & CRAB SOUP

\$35

A VERY GOOD CHOICE, A MUST TRY, YOU WON'T BE DISAPPOINTED.

CLAM CHOWDER

\$10

CREAMY SEAFOOD, CHESSE AND BASIL, HOME MADE STYLE.

MEAT COMBINATIONS

GET TWO CHOICES FREE, AN ADDITIONAL CHOICE \$3.00:
RICE, VEGETABLES, MASHED POTATOES, GREEN SALDAD, FRIES,
ONION RINGS, BEENS, FRIES.



T-BONE STEAK

\$29.⁹⁹

A PREMIUM T-BONE STEAK COOKED TO PERFECTION.

RIBEYE STEAK

\$25.⁹⁹

A PREMIUM RIBEYE STEAK COOKED TO PERFECTION.

LAMB CHOPS

\$25.⁹⁹

A PREMIUM LAMB CHOPS.

NEW YORK STRIP STEAK 12OZ

\$26

A PREMIUM NEW YORK STRIP STEAK COOKED TO PERFECTION.

PORK CHOPS

\$15.⁹⁹

A PREMIUM GRILLED PORK CHOK COOKED TO PERFECTIOP.

PORK RIBS

\$19.⁹⁹

BBQ PORK RIBS SERVED K COOKED TO PERFECTION.

BEEF RIBS

\$24.⁹⁹

BBQ BEEF RIBS SERVED COOKED TO PERFECTION.

CHURRASCO

\$25

TWO SIDES OF A PREMIUM SKIRT STEAK COOKED TO PERFECTION.

CHICKEN WINGS

WITH YOUR CHOICE OF FRIES OR ONION RINGS.

CHICKEN WINGS

\$8

SERVED WITH CELERY AND BLUE CHEESE OR RANCH.

BBQ WINGS

\$8

HOME MADE SWEET AND SAVORY SAUCE, NO SPICY.

BUFFALO WINGS

\$8

SPICY SAUCE / PICANTE.

GARLIC JALAPENO WINGS

\$8.00

JALAPENOS, GARLIC, FRUITY AND SPICY FLAVORED WITH OUR OWN SPICES.

MANGO HABANERO WINGS

\$8.00

SUPER SPICY SAUCE / MUY PICANTE.

BURGERS

CHOICE OF MEET BURGER OR CHICKEN BURGER



VEGGIE BURGER

\$14

VEGGIE PATTY, ONIONS, TOMATO, LETTUCE, CUCUMBER AND CHESSE.

DYNAMITE BURGER

\$12

BURGER WITH CHEESE, CARAMELIZED ONIONS, BACON, 2 EGGS AND OUR SPECIAL SAUCE.

EL CATADOR BURGER

\$13

SERVED WITH CHEESE, TOMATO, BACON, LETTUCE, CARAMELIZED ONIONS, POTATO CHIPS AND OUR HOUSE SAUCE.

BUFFALO WING BURGER

\$15

BURGER SERVED WITH LETTUCE, TOMATO, CARAMELIZED ONION, CRUMBED BLUE CHEESE, BUFFALO SAUCE, CELERY WITH FRIES.

MEXICAN FOOD

ALL OUR MEXICAN FOOD IS SERVED WITH THE MEAT THAT YOU PREFER:

CHICKEN \$3 / CHORIZO \$3 / BEEF \$4 / SHRIMP \$6

CATADOR STYLE (BEEF, SHRIMP AND CHICKEN) \$6



NACHOS

\$13

FRIED TORTILLAS, FRIED BEANS, CHEESE, GUACAMOLE, PICO DE GALLO AND SOUR CREAM.

FAJITAS

\$13

FAJITAS SERVED WITH BELL PEPPERS, ONIONS, CHEESE, SIDE OF GUACAMOLE, 2 FLOUR OR CORN TORTILLAS

CHIMICHANGAS / BURRITOS

\$9

(FRIED [CHIMICHANGAS] / NON FRIED [BURRITOS])

FLOUR TORTILLA WITH CHEESE, SIDE OF BEANS, RICE, PICO DE GALLO, LETTUCE, SOUR CREAM AND AVOCADO.

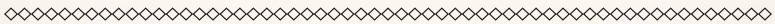
QUESADILLAS

\$10

FLOUR TORTILLA FILLED WITH GRILLED MEAT, CHEESE, TOPPED WITH LETTUCE, PICO DE GALLO, QUESO FRESCO, SOUR CREAM, SIDE OF RICE WITH BEANS.

TACOS

THREE SOFT TACOS SERVED WITH ONIONS, CILANTRO, LIME, GREEN AND RED SALSA.



CHICKEN TACOS

\$10

DE CARNE ASADA

\$11

CAMARON

\$14

PASTOR

\$11

AL PASTOR SEASONED DELICIOUS PORK WITH PINEAPPLE. ENCHILADAS ARE THE SAME WITHOUT PINEAPPLE

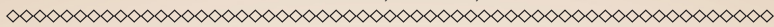
CHICKEN FRIED TACOS / TACOS DORADOS

\$11

FOUR FRIED CORN TORTILLAS WITH CHICKEN OR BEEF, LETTUCE, QUESO FRESCO, PICO DE GALLO, CREMA AND AVOCADO PERFECTION

CATADOR SPECIALTY

GET TWO CHOICES FREE, AND ADITONAL CHOICE \$3.00
RICE, VEGETABLES, MASHED POTATOES, GREEN SILDAD, FRIES,
ONION RINGS, BEENS, FRIES.



COMBINATION TIER III

\$66.⁹⁹

LOBSTER, RIBYE STEAK AND CRAB LEGS.

COMBINATION TIER II

\$49.⁹⁹

T-BONE STEAK, CRAB LEGS.

COMBINATION TIER I

\$39.⁹⁹

LOBSTER AND CRAB LEGS.

PASTA

ALL PASTA ARE SERVED WITH FRESH TOASTED BREAD AND
OLIVE OIL DIPPING SAUCE.

(ADD CHICKEN \$3, BEEF \$4 OR SHRIMP \$6 EXTRA)

CHOICE OF PASTA: FETTUCCINE, TORTELLINI OR SPAGUETTI.



OLIVE FETTUCCINE PASTA

\$20

FETTUCCINE PASTA MADE WITH ITALIAN BACON, FRESH PEPPERS, CHOPPED
ASPARAGUS, BASIL, OUR SEASONINGS AND FRESHLY SHAVED PARMESAN CHEESE.

TORTELLINI

\$13

PESTO, ALFREDO OR VODKA SAUCE TORTELLINI OR FETTUCCINE MADE WITH
CREAMY ALFREDO SAUCE AND FRESH PESTO, PARMESAN OR ROMANO CHEESE ON
TOP.

CATADOR SEAFOOD PASTA

\$26.⁹⁹

VERY DELICIOUS COMBINATION OF SEAFOOD, WITH CREAMY SAUCE, SHRIMPS,
CLAMS, OYSTERS AND SEAFOOD MIX.

SEAFOOD MARISCOS

TWO FREE CHOICES, AN ADITONAL CHOICE \$3.00
RICE, VEGETABLES, MASHED POTATOES, GREEN SILDAD, FRIES,



PAELLA

\$40

MIX RICE WITH SEAFOOD AND VEGETABLE, SERVED WITH FRENCH FRIES.

SALMON

\$19.⁹⁹

FRESH GRILLED SALMON SERVED WITH TWO CHOICES AND GRILLED ASPARAGUS.

MOJARRA

\$19.⁹⁹

A WHOLE GRILLED OR FRIED MOJARRA SERVED WITH TWO CHOICES.

GRILLED TILAPIA

\$15.⁹⁹

GRILLED TILAPIA SERVED WIT TWO CHOICES.

JUMBO RED SNAPPER

\$24.⁹⁹

A WHOLE GRILLED OR FRIED RED SNAPPER SERVED WITH TWO CHOICE.

MUSSELS

SMALL \$15 LARGE \$30

SOFT TEN MUSSELS

OYSTERS

6 X \$18 OR 12 X \$30

12 FRESH OYSTERS SERVED WITH LEMON AND DIPPING SAUCE.

C E V I C H E S

FISH CEVICHE

\$12

MIXED FISH CEVICHE SERVED AS MEXICAN OR COSTA RICAN STYLE.

SHRIMP CEVICHE

\$15

SERVED COSTA RICAN OR MEXICAN STYLE.

MIXED CEVICHE

\$15

SHRIMP AND FISH CEVICHE SERVED AS COSTA RICAN OR MEXICAN STYLE.

SHRIMP COCKTAIL

\$15

SHRIMP COCKTAIL SERVED WITH SIX SHRIMPS, CUCUMBER AND AVOCADO.

C O S T A R I C A N F O O D

CASADO

\$10

A TRADITIONAL COSTA RICAN DISH MADE WITH GRILLED CHICKEN, RICE, BEANS, FRIED SWEET PLANTAINS, PASTA SALAD AND 2 EGGS.

ADD: CHICKEN \$3, SALCHICHON TICO \$3, BEEF \$4, SHRIMP \$6,
CARNE EN SALSA \$3.

CATADOR STYLE (BEEF, SHRIMP AND CHICKEN) \$6

COSTA RICAN FRIED TACOS

\$10

(ADD OR CHANGE TO BEEF \$2 EXTRA)

FOUR FRIED CORN TORTILLAS, CHICKEN CABBAGE AND MAYO.

ARROZ CON POLLO

\$14.⁹⁹

A MIXED RICE DISH COSTA RICAN STYLE MADE WITH CHICKEN, VEGETABLES AND SEASONINGS, SIDE OF FRIES.

ARROZ CANTONES

\$14.⁹⁹

COSTA RICAN DISH MADE WITH EGG, VEGETABLES, CHICKEN, PORK, BEEF AND SHRIMP WITH SIDE OF FRIES OR SALAD.

GALLOS DE SALCHICHON

\$10

TORTILLA, COSTARICAN SALCHICHON, CABBAGE, MAYO, KETCHUP AND SALSA LISANO.

CHIFRIJO

\$12

TRADITIONAL COSTARICAN DISH ON A BOWL, RICE, BEANS, CHICHARRON (PORK BELLY), PICO DE GALLO, AVOCADO AND TORTILLA.

VIGORON TICOS

\$15

CHICHARRONES, CABBAGE WITH FRIED YUCA.

P I C A D E R A S

PICADERA DE MARISCOS

REGULAR \$35 / FAMILIAR \$69.⁹⁹ / PARTY \$100

SEAFOOD LOVERS YOU MUST TRY THIS DELICIOUS COMBINATION:
CRAB LEGS, SEAFOOD MIX, FRIED CALAMARI, AND GARLIC BREAD

PICADERA TICA

PERSONAL \$15 REGULAR \$40 / FAMILIAR \$75

PARTY \$100

A SPECIAL COSTA RICAN DISH MADE WITH FRIED PLANTAINS, FRIED CHEESE, YUCA, BEEF, CHICKEN, PEPPERS, SALAMI, PORK CHICHARRON.

CATADOR BON APPÉTIT

\$100

BEEF RIBS, PORK RIBS, RIBEYE STEAK, CHURRASCO, NY STEAK, PORK CHOPS, TOSTONES, SWEET PLANTAIN, FRIED YUCA, FRENCH FRIES, ONION RINGS AND PICO DE GALLO.

COLOMBIAN FOOD

CHICKEN OR BEEF EMPANADAS

\$10

FOUR EMPANADAS FILLED WITH SEASONED CHICKEN OR BEEF AND POTATOES.

BANDEJA PAISA

\$20

RICE, BEANS, AVOCADO, SWEET PLANTAIN, CHICHARRON, EGG, STEAK, COLOMBIAN SAUSAGE AND AREPA.

CANOAS COLOMBIANAS

\$12

TWO SWEET PLANTAIN WITH GROUND BEEF AND CHEESE, PLATANO MADURO CON QUESO, CARNE MOLIDA.

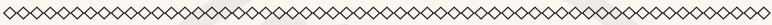
STEAK AL CABALLO

\$15

STEAK, TWO EGGS, AHOGADO, ONION, SWEET PLANTAIN, AVOCADO, RICE AND BEANS.

MOFONGOS

MOFONGO IS A MASHED PLANTAIN WITH GARLIC HERBS AND FRIED PORK BELLY SERVED WITH YOUR CHOICE OF MEAT OR SEAFOOD.



CAMARONES

\$20

SHRIMP IN GARLIC SAUCE, RED SAUCE OR WHITE SAUCE.

PECHUGA DE POLLO

\$18

GRILLED CHICKEN IN GARLIC SAUCE, RED SAUCE OR WHITE SAUCE.

CHICHARON

\$18

FRIED PORK BELLY.

BISTEC

\$16

GRILLED STEAK.

CHURRASCO

\$28

SKIRT STEAK.

SALMON

\$22

GRILLED SALMON.

CHULETA FRITA

\$18

FRIED PORK CHOPS

COSTILLITAS A LA B.B.Q.

\$20

BBQ, RIBS MOFONGO.

ADD TRIFONGO \$3, SALSA TRES QUESO \$3

MASHED PLANTAIN, CASSAVA AND SWEET PLANTAIN WITH GARLIC HERBS AND FRIED PORK BELLY.

SUSHIS

OCTOPUS

\$22

CON PAPAS SALTEADAS EN MANTEQUILLA DE PAPRIKA GRILLED. OCTOPUS WITH SAUTEED POTATOES IN PAPRIKA BUTTER.

TRENTON ROLL

\$10

SALAMI, QUESO FRITO, PLATANO MADURO Y GUACAMOLE.
SALAMI, FRIED CHEESE, SWEET PLANTAIN AND GUACAMOLE

DUBAI ROLL

\$14

CHICHARON, POLLO TEMPURA, MADURO Y GUACAMOLE.
FRIED PORK BELLY, CHICKEN TEMPURA, MADURO Y GUACAMOLE.

CATADOR ROLL

\$16

TEMPURA DE POLLO, CREAM CHEESE, MADURO, GUACAMOLE Y CAMARONES EN SALSA BLANCA.
CHICKEN TEMPURA, CREAM CHEESE, SWEET PLANTAIN, GUACAMOLE AND SHRIMP EN WHITE SAUCE.

YORK ROLL

\$16

CREAM CHESSE SALMON PUERRO SALSA DE SUSHI PEPINO, AGUACATE AND AJONJOLI.
CREAM CHESSE SALMON LEEK SUSHI SAUCE CUCUMBER AVOCADO SESAME SEED.

PUNTA CANA

\$16

CAMARON TEMPURA, CREAM CHEESE, PUERRO, POLLO, MADURO, AJONJOLI, SALSA DE SUSHI, SHRIMP TEMPURA, CHICKEN SEASAME SEAD.

ACAPULCO ROLL

\$16

CAMARON ESTILO MEXICANO, JALAPENO, CUBIERTO EN MANGO Y AGUACATE.
SHRIMP MEXICAN STYLE, JALAPENO, AVOCADO AND MANGO ON TOP.

PAISA ROLL

\$16

SALCHICHON COLOMBIANO, CARNE DESMECHADA, CUBIERTO EN PLATANO MADURO, AGUACATE AND FRIED PORK BELLY.

TICO ROLL

\$16

CHICHARRON, CHURRASCO, CUBIERTO EN PLATANO MADURO AND AGUACATE.
FRIED PORK BELLY, STEAK, SWEET PLANTAIN AND AVOCADO ON TOP.

MAR Y TIERRA

\$16

CAMARONES TEMPURA, ROPA VIEJA, MADURO, CREAM CHEESE Y GUACAMOLE.
SHRIMP TEMPURA, CARNE MECHADA, SWEET PLANTAIN AND GUACAMOLE SAUCE.

