



FROM THE HEART OF AUTHENTIC **BEIRUT** TO THE BREEZY SHORES OF **LIMASSOL**, THE VIBRANT SOUL OF CATRINAS DEBUTS A PASSION FOR MEXICAN NUANCES AND CUISINE.

CATRINAS ENTERS ITS FIRST HOME AWAY FROM HOME WITH UNFORGETTABLE FLAVORS, LIVELY VIBES, AND CHERISHED MOMENTS.



B I E N V E N I D O S !



Starters

- EDAMAME**  **9**
Steamed edamame beans served with olive oil and a sprinkle of rock salt.
- SPICY EDAMAME**   **11**
Steamed edamame tossed in a flavorful and spicy sauce.
- GUACAMOLE DIP** **14**
Fresh, chunky guacamole made with ripe avocados, lime juice, cilantro, onions, and tomatoes, served with crispy, homemade nachos.
- CHEESE NACHOS** **15**
Crispy tortilla chips topped with melted mozzarella and cheddar, served with guacamole, sour cream, pico de gallo, tomato, spring onions, and jalapeños.
- SWEET POTATO PARADISO**  **14**
Grilled sweet potatoes glazed with a savory teriyaki sauce, garnished with sesame seeds for a flavorful, crispy bite.
- TRUFFLE FRIES** **14**
Crispy golden fries tossed in aromatic truffle sauce, topped with freshly grated Parmesan cheese.
- MUSHROOM SHRIMP SKEWERS** **16**
Marinated shrimp and mushrooms grilled to perfection with a smoky spicy marinade served with BBQ and mayo-tequila sauce.
- COLA FRIED CHICKEN WINGS** (5 Pieces) **13**
Fried crispy, marinated chicken wings with a unique Cola-based marinade. Served with guacamole and mayo-tequila sauce, garnished with sesame seeds and fresh coriander.

Ceviche

- SEABASS**  **21**
Seabass ceviche marinated with our homemade citrusy, spicy Yuzu sauce and infused with Aji Amarillo, finished with avocado, red onions, cucumber and coriander for added texture. **21**
- SALMON**  **21**
Vibrant dish that combines fresh salmon with our homemade citrusy, spicy Yuzu sauce and infused with Aji Amarillo, complemented by sweet mango, cucumber, red onions, coriander and the heat of red chili.



Salads



GUADALUPE SALAD

Marinated beef, mix of fresh greens, quinoa, green apple, cherry tomatoes, sweet corn, avocado, red kidney beans and served with a tangy Guadalupe dressing.

21

MANGO CHICKEN SALAD

Marinated grilled chicken, mix of fresh greens, mango, avocado, red kidney beans, sweet corn, cucumber, cherry tomatoes and pomegranate tossed in a creamy mango dressing.

19

PRAWN SALAD

Marinated prawns, mix of fresh greens, pomegranate, mushrooms, cucumber, cherry tomatoes, guacamole, sweet corn and red kidney beans served with a pomegranate dressing.

22

Tacos



(4 Pieces)

CHICKEN

Tender chicken breast, finely diced peppers, onions, and a touch of herbal butter topped with sour cream and chimichurri sauce and crunchy iceberg lettuce wrapped in Gyoza skin.

16

BEEF

Searred beef tenderloin topped with sautéed mushrooms, creamy wasabi mayo, and yuzu sauce, wrapped in gyoza skin and garnished with red chili and coriander.

20

SHRIMP

Shrimps marinated with a creamy sauce, topped with guacamole, spring onions and red chili and coriander wrapped in soft gyoza skin.

19

Quesadillas



(4 Pieces)

BEEF

Grilled marinated beef, layered with melted cheese and béchamel sauce tucked in a warm tortilla bread. Served with a side of fresh pico de gallo, guacamole, and sour cream.

19

CHICKEN

Marinated grilled chicken, melted cheese, and a creamy béchamel filling, all tucked into a warm tortilla bread. Served with guacamole, sour cream and pico de gallo on the side.

16

WILD TRUFFLE

Sautéed mushrooms, truffle sauce, and melted cheese wrapped in a warm tortilla bread. Served with guacamole, pico de gallo and sour cream.

16

SHRIMP

Marinated grilled shrimps, creamy béchamel sauce, and melted cheese wrapped in a soft tortilla, served with a side of pico de gallo, guacamole and sour cream.

18

Fajita

(sharing for 2)

BLACK ANGUS TENDERLOIN

Sliced sirloin steak, sautéed with onions, red and green peppers.
Served with a side of soft 6-inch tortilla bread, mozzarella and cheddar mix, guacamole, sour cream, jalapeños and pico de gallo.

41

CHICKEN

Grilled chicken tenders, sautéed with onions, red and green peppers.
Served with a side of soft 6-inch tortilla bread, mozzarella and cheddar mix, guacamole, sour cream, jalapeños and pico de gallo.

28

SHRIMP

Marinated shrimps, sautéed with onions, baby corn, red and green peppers.
Served with a side of soft 6-inch tortilla bread, mozzarella and cheddar mix, guacamole, sour cream, jalapeños and pico de gallo.

39

VEGGIE

Sautéed mushrooms, onions, baby corn, red and green peppers.
Served with a side of soft 6-inch tortilla bread, mozzarella and cheddar mix, guacamole, sour cream, jalapeños and pico de gallo.

25

Main

IMPERIAL WAGYU

Japanese A5 Wagyu beef, perfectly seared with rich marbling served with Chimichurri sauce.

63

SALMON KIMCHI

Grilled salmon served with a buttery and herbal creamy sauce, cherry tomatoes, rosemary and fresh Kimchi steamed rice on the side

33

OCTOPUS EL FUEGO

Grilled octopus paired with smoked mashed potatoes, mushrooms, onions, feta cheese and served with our special Mexican sauce.

28

ESTOFADO

Choose your protein

1-Chicken

2-Shrimp

3-Beef

Served with herb infused butter sauce, onions, mushrooms served with a creamy Kimchi sauce and steamed rice on the side.

26

32

36



Desserts

CHURROS Served with chocolate pistachio sauce and vanilla ice cream.	15.50
VANILLA ICE CREAM Per scoop.	4
SORBET LEMON Per scoop.	4



Prices are in euros and include all legal taxes

House Cocktails



PINA TEQUILA

A sip of sunshine with a tropical treat, Cazadores tequila, coconut, fresh pineapple, and a splash of sour mix blend together to create a perfectly balanced cocktail that's equal part sweet and tangy.

12



SEÑOR

A perfect combination of bold and refreshing flavors made with tequila gold, fresh basil, crisp cucumber and a splash of sour mix.

12



MEXICO MULE

Get ready to spice things up with this refreshing cocktail made with tequila, mule mix, and topped with a fiery blend of ginger beer and chili.

12

Glass

55

Pitcher



NEGRONI

Gin, Campari, Rubino Vermouth.

13



GIN BASIL SMASH

Bombay Gin and basil come together in a refreshing aromatic cocktail that's perfect on a warm summer day.

12

Glass

55

Pitcher



SEÑORITA

A sweet and tart cocktail that will leave you feeling satisfied, made with a tantalizing blend of rosemary infused vodka, raspberry and strawberry puree, lime juice.

13

Prices are in euros and include all legal taxes



CATRINAS MOJITO

Enjoy the perfect balance of sweet and tangy flavors with a refreshing kick when fresh passion fruit and mint meet Bacardi spiced rum, lime juice, and soda for a tropical twist on classic mojito.

13

Glass

58

Pitcher



PORNSTAR MARTINI

A luscious blend of Stolli vanilla vodka, passion fruit, pineapple, and lemon juice, topped with sparkling wine for a fizzy, tropical indulgence. Bold, refreshing, and unforgettable.

13



TULUM CALOR

A perfect blend of smooth rum, zivana, tart blueberries, nutty almond, and sweet pineapple juice, the unique flavor is enhanced of star anise, bringing a touch of warmth to this refreshing beverage.

13



APEROL GIRO

This cocktail combines the crisp and botanical notes of gin with the bitter sweet flavors of Aperol and a splash of fresh orange juice to create a perfectly balanced and elegant drink.

11



CHILI MANGO MARGARITA

Tequila Gold Infused Chili, Mango, Orange, Lime, Triple Sec.

13

Glass

55

Pitcher



Catrinás Margaritas



CLASSIC MARGARITA

Tequila Silver, Lime, Triple Sec.

Glass Pitcher

12 55

ROYAL MARGARITA

Tequila Gold, Lime, Cointreau, Se Busca Reposado.

14 60

MANGO PASSION MARGARITA

Tequila Gold, Lime, Cointreau, Se Busca Reposado.

13 55

DEVILS MARGARITA

Tequila Gold Infused Chili, Lime, Agave, Red Wine.

13 55

TOMMY'S MARGARITTA

Tequila Silver, Tequila Gold, Lime, Agave.

13 55

THE GENTLEMAN MARGARITA

Patron Reposado, Spicy Aperol, Heering cherry, Passion Fruit and Pineapple Juice.

14

Classic Cocktails

OLD FASHIONED Wiseman bourbon, aromatic bitter, orange bitter, brown sugar.	12
MOSCOW MULE Vodka mule mix, ginger beer.	12
SAZERAC Wiseman rye Whiskey, Cognac, Absinth, Peychaud's Bitter, Brown Sugar.	13
MICHELADA Tequila Silver, Corona Beer, Tomato Juice, Lime Juice, Hot Sauce.	11
MANGO DAIQUIRI White Rum, Mango Juice, Lime Juice.	11
JUNGLE BIRD Dark Rum, Campari, Pineapple Juice, Lime Juice, Aromatic Bitter, Demerara Syrup.	15
PALOMA Tequila Silver, Lime Juice, Grapefruit Soda.	12

Catrinas Sangria

	Glass	Pitcher
WHITE SANGRIA White Rum, Gin, Kiwi, Apple.	13	58
ROJO SANGRIA Red Wine, White Rum, Strawberry, Raspberry, Cranberry.		
ROSE SANGRIA Rose Wine, Peach liqueur, Passion Fruit, Mango, Orange.		

Mocktails

	Glass
VIRGIN COLADA Mix of Pineapple & Coconut.	7
VIRGIN MOJITO Lime, Mint & Sprite.	
GINLESS BASIL Basil Mix With Soda.	

Beer

Estrella	6
Corona	7
Asahi	7
Budvar	5
Brewdog	8
Estrella 0	6
Pilsner	6
Stella Artois	6

Gin

	Glass	Bottle
Bombay Sapphire	9	120
Hayman's	12	140
Tanqueray	10	120
Tanqueray 10	12	140
Hendricks	12	140
Bombay Premiere	12	160
Malfy original	11	140
Roku	15	180
	<i>5 cl glass</i>	
Monkey 47	15	170
Gin mare	11	130
Ki No Bi 47.5 %	15	180

Gin & Tonic

	<i>5 cl glass</i>
Monkey 47 G&T	15
Kinobi G&T	15
Hendricks G&T	13
Tanqueray 10 G&T	12
Peach & Rose G&T	13
Bombay Premier Cru G&T	14

Tequila & Mezcal

	<i>5 cl Glass</i>	<i>Bottle</i>	<i>Shot 3 CL</i>		<i>5 cl Glass</i>	<i>Bottle</i>	<i>Shot 3 CL</i>
Cazadores silver	10	110	5	Patron Anejo	16	300	11
Cazadores gold	11	120	5	Patron Reposado	13	200	8
Milagro	11	120		Don Julio Reposado	16	300	11
Se Busca Mezcal	12	140	7	Don Julio 1942	30	400	17
Clase Azul Plata	30	350	20	Don Julio Anejo	18	330	15
Clase Azul reposado	40	450	25	Don Julio Blanco	16	220	11
Clase Azul MEZCAL Durango		750		1800 Blanco	11	130	
Clase Azul MEZCAL guerrero		750		1800 Reposado	12	140	
Mezcal Shot only			7	1800 Anejo	14	170	
Patron Silver	12	140	7				



Sparkling Wines



	<i>Glass</i>	<i>Bottle</i>
Campoferro Moscato d'Asti DOGG Italy	8	32
Santa Margherita Prosecco 'P' DOC Extra Dry, Italy	8	34
Santa Margherita Prosecco Superiore Valdobbiadene DOGG Brut, Italy		37
Santa Margherita Sparkling Rose Brut, Italy		39
Bottega Gold Prosecco DOC Brut, Italy		50
Bottega Rose Gold Prosecco DOC Brut, Italy		60

Champagne



	<i>Bottle</i>
Moët & Chandon Impérial Champagne Brut, France	120
Moët & Chandon Impérial Champagne Rose Brut, France	140
Moët & Chandon Ice Imperial Champagne Demi-Sec, France	140
Moët & Chandon Ice Rose Imperial Champagne Demi-Sec, France	150
Charles-Heidsieck Champagne Brut Reserve, France	150
Charles-Heidsieck Champagne Blanc de Blancs, France	220
Dom Pérignon Brut	600

WHITE WINES

	Glass	Bottle
Grifos 2 Xynisteri Xynisteri, Sauvignon Blanc, Limassol, Cyprus		34
Tsiakkas Promara Limassol, Cyprus		34
Gialeli Xynisteri Single Vineyard Paphos, Cyprus		36
Argyrides Viognier Limassol, Cyprus		36
Hacienda De Arinzano Chardonnay Spain		36
Santa Margherita Pinot Grigio Valdadige, Italy		38
Geometria Moschofilero Peloponnese, Greece		40
Mylonas Malagousia Attica, Greece		40
Misty Cove Sauvignon Blanc Marlborough, New Zealand		44
Pascal Jolivet Sancerre Loire Valley, France		70
Jean-Paul & Benoît Droin Chablis Burgundy, France	16	80
Jean-Paul & Benoît Droin Chablis Premier Cru Montmains, Burgundy, France		120

ROSE WINES

	Glass	Bottle
Tsiakkas Rodinos Shiraz, Grenache, Limassol, Cyprus		32
Mylonas Malagousia Rose Malagousia, Mandilaria, Attica, Greece		35
Mirabeau Forever Summer Provence, France	8	34
Domain Costa Lazaridi Merlot Grenache Agiorgitiko Greece		45
M de Minuty Provence, France		50

RED WINES

	Glass	Bottle
Geometria Agiorgitiko Peloponnese, Greece	8	34
Santa Margherita Merlot Veneto, Italy		36
Zuccardi Los Olivos Malbec Mendoza, Argentina		36
Argyryrides Red Merlot, Cabernet Sauvignon, Limassol, Cyprus	9	38
Vlassides Syrah Limassol, Cyprus		38
Hacienda De Arinzano Tempranillo, Spain		38
Feudi di San Gregorio Primitivo Puglia, Italy		39
Pascal Jolivet "Attitude" Pinot Noir Loire Valley, France		52
The Chocolate Block Syrah, Grenache, Cabernet Sauvignon, Franschhoek, South Africa		65
Achaval Ferrer Quimera Cabernet, Malbec, Merlot, Mendoza, Argentina		80
Zeni Amarone della Valpolicella Classico Veneto, Italy		85
Château Fayat Pomerol, Bordeaux, France		130
Château Lafon Rochet Saint-Estèphe, Bordeaux, France		160

Dessert wine

	Glass	Bottle
Tsiakkas Commandaria Limassol, Cyprus	8	50
Alasia Commandaria Exceptionally Aged 2005, Cyprus	18	70

Whiskey

	Glass	Bottle
J&B	9	110
Flaming Pig	10	110
Maker's mark	10	120
Monkey Shoulder	11	130
Jameson	11	130
Jack Daniels	11	130
JW Red Label	9	110
JW Black Label	11	130
JW Double Black	12	140
Monkey Shoulder Smokey	12	140
Dimple	14	130
Green Label	17	190
Jack Honey	10	110
Chivas 12y	11	130
Chivas 18y	24	260
Chivas 21y	32	480

Single Malt

Glendfiddich 15y	19	220
Glendfiddich 12y	17	
Macallan 12y	17	190
Nikka	17	180
Macallan 18y	50	450
dalmore 12y	40	400

Vodka

	Glass	Bottle 70cl	Shot 3 cl
Belvedere	11	140	8
Titos	12		
Belvedere		240	
Ketel One	9	140	6
Ciroc	13	160	
Stoli Elite	14	160	
Grey Goose		240	
Grey Goose	11	130	
Stoli	9	110	
Beluga	14	160	

Rum

	Glass	Bottle
Bacardi 10y	12	170
Diplomatico	12	180
Zacapa 23	30	
Zacapa xo	37	
Havana 7y	9	110
Bacardi white	9	110
Bacardi black	9	110

Cognac & Brandy

	Glass
Metaxa 12	12
Hennessy vsop	12
Hennessy XO	44

Three Cents

Tonic	4.5
Aegean Tonic	
Plain Soda	
Grapefruit Soda	
Ginger Beer	

Water

Mineral Water 1 L	4.5
Perrier 25 cl	4
Perrier 0.75 L	6

Soft Drinks & Juices

Coca Cola	4.5
Coca Cola Zero	4.5
Sprite	4.5
Fanta	4.5
Iced Tea (Peach - Lemon)	5
Energy Drink	6
Cranberry Juice	5
Apple Juice	5
Pineapple Juice	5
Orangr Juice	5
Grapefruit Juice	5
Tomato Juice	5
Lemonade	5
Minted Lemonade	6

Coffee

Nespresso	3.5
Doppio	5



Hookah Menu

BASIC HOOKAH

35

FLAVOR CATEGORIES

Berries, Fruits, Desserts , Botanicals
Gastronomic, Spices, Coolers, Drinks.

FRUIT BOWLS

GRAPEFRUIT

POMEGRANATE

PINEAPPLE

50

55

60



Check Our Tropical Garden





Food Allergens



GLUTEN
SHELL FISH
EGGS
FISH
ARACHIS
SOYA
MILK
NUTS
CELERY
MUSTARD
SESAME SEEDS
SULPHITES
LUPINES
MOLLUSCS

