

## EMBUTIDOS Y QUESOS CHARCUTERIE

*Additional Side of any one 6*

**Combinación Mesón 16**  
Cured Pork Loin, Serrano Ham, Spanish Chorizo,  
Manchego Cheese

**Combinación de Queso 16**  
Manchego, Mahon, Idiazabal, Tetilla, Cabrales

**Combinación Única 16**  
Your Choice of Any 5 Items

Manchego	Parmigiano	Jamón Serrano
Idiazabal	Gouda	Lomo Embuchado
Tetilla	Cabrales	
Mahon	Salchichón	

## TAPAS DE VERDURAS VEGETABLE TAPAS

**Tortilla Española 4.5**  
Spanish Omelet, Onions, Potatoes &  
Eggs

**Setas Salteados en Cabernet 8**  
Sautéed Mushrooms, Dry Red Wine,  
Garlic, Olive Oil

**Patatas a la Brava 5**  
Fried Potatoes, Aioli & Spicy Piquillo  
Aioli, Scallions

## TAPAS DE CARNE MEAT TAPAS

**Tortilla de Chorizo 5.5**  
Spanish Omelet, Fresh Chorizo,  
Onions, Potatoes, Eggs

**Croquetas de Jamón Serrano 5.5**  
Serrano Ham Croquettes, Cilantro  
Aioli

**Croquetas de Pollo 5.5**  
Chicken Croquettes, Cilantro Aioli

**Croquetas de Chorizo 5.5**  
Chorizo Fresco Croquettes, Cilantro  
Aioli

**Albóndigas Española 10.5**  
Spanish Chorizo, Pork & 100% Angus  
Beef Meat Balls, Olive Oil Tomato  
Sauce, Manchego, Crostinis

**Dátiles Envueltos en Tocino 10.5**  
Dried Dates, Spanish Chorizo, Bacon

**Garbanzos Fritos 8**  
Fried Chickpeas, Serrano Ham,  
Chorizo Sauce

**Patatas d'El Carajo 6.5**  
Fried Potatoes, Melted Manchego  
Cheese Blend, Bacon Bits, Cilantro  
Aioli, Scallions

**Montaditos de Costilla Estofada 15**  
Braised Short Rib on Garlic Tostas  
with Tetilla Cheese and Peppers

**Chorizo al Vino 9.5**  
Sautéed Spanish Chorizo, Dry Red  
Wine

## TAPAS DE PESCADOS Y MARISCOS SEAFOOD TAPAS

**Croquetas de Bacalao 5.5**  
Cod Croquettes, Cilantro Aioli

**Frituras de Salmón 8**  
Salmon Fritters, Cilantro Aioli

**Pulpo a la Gallega 14.5**  
Galician Style Octopus, Olive Oil,  
Sweet Smoked Paprika

**Mariscos al Ajillo 12.5**  
Scallops/Mahi Mahi/Shrimp Mix,  
Garlic, Olive Oil, Dry White Wine

**Boquerones 9**  
Anchovies, Spanish Olive Oil, Garlic

**Pulpo al Ajillo 14.5**  
Sautéed Octopus, Olive Oil, Garlic

**Gambas al Ajillo 13.5**  
Shrimp, Garlic Olive Oil, Chili Flakes,  
Parsley, Dry White Wine

**Piquillo Relleno de Gambas 11**  
Red Piquillo Peppers stuffed with  
Shrimp, Piquillo Cream & Cilantro.  
*Add Extra \$4 per*

18% Auto Gratuity will be added to parties of 6 or more. All bottles of wine, sake & select beers opened at your table are subject to a Service charge or corkage fee. Warning: Eating raw or undercooked food may increase your likelihood of foodborne illness.

18% de propina se añadirá automáticamente a grupos de 6 o más. Todas las botellas de vino, sake y cervezas seleccionados que se abran en su mesa están sujetos a un cargo de servicio o descorche. Advertencia: El consumo de alimentos crudos o poco cocidos puede aumentarse probabilidad de enfermedades transmitidas por alimentos.

## ENSALADAS Y SOPAS SALADS AND SOUPS

<b>Ensalada de la Casa</b> 8.5 Cherry Tomatoes, Red Onion, Mandarin Oranges, Sherry Vinaigrette <i>Add Chicken, Beef, or Shrimp – \$6</i>	<b>Caldo Gallego</b> 5.5 Galician Soup, Smoked Pork, Sausage, Bacon, Spinach, Serrano Ham, Ham Hock, White Beans, Potatoes	<b>Sopa de Pollo</b> 5 Chicken Soup, Chicken Breast, Rice, Corn, Potatoes, Celery, Carrots	<b>Crema de Langosta</b> 8 Lobster Bisque, Sherry, Lobster in a Rich, Creamy Broth
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## LOS FUERTES THE MEALS

*Incluye 2 acompañantes. Porción de Almuerzo incluye un acompañante y una ensalada, lunes a viernes 4pm  
Includes 2 sides. Lunch Portion Includes 1 Side and a Salad, Monday thru Friday until 4pm*

<b>Salmón al Horno</b> 19 Grill Seared, Oven Finished, Chilean Salmon, House Seasoning Blend	<b>Filete de Trucha al Limón</b> 18 <i>Almuerzo/Lunch</i> 11 Rainbow Trout Filet, Red Onions, Garlic, Clam Broth, Olive Oil, Capers, Lemon & Soy Sauce	<b>Churrasco a la Parrilla</b> 30 <i>Almuerzo/Lunch</i> 19 Grilled 100% Angus Beef Skirt Steak, Scallions, Chimichurri Sauce
<b>Pechuga de Pollo al Ajillo</b> 15 <i>Almuerzo/Lunch</i> 10 Grilled Chicken Breast, Sautéed Garlic, Onions	<b>Costillas de Cordero</b> 25 <i>Almuerzo/Lunch</i> 17 Grass-fed Lamb Chops, House Blended Spices	<b>Costilla Estofada al Chilindron</b> 27 Spanish Stew Braised Short Rib Reduced Red Wine, Tomato, Garlic, Onion, Jamon Serrano
<b>Medallones de Carne Angus</b> 22 <i>Almuerzo/Lunch</i> 17 100% Angus Beef Medallions, Rosemary Demi-Glace		

*Sweet Plantains/Maduros  
White Rice/Arroz blanco  
Asparagus/Espárragos*

*Spanish Potatoes/Papas Panadera  
Fried Plantains/Tostones*

*Salad/Ensalada  
French Fries/Papa Frita  
Extras 3.5*

## PAELLAS Y ARROCES PAELLAS AND RICES

*Mínimo 2 personas para Paellas – Approx. 35 minutos de espera  
Minimum 2 persons for Paellas – Approx. 35 minute wait*

<b>Paella Tradicional</b> 25 PP Seafood Paella – Shrimp, Mussels, Fish, Clams, Prawns, Calamari, Valencia Rice	<b>Paella Única</b> 25 PP Your Choice of 4 Ingredients, Valencia Rice <i>Additional Ingredients – \$4 per</i> Prawns      Fish      Steak Clams      Calamari      Pork Loins Mussels      Shrimp      Spanish Scallops      Chicken      Chorizo	<b>Arroz Negro</b> 22 Valencia Rice, Squid Ink, Shrimp, Scallops, Squid, Alioli
<b>Paella de Tierra y Mar</b> 30 PP Surf and Turf – Shrimp, Mussels, Mahi Mahi, Scallop, Chorizo Fresco, Angus Beef, Florida Lobster Tail		

## TABLAS D'EL CARAJO PLANKS OF EL CARAJO

*Served with 2 Sauces: Chimichurri Sauce, Aioli Sauce or Salsa de Mariscos*

<b>Tabla de Carne</b> 38 Pork Ribs, 100% Angus Beef Medallions, Butifarra, Morcilla, Chicken Breast, Pork Loin, Potatoes, Tostones	<b>Tabla del Mar</b> 41 Mahi Mahi/Shrimp Grilled Veggie Skewers, Salmon, Octopus, Squid, Mariscos al Ajillo, House Potatoes	<b>Tabla Mixta</b> 39 Beef Medallions, Pork Loin, Chicken Breast, Salmon, Squid, Mahi Mahi/ Shrimp Grilled Veggie Skewers, Mariscos al Ajillo, House Potatoes
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## DE TOMAR DRINKS

### Sangría

Red Wine Sangria/Sangria Roja 8/28

White Wine Sangria/Sangria Blanca 8/28

### Beer/Cerveza 5

Estrella Damm, Estrella Galicia, Mahou, Corona,  
Heineken

*Beers not listed above are available subject to our bottle service*

### Café

Americano 3

Espresso 3

Café Bombón 5

Cortadito 3

Café con Leche 4

### Soft Drinks/Sodas 3

### Hot Tea/Té Caliente 4

Green, British Breakfast, Earl Grey, Chai,  
Lemon Chamomile, Pomegranate Green

### Mineral Water/Agua Mineral 2.5/4

## POSTRES DESSERTS

### SIGNATURE DESSERTS

Crema Catalana 6

Crepes El Carajo 9

Caramel Flan 6

Chocolate & Nutella™ Cream Cake 7

### Cake/Tarta 6

Lemon

Mixed Berry

Chocolate Corruption

Coconut Cream Bombe

Tarta Santiago

Chocolate Marquese

Tarta Mil Hojas

Tarta D' Coco

Carrot

Lava Brownie

### Cookies/Galletas 3 for 3.75

Chocolate Chip, Coquitos, Arrolladitos

### Fonseca 10yr Tawny Port (3oz) 12

## SERVICIO DE BOTELLA BOTTLE SERVICE

*EL CARAJO usa un método único de precio de botella más una tarifa. Esto significa que usted puede disfrutar de botellas de vino aquí por mucho menos que otros restaurantes cobran. Pregunte a su camarero para más información.*

*EL CARAJO has a unique method of retail price plus service charge. This means you can enjoy bottles of wine at your table for a lot less than what other restaurants charge. Ask your server from more information.*

### Sake Bottle Service/Servicio de Sake

Petite (320mL and below) 5

Standard (720mL and above) 10

Premium (1500mL and above) 20

### Off Menu Beers/Cervezas fuera del menu

Petite (12oz and below) 3

Standard (750mL and above) 5

### Wine Bottle Service/Servicio de Vino

Petite (749mL and below) 5

Standard (750mL–1499mL) 10

Premium (1500mL and above) 20