

El que al mundo vino y no toma vino, a qué vino?  
– Bernado Pluma

Whoever came to this World and does not drink, what did they come for? (It loses something in the translation)  
– Bernado Pluma

## Ensaladas y Sopas Salads and Soups

<b>Ensalada d’El Carajo</b> Our Signature House Salad – Mixed Greens Layered with Tomatoes, Cucumbers, Pears, Goat Cheese & Almonds	8.5
<b>Ensalada de Pollo</b> Mixed Greens, Grilled Chicken, Tomatoes, Carrots & Red Onions	11
<b>Ensalada de Camarones</b> Mixed Greens, Fresh Shrimp, Tomatoes, Carrots & Red Onions	13
<b>Ensalada de Carne</b> Skirt Steak Strips Perfectly Grilled Over Mixed Greens, Tomatoes & Carrots	12
<b>Ensalada de Garbanzos</b> Hot Chickpeas and Spinach infused with Traditional Spanish Flavors of Chorizo, Red Peppers & Yellow Onions	10
<b>Caldo Gallego</b> Galician Soup: Smoked Pork, Sausage, Bacon, Bok Choy, Serrano Ham & White Beans	5
<b>Sopa de Pollo</b> Chicken Soup: Chicken Breast, Noodles, Corn, Potatoes, Carrots & Our Select Seasonings	4.5
<b>Crema de Langosta</b> Lobster Bisque: Sherry Lobster in a Rich, Creamy Broth	8

## Tapas Frías Cold Tapas

<b>Combinación Mesón Jamón, Embutidos y Queso Importado</b> Cured Pork Loins, Serrano Ham, Spanish Chorizo, & Manchego Cheese ◊ <i>Additional Side of any 1 cold cut – \$6</i>	16
<b>Combinación de Jamones y Chorizos</b> A Superb Selection of Hams, Chorizos, and Homemade Pork Paté Make This a Perfect Pairing For Any Wine ◊ <i>Additional Side of Any 1 Cold Cut – \$6</i>	16
<b>Combinación del Carajo</b> World Renowned International Cheeses with Sweet Quince ◊ <i>Additional Side of Any 1 Cheese – \$6</i>	15
<b>Ceviche de Corvina</b> Our Signature Soft Flavored Ceviche is Marinated in Citrus Fruits, Green & Red Peppers, Red Onions & Cilantro, Topped with Bits of Shredded Plantains, Goes Perfectly with a Soft White Wine	11
<b>Ceviche de Tuna</b> Our Newest Ceviche Marinated in Citrus Juice Perfectly Marries the Tuna Fillets with Fresh Avocado topped with Shredded Carrots & a Peruvian Sweet Pepper	14
<b>Boquerones Españoles en Vinagreta</b> Spanish Anchovies in Our Special Vinaigrette Sauce	9
<b>Aceitunas Aliñadas Mixtas</b> Mixed Marinated Olives Seasoned to Perfection	6

## Tablas d’El Carajo

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

<b>Tabla de Carne</b> Mix Meats Plank: Ribs, Churrasco, Sausage, Chicken, Pork Loin, Chicken Wings, Potatoes & Fresh Tostones	35
<b>Tabla del Mar</b> Mix Seafood Plank: Fish, Fried Calamari, Shrimp, Mussels, Clams, Prawns, Scallops, Potatoes & Fresh Tostones	30
<b>Tabla Mixta</b> Mix Meat and Seafood Plank: Fish, Fried Calamari, Churrasco, Chicken, Potatoes, Mussels, Pork Loins, Scallops, & Fresh Tostones	39

## Tapas Calientes Hot Tapas

<b>Tortilla Española</b> Traditional Spanish Omelet with Onions & Potatoes	3.5
<b>Tortilla de Chorizo</b> Spanish Omelet with Spanish Chorizo, Onions & Potatoes	4.5
<b>Croquetas Sasonadas</b> Cod, Ham, Chicken, or Chorizo Croquettes Served with Our Homemade Cilantro Aioli	5.5
<b>Frituras de Bacalao</b> Cod Fritters Served with Our Homemade Cilantro Aioli	5
<b>Fufú de Cangrejo</b> Savory Mashed Plantains Topped with Fresh Crab Prepared in a Spicy Enchilada	10
<b>Calamares Fritos</b> Fried Squid in a Blend of Seasonings Served with a Tomato Shellfish Sauce	12
<b>Chorizo al Vino</b> Sausage sautéed in Our Specialty Red Wine Reduction Sauce	8.5
<b>Champiñones Salteados al Aroma de Cabernet</b> Mushrooms Sautéed in Red Wine & a Garlic Demi-Glace	8
<b>Pulpo a la Gallega</b> Octopus cooked Galician Style, Seasoned with Olive Oil, & Our Sweet Smoked Paprika	14.5

<b>Costillas Canarias</b> Six Succulent and Perfectly Seasoned Grilled Ribs Accompanied by an Authentic Spicy Canarias Sauce, Served on the Side.	13.5
<b>Bacon Wrapped Stuffed Dates</b> Sweet Dates & Spanish Chorizo, Wrapped in Smoked Bacon & Fried to Perfection, Need We Say More?	8

<b>Pulpo Al Ajillo</b> Our Chef’s Reinvention of a Spanish Favorite, Infuses the Octopus with Golden Brown Sauteed Garlic and a Secret Blend of Spices	14.5
<b>Sardinas Fritas</b> Battered Sardines Fried to Perfection Served with Our Savory Garlic Sauce and Fried to Perfection on a Bed of Fresh Greens & Our Popular House Potatoes	13.5

<b>Champiñones y Chorizo a la Cabernet</b> Sausage & Mushrooms seasoned with Garlic & Oregano sautéed in a Red Wine Demi-Glace Reduction	8.5
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<b>Gambas al Ajillo</b> Shrimp in Our Garlic Olive Oil Sauce Sprinkled with Chili Peppers & Parsley	13.5
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<b>Crepe de Cangrejos</b> Homemade Crepe Stuffed with Crab & Smothered in Our Secret Spicy Sauce, Onions, Red & Green Peppers, Alfredo Sauce & Parmesan Cheese	13.5
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<b>Garbanzos Fritos</b> Fried Chickpeas Stewed in a Serrano Ham & Chorizo Reduction Sauce	8
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<b>Patatas a la Brava</b> House Potatoes with Our Homemade Spicy Aioli Sauce	4.5
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<b>Empanada de Langosta</b> Homemade Empanada Stuffed with Spicy Sauced Lobster Meat	4.5
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## Paella

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

<b>Paella Tradicional</b> Seafood Paella – Shrimp, Mussels, Fish, Clams, Scallops, Prawns & Calamari in a Bed of Traditional Valencia Rice	25 PP
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<b>Paella Unica</b> Your Choice of 4 Ingredients Blended in a Bed of Traditional Valencia Rice ◊ <i>Any 1 additional ingredient – \$4pp</i>	25 PP
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Prawns	Fish	Steak
Clams	Calamari	Pork Loins
Mussels	Shrimp	Spanish Chorizo
Scallops	Chicken Breast	

## Los Fuertes The Meals

<b>Salmon al Horno</b> Slow Oven Cooked Fresh Salmon Topped with a Perfect Blend of Garlic, Paprika, Red Pepper, Sugar, Salt & Gluten Free Soy Sauce	18
<b>Churrasco a la Parrilla</b> Grilled Skirt Steak Served with Our Delectable Chimichurri Sauce	20
<b>Filet Miñón</b> Filet Miñón in a Mouthwatering Rosemary Demi-Glace	25
<b>Pechuga de Pollo a la Plancha o al Ajillo</b> Grilled Chicken Breast in a Tanga Blend of Garlic, Onion and Sour Orange or Grilled Chicken Breast with Our Special Sautéed Garlic Sauce	14
<b>Corvina al Grill en Salsa de Mostaza y Camarones</b> Fresh, Grilled Corvina Served with Shrimp & Mustard Sauce	18
<b>Filetillo al Miñón Encebollado</b> Filet Bits Sautéed in Onions with a Red & Green Pepper Demi-Glace & Our Gluten Free Soy Sauce	18
<b>Cazuelita de Mariscos Enchilados</b> Seafood Medley in Wine & Tomato Sauce with Red Pepper, Onion, Garlic & Tabasco	24
<b>Prime Pork</b> The Best cut of Pork Loin Offers All the Flavor of Pork without the Dryness of a Pork Chop	17.5
<b>Costillas de Cordero</b> Four Grilled to Order Lamb Chops, Seasoned with Our Secret Blend	25

## Acompañantes Sides

<u>The Meals come with 2 of the following sides:</u>	<u>Los Fuertes vienen con 2 acompañantes:</u>
House Potatoes	Papas de la Casa
White Rice	Arroz blanco
Asparagus	Espárragos
Baby Carrots	Zanahorias Pequeñas
Fried Plantains	Tostones Frescos
Sweet Plantains	Maduros
French Fries	Papa Frita
Salad	Ensalada
<i>Additional Freshly Made Sides – \$3.5</i>	<i>Acompañantes Adicionales – \$3.5</i>

## Postres Desserts

Add Scoops of Vanilla Ice cream – \$2.5	
<b>Crema Catalana</b> Rich Vanilla Custard Topped with an Exquisite Caramel Crust	5
<b>Tarta Santiago</b> Traditional Spanish Almond Cake Sprinkled with Powdered Sugar	7
<b>Flan</b> Creamy Homemade Spanish Style Custard with Caramel Drizzle	5
<b>Peras al Vino</b> Fresh Pears Infused in a Port Wine Sauce & Sprinkled with Cinnamon	8
<b>Vela de Chocolate</b> Chocolate Cake Layers Topped with Rich Chocolate Ganache	7
<b>Crepe El Carajo</b> Signature Homemade Crepe Filled with Dulce de Leche & Mouthwatering Caramel Drizzle	9
<b>Cheesecake de Guayaba</b> Smooth and Creamy Cheesecake with Guava Glaze	6

## De Tomar Drinks

We have a large selection of beers, sangria, soda and wines. To see our full selection ask your server or look at the wine by the glass menu.

Tenemos un gran selección de cervezas, sangrias y vinos. Para ver nuestro selección completa, pregunta a su camarero o revisa nuestro menu de vinos por copa.

### First Time at El Carajo?

Welcome! Important information: 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 corkage fee.  
*Thank you and Enjoy!*

\*Warning: Eating raw or undercooked food may increase your likelihood of foodborne illness.

### ¡Primera Vez en El Carajo?

¡Bienvenidos! Información importante: 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 descorche. *¡Gracias y Disfrute!*

\*Advertencia: El consumo de alimentos crudos o poco cocidos puede aumentarse probabilidad de enfermedades transmitidas por alimentos.

Para llevar o preguntas llame al  
For takeout or questions call

**305.856.2424**

2465 SW 17th Ave. Miami, FL 33145

Or visit us online at [WWW.EL-CARAJO.COM](http://WWW.EL-CARAJO.COM)  
O visitanos al sitio web [WWW.EL-CARAJO.COM](http://WWW.EL-CARAJO.COM)

“¡De El Carajo se ve lo mejor!”

“From the Crow’s Nest you see the best!”