

Menú de Brunch

Brunch Menu

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www.el-carajo.com

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| Tapas

Huevos Estrellados	9
Eggs over Grilled Chorizo, Red Onions & brunch Potatoes, drizzled with Olive Oil	
Jamón y Cantalope	7
Slices of sweet Cantaloupe wrapped in Serrano Ham	
Crepes	9
French style Crepes filled with fresh Strawberries, Bananas & Nutella paired with our homemade syrup	
Torrejas	8
Spanish style French toast paired with Maple syrup	
Croquetas Sasonadas	5.5
Cod, Ham, Chicken, Chorizo, or Bacon Croquettes Served with our Homemade Cilantro Aioli	
Bacon Wrapped Stuffed Dates	8
Sweet Dates & Spanish Chorizo, Wrapped in Smoked Bacon & Fried to Perfection	
Tortilla Española	3.5
Traditional Spanish Omelet with Onions & Potatoes	
Tortilla de Chorizo	4.5
Spanish Omelet with Spanish Chorizo, Onions & Potatoes	
Frutas Frescas	8
Bowl of fresh Strawberries, Melón, Cantalope, Pineapple, Oranges, Grapes, & Pears	

| Fuertes Meals

Arroz Temprano	16.5	
Valencia rice infused with Chorizo, Mushrooms, & Eggs. Seasoned with Extra Virgin Olive Oil, Peppers, & Onions		
El Español	14	
Eggs & Torrejas (Spanish style French toast) served with a side of grilled Spanish Chorizo & brunch Potatoes		
El Francés	17	
Eggs & French style Crepes paired with our homemade syrup, a side of grilled Spanish Chorizo & brunch Potatoes		
Churrasco con Huevos	15	
Eggs over a Grilled Skirt Steak served with a side of brunch Potatoes		
Revoltillo	12	
Scrambled eggs with brunch Potatoes and your choice of...Pick three		
Extra choices, 3 each		
Chorizo	Spinach	Mozzarella
Filet Mignon	Mushrooms	Provolone
Ham	White Onions	Swiss
Bacon	Green Peppers	Cheddar
	Red Peppers	Egg Whites

| Acompañantes Sides

3.5 each

Huevo

Egg made to order

Papas de brunch

Oven baked Potatoes seasoned with a blend of Extra Virgin Olive Oil, Oregano, Parsley, Spanish spices, Red & White Onions

Torrejas

Spanish style French toast paired with Maple syrup

Chorizos al Grill

Chorizo sausage grilled to perfection

Bacon

Bacon strips oven baked to a crisp

| Adicionales Additions

Queso

3

Add Mozzarella, Provolone, Swiss or Cheddar to your eggs (eggs must be ordered scrambled)

Clara de huevo

3

Substitute Egg Whites

See other side for drinks
Veá el otro lado para bebidas

Bebidas Drinks

Mimosa	7.5
Orange juice & sparkling wine	
Champagne Mimosa	13.5
Jacquart Brut (91pts RP)	
Bellini	7.5
Peach Nectar & sparkling wine	
Champagne Bellini	13.5
Jacquart Brut (91pts RP)	

Sangria	8	Agua Mineral Sm	2.5
Glass of red or white Sangria		Agua Mineral Lg	4
Jarra de Sangria	28	Café Bonbon	5
Carafe of red or white Sangria		Macchiato (Cortadito)	3
Orange Juice	3.5	Espresso	2.5
Glass of orange juice		Latte	4
Té caliente o frío	4	Cappuccino	4
Glass of hot or cold tea		Café Americano	3
Sodas	3		
Soft Drinks			

En adición a la lista arriba, tenemos un gran selección de cervezas, sangrias, vinos y nuestro menu de Vino Por Copa. 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!

In addition to our list above, we have a large selection of beers, sangria, soda, wines and our Wine By The Glass list. All bottles of wine, sake & select beers opened at your table are subject to a corkage fee. *Thank you and Enjoy!*

Bottomless Drinks

Bottomless Mimosa	25
Orange juice & Le Cardinale Blanc de Blanc Brut	
Bottomless Champagne Mimosa	38
Orange juice & Jacquart Brut (91 pts RP)	
Bottomless Bellini	25
Peach Nectar & Le Cardinale Blanc de Blanc Brut	
Bottomless Champagne Bellini	38
Peach Nectar & & Jacquart Brut (91 pts RP)	

Brunch hours: Saturday & Sunday 11am to 2pm

Bakery items: No items from the bakery can be consumed at the table (this always applies).

Parties: 18% Auto Gratuity will be added to parties of 6 or more.

Bottomless drinks: 1. No sharing (shared drinks will charged per drink or as unlimited, whichever is less). 2. Only one drink is brought to a person at a time (no ordering 2 or 3 at a time for one unlimited drink). 3. Limit 2 hours from receiving first drink. 4. Can only be ordered during brunch hours.

Please drink responsibly.

El Carajo changes the way the Spanish do brunch

In Spain, breakfast or "El Desayuno" typically includes a coffee & toast, or a croissant or pastry. Lunch, also known as "La Comida", is a 2 to 3 hour event. The meal consists of tapas, wine, more tapas, more wine, a main plate, dessert, &...Yup! More wine to wash all down. For the remainder of lunch, Spaniards take a day break or "siesta," which some never return from. With bottomless drinks & a Spanish inspired menu, El Carajo combines Old World & New World traditions to enrich every guest's brunch experience.

En España, "El Desayuno" normalmente incluye un café y tostadas (o un croissant o pastelito). El almuerzo, conocido como "La Comida", es un evento que se demora 2 a 3 horas. La Comida consiste en tapas, vino, más tapas, más vino, un plato principal, postre y... ¡Sí! Más vino para ayudar a asimilar la comida. Con el tiempo que queda, los españoles descansan o toman una "siesta", de cual algunos nunca vuelven. Con bebidas ilimitadas y un menú ingeniado con inspiración español, El Carajo combina tradiciones del viejo Mundo y del Nuevo Mundo para enriquecer las experiencias de "brunch" de cada visitante.

Cheers!

¡Buen provecho y salud!