

MENU

SCAN TO LEARN MORE  
ABOUT EL CARAJO



## EMBUTIDOS Y QUESOS

### CHARCUTERIE

Jamon de Bellota 37 (2oz) / 75 (5oz)

World Famous Cured Acorn Fed Ham

Combinación de Quesos 23

Tetilla, Idiazabel, Manchego, Membrillo, and a side of Nuts, Olives, and Bread

Combinación de Embutidos 23

Chorizo Cantimpalo, Jamon Serrano, Salchichon Chorizo, and a side of Nuts, Olives, and Bread

Combinación Mesón 23

Salchichon, Serrano Ham, Chorizo Cantimpalo, Manchego Cheese, and a side of Nuts, Olives, and Bread

Embutido Individual 7.5

Choice of any one of Charcuterie (Except Jamon Bellota)

Order of Olives, Nuts, or Membrillo 4  
Bread Service 3.5

## TAPAS DE VERDURAS

### VEGETABLE TAPAS

Espinaca con Garbanzos 10

Sautéed Garbanzos, Garlic, Spinach, Olive Oil

Tabla de Verduras 12

A Tabla of Grilled Zucchini, Squash, Mushrooms, Peppers, and Onions with a Touch of Herbs and Sea Salt

Tortilla Española 6.5

Spanish Omelet, Piquillo Peppers, Piquillo Aioli

Pan con Tomate 7

Ciabatta roll with Garlic Butter and Tomato Rayado

Patatas a la Brava 6.5

Fried Potatoes, Spicy Brava sauce and creamy aioli

Arroz Aromático 7.5

Valencia rice blend, herbs, and garlic

## TAPAS DE CARNE

### MEAT TAPAS

Croquetas de Jamón 6.5

Serrano Ham Croquettes, Cilantro Aioli

Croquetas de Pollo 6.5

Chicken Croquettes, Cilantro Aioli

Garbanzos Fritos 8

Sautéed Chickpeas, Serrano Ham, Chorizo Sauce

Chorizo al Vino 13.5

Sautéed Spanish Chorizo, Dry Red Wine, Sourdough Bread

Dátiles Envueltos en Tocino 11.5

Dried Dates, Spanish Chorizo, Bacon

Churrasco a la Parrilla 34

100% Angus Beef Skirt Steak, Confit Piquillo Peppers, Garlic

Croquetas de Chorizo 6.5

Chorizo Fresco Croquettes, Cilantro Aioli

Albóndigas Española 12.5

Spanish Chorizo, Pork & 100% Angus Beef Meat Balls, Olive Oil, Tomato Sauce, Manchego, served with Bread

## TAPAS DE PESCADOS Y MARISCOS

### SEAFOOD TAPAS

Croquetas de Bacalao 6.5

Cod Croquettes, Cilantro Aioli

Pulpo a la Gallega 20.5

Galician Style Octopus, Olive Oil, Sweet Smoked Paprika

Pulpo al Ajillo 20.5

Sautéed Octopus, Olive Oil, Garlic

Gambas al Ajillo 13.5

Shrimp, Garlic, Olive Oil, Chili Flakes, Parsley, Dry White Wine, Sourdough Bread

Coca de Mariscos 15

Flatbread, Mahi, Scallop, Shrimp, Tomato Frito, Vegetables

Boquerones 14

Anchovies, Piquillo Peppers, Mojo Verde, Olive Oil, and Bread

## ENSALADAS Y SOPAS

### SALADS & SOUPS

**Ensalada de la Casa 11**  
 ,Pickled Fennel, Arugula, Cucumber, Sherry Vinaigrette  
 \*Add Chicken, Beef, or Shrimp +6

**Caldo Gallego 9.5**  
 Galician Soup, Sausage, Bacon, Spinach, Serrano Ham,  
 Smoked Ham, White Beans, Potatoes, and Bread

**Crema de Langosta 12**  
 Lobster Bisque served with Bread

**Gazpacho 9.5**  
 Chilled Andalusian Tomato Soup. Served with Bread.

## Los Fuertes

### The Entrees

No Substitutions allowed. Lunch portions served Monday thru Friday until 4pm  
 No Se Permite Sustituciones. Porciones de almuerzo Lunes a Viernes hasta la 4pm

**Pinchos de Carne Angus 23**  
 Lunch portion 17  
 100% Angus Beef Skewers, Grilled Vegetables, Green  
 Mojo and Aioli

**Tabla de Carne\* 39**  
 100% Angus Beef Medallions, Butifarra, Morcilla, Chicken  
 Breast, Pork Ribeye, Deep Fried Potatoes  
 \*Serves 2-3 people

**Pollo al Piquillo 19**  
 Lunch Portion 15  
 Grilled Chicken Breast, Piquillo Aioli, With Aromatic  
 Rice

**Costillas de Cordero 36**  
 Lunch Portion 29  
 Grass Fed Lamb Chops, Pickled Fennel Salad, Manchego  
 Potato Terrine

**Filete de Trucha al Limón 22**  
 Lunch Portion 16.5  
 Rainbow Trout Filet, Lemon Caper Sauce, Sautéed  
 Garbanzos & Spinach

## 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

**Paella Tradicional 25 PP**  
 Seafood Paella - Shrimp, Mussels, Fish, Clams,  
 Prawns, Calamari, Valencia Rice

**Paella de Tierra y Mar 34 PP**  
 Surf and Turf - Shrimp, Mussels, Mahi Mahi, Scallop,  
 Chorizo Fresco, Florida Lobster, Angus Beef

**Paella Única 27 PP**  
 Your Choice of 4 Ingredients, Valencia Rice  
 Additional Ingredients - \$4 per

Prawns	Fish	Steak
Clams	Calamari	Pork Loins
Mussels	Shrimp	Spanish Chorizo
Scallops	Chicken	

Please inform your server before ordering if you have any food allergies. We cannot guarantee that any of our products are safe to consume for people with specific allergies.

Informe a su mesero antes de ordenar si tiene alguna alergia alimentaria. No podemos garantizar que ninguno de nuestros productos sean seguros para el consumo de personas con alergias específicas.

18% Auto Gratuity will be added to parties of 6 or more. All bottles of wine, sake & 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 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 enfermedad transmitidas por alimentos.

## DE TOMAR

### DRINKS

#### Sangria

Red Wine Sangria/Sangria Roja 8/28

White Wine Sangria/Sangria Blanca 8/28

#### Beer/Cerveza

Estrella Damm

Estrella Galicia

Mahou

All Beers Market Price + 4.5

#### Café

Espresso Americano 4

Drip Coffee 3

Espresso 3

Double Espresso 4.5

Café Bombón 6

Cortadito 4

Cappucino 5

Café con Leche 5

#### Soft Drinks/Sodas MP + 3

#### Hot Tea/Té Caliente 4

Green, British Breakfast, Earl Grey, Chai,

Lemon Chamomile, Pomegranate Green

#### Mineral Water/Agua Mineral MP + 3

## SERVICIO DE BOTELLA

### BOTTLE SERVICE

EL CARAJO es un lugar único. Además de nuestra selección de vinos de clase mundial, puede elegir entre nuestra amplia selección de sake y cerveza. Consulte los precios a continuación para obtener más información sobre nuestro servicio de botella.

EL CARAJO is a unique location. In addition to our world class wine selection you can choose from our extensive selection of sake's and beer. Please see pricing below for more information on our bottle service.

Sake 500mL and below MP + 5

Sake 720mL and above MP + 10

Beers/Cervezas MP + 4.5

Corkage Fee/Descorche 30

## POSTRES

### DESSERTS

#### Dessert Wine - Fonseca 10yr Tawny Port (3oz) 12

Crema Catalana 7 ‡

Vela de Chocolate 8

Crepes d'El Carajo 9.5

Coconut Bombe Cake 8

Caramel Flan 7\*

Tarta Santiago 8\*

‡Gluten Free

\* Gluten & Dairy Free

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