

El Carajo

2465 SW 17th Ave 33145-3809 · +13058562424 · Updated: Jan 14, 2026

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ENSALADAS 1

Ensalada de la Casa

Pickled Fennel, Arugula, Cucumber, Sherry Vinaigrette

AVAILABLE OPTIONS

\$11.00

Add Chicken, Beef, or Shrimp: \$6.00

SOPAS 3

Caldo Gallego

Galician Soup, Sausage, Bacon, Spinach, Serrano Ham, Smoked Ham, White Beans, Potatoes. Served with Sourdough Bread

\$9.50

Crema De Langosta

Lobster Bisque: Sherry Lobster in a Rich, Creamy Broth. Served with Sourdough Bread.

\$12.00

Gazpacho

The classic cold Andalusian soup made with tomato, cucumbers, peppers, olive oil with Sherry vinegar. Served with Sourdough bread.

\$9.50

CHARCUTERIA 7

Combinación Mesón (Jamón, Embutidos Y Queso Importado)

Cured Pork Loins, Serrano Ham, Spanish Chorizo, & Manchego Cheese. Served with Nuts, Olives, and Sourdough Bread.

\$23.00

Bellota

World Famous Cured Acorn Fed Ham

AVAILABLE OPTIONS

2oz: \$37.00

5oz: \$75.00

Combinacion de Quesos

Tetilla, Idiazabel, Manchego and Membrillo. Served with Nuts, Olives, and Sourdough Bread.

\$23.00

Combinacion de Embutidos

Chorizo Cantimpalo, Jamon Serrano, Salchichon Chorizo. Served with Nuts, Olives, and Sourdough Bread.

\$23.00

Embutido Individual

Choice of any one of Charcuterie (Except Jamon Bellota)

\$7.50

Orden de Acetunas, Nueces, o Membrillo

Side order of Olives, Nuts, or Membrillo

\$4.00

Servicio de Pan

An Order of Fresh Baked Bread with Olive Oil and Balsamic Vinegar

\$3.50

TAPAS DE VERDURAS 6

Tortilla Española	\$6.50
Spanish Omelet, Piquillo Peppers, Piquillo Aioli	
Patatas a la Brava	\$6.50
House Potatoes with Our Homemade Spicy Aioli Sauce	
Pan con Tomate	\$7.00
Ciabatta roll with garlic butter and Tomato Rayado	
Espinaca con Garbanzos	\$10.00
Sautéed Garbanzos, Garlic, Spinach, Olive Oil	
Tabla de Verduras	\$12.00
A Tabla of Grilled Zucchini, Squash, Mushrooms, Peppers, and Onions with a Touch of Herbs and Sea Salt	
Patatas a la Pobre	\$7.00
Seasoned Potatoes Sauteed with Peppers, Onions, and Garlic	

TAPAS DE CARNE 8

Croquetas de Jamon Serrano	\$6.50
Serrano Ham Croquettes, Cilantro Aioli	
Croquetas de Pollo	\$6.50
Chicken Croquettes, Cilantro Aioli	
Chorizo Al Vino	\$13.50
Sautéed Spanish Chorizo, Dry Red Wine, Sourdough Bread	
Albondigas Españolas	\$12.50
Spanish Chorizo, Pork & 100% Angus Beef Meat Balls, Olive Oil, Tomato Sauce, Manchego. Served with Sourdough bread.	
Datiles Envueltos en Tocino	\$11.50
Dried Dates, Spanish Chorizo, Bacon	
Garbanzos Fritos	\$8.00
Fried Chickpeas Stewed in a Serrano Ham & Chorizo Reduction Sauce	
Croquetas de Chorizo	\$6.50
Chorizo Fresco Croquettes, Cilantro Aioli	
Churrasco ala Parilla	\$34.00
100% Angus Beef Skirt Steak, Confit Piquillo Peppers, Garlic	

TAPAS DE PESCADOS Y MARISCOS 6

Croquetas de Bacalo	\$6.50
Cod Croquettes, Cilantro Aioli	
Boqueurones	\$14.00
Anchovies, Piquillo Peppers, Mojo Verde, Olive Oil. Served with Sourdough Bread.	

Pulpo a la Gallega **\$19.50**

Galician Style Octopus, Olive Oil, Sweet Smoked Paprika

Pulpo al Ajillo **\$19.50**

Sauteed Octopus, Olive Oil, Garlic

Gambas al Ajillo **\$13.50**

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

Empanada de Mariscos **\$6.50**

Filo Dough with Lobster, Scallops, Peppers, Onions, and Garlic

LOS FUERTES 6

Filete de Trucha al Limón **AVAILABLE OPTIONS**

Rainbow Trout Filet, Lemon Caper Sauce, Sautéed Garbanzos & Spinach

Dinner: \$22.00

Lunch: \$16.50

Costillas De Cordero **AVAILABLE OPTIONS**

Grass Fed New Zealand Lamb Chops, Pickled Fennel Salad, Manchego Potato Terrine

Dinner: \$36.00

Lunch: \$29.00

Pinchos de Carne Angus **AVAILABLE OPTIONS**

100% Angus Beef Skewers, Grilled Vegetables

Dinner: \$23.00

Lunch: \$17.00

Pollo al Piquillo **AVAILABLE OPTIONS**

Grilled Chicken Breast, Piquillo Aioli, Patatas a la Pobre

Diner: \$19.00

Lunch: \$15.00

Tabla de Carne **\$39.00**

100% Angus Beef Medallions, Butifarra, Morcilla, Chicken Breast, Pork Ribeye, Deep Fried Potatoes

Osso Bucco de Cerdo **\$34.00**

Pork Osso Bucco with Mushroom Arroz Cremoso

PAELLAS Y ARROCES 3

Paella Tradicional **\$25.00**

Seafood Paella ~ Shrimp, Mussels, Fish, Clams, Prawns & Calamari in a Bed of Traditional Valencia Rice

Paella Unica **AVAILABLE OPTIONS**

Your Choice of 4 Ingredients Blended in a Bed of Traditional Valencia Rice. Choice of Prawns, Clams, Mussels,

Per Person: \$27.00

Scallops, Fish, Calamari, Shrimp, Chicken Breast, Steak, Pork Spanish Chorizo

Any 1 additional ingredient:

\$4.00

Paella de Tierra y Mar **\$34.00**

Surf and Turf — Shrimp, Mussels, Mahi Mahi, Scallop, Chorizo Fresco, Angus Beef, Florida Lobster

POSTRES 4

Crema Catalana

\$6.00

Rich Vanilla Custard Topped with an Exquisite Caramel Crust

Flan

\$7.00

Creamy, Homemade Dairy-Free Caramel Custard (Contains Coconut).

Crepe d'El Carajo

\$9.50

Signature Homemade Crepe Filled with Dulce de Leche & Mouthwatering Caramel Drizzle

Bakery Café

Check out our bakery cafe menu while you are here for a larger selection of delicious sweets and cakes!

DE TOMAR 7

Vino

Wine - Please visit our store & make your selection, or ask for a suggestion.

Servicio de Botellas

\$10.00

Bottle Service for a Standard Bottle of Wine

Por Copa

Wine by the glass - Come in to see our list of over 30 wines updated every month.

Sangria

\$8.00

Glass of red or white Sangria

Jarra De Sangría

\$28.00

A caraje of either our red or white signature sangrias

Cerveza

Beer - We have house beers as well as over 150 beers in our store!

Coffees

We offer a wide variety of Espresso based coffees!