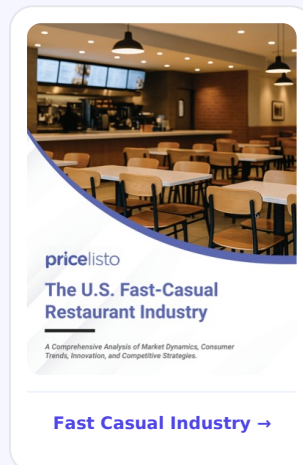




El Carajo

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Salads and Soups	
ITEM	PRICE
Ensalada De La Casa Mandarin oranges, goat cheese, bacon bits, and five leaf mixed greens with raspberry vinaigrette.	\$8.50
Ensalada Fresca A simple and wholesome salad. Fresh strawberries, crunchy walnuts, dried cranberries, and five leaf mixed greens with ra...	\$8.50
Caldo Gallego Galician soup with smoked pork, sausage, bacon, spinach, Serrano ham, ham hock, white beans and potatoes.	\$5.50
Sopa De Pollo Chicken soup chicken breast, noodles, corn, potatoes, celery, carrots and our select seasonings.	\$5.00
Crema De Langosta Lobster bisque sherry lobster in a rich, and creamy broth.	\$8.00
Hot Tapas	
ITEM	PRICE
Tortilla Española Traditional Spanish omelet with onions and potatoes served with our homemade cilantro aioli and spicy Brava piquillo aio...	\$4.50
Tortilla De Chorizo Spanish omelet with Spanish chorizo, onions and potatoes served with our homemade cilantro aioli and spicy Brava piquill...	\$5.50
Croquetas Sazonadas Cod, serrano ham, chicken, or chorizo croquettes served with our homemade cilantro aioli.	\$5.50
Frituras De Salmon Salmon fritters served with our homemade cilantro aioli.	\$8.00
Calamares Fritos Fried calamarie rings in a blend of seasonings served with romesco sauce and our spicy Brava piquillo aioli.	\$12.00
Chorizo Al Vino Fresh Spanish chorizo sautéed in our specialty red wine reduction sauce.	\$8.50
Champiñones Salteados Al Aroma De Cabernet Mushrooms sautéed in red wine, garlic, and demi-glace.	\$8.00
Pulpo a La Gallega Octopus cooked galician style, seasoned with olive oil, and our sweet smoked paprika.	\$14.50
Costillas Al Jerez Six perfectly grilled ribs basted with a savory sherry BBQ sauce.	\$13.50
Dátiles Envueltos en Tocino Sweet dates and Spanish chorizo, wrapped in smoked bacon and fried to perfection. Need we say more?.	\$9.00
Pulpo Al Ajillo Our chef's reinvention of a Spanish favorite infuses the octopus with golden brown sauteed garlic and a secret blend of...	\$14.50
Champiñones Y Chorizo a La Cabernet Sausage and mushrooms seasoned with garlic and oregano sautéed in a red wine demi-glace reduction.	\$8.50
Gambas Al Ajillo Shrimp in our garlic olive oil and white wine sprinkled with chili flakes and parsley.	\$13.50
Garbanzos Fritos Fried chickpeas stewed in a serrano ham and chorizo reduction sauce.	\$8.00
Patatas a La Brava House potatoes with our homemade aioli sauce and our spicy Brava piquillo aioli.	\$5.00

ITEM	PRICE
Mejillones en Caldo De Mariscos Fresh mussels steamed in a sherry and seafood broth with two pieces of rosemary garlic butter bread.	\$13.50
Patatas D'el Carajo House potatoes with melted manchego cheese, bacon bits, our homemade cilantro aioli, and scallions.	\$6.50
Gambas Envueltas en Tocino Con BBQ De Jerez Shrimp wrapped in smoked bacon fried to perfection and basted in our homemade sherry BBQ sauce.	\$13.50
Escalopes Al Romesco Four scallops sitting on a bed of romesco sauce and topped with a dash of cilantro alioli.	\$13.00

Paellas and Rices	
ITEM	PRICE
Seafood Paella Shrimp, mussels, fish, clams, prawns, and calamari in a bed of traditional Valencia rice. ***Takes between 24-40 min to...	\$25.00
Paella Tradicional Seafood paella shrimp, mussels, fish, clams, prawns, and calamari in a bed of traditional Valencia rice.	\$25.00
Paella Unica Your choice of four ingredients blended in a bed of traditional Valencia rice.	\$25.00
Arroz Primavera Traditional Valencia rice mixed with vegan only ingredients including carrots, piquillo, asparagus, brussel sprouts and...	\$16.00
Arroz Negro Traditional Valencia rice with squid ink with shrimp, scallops, squid, and topped with our homemade alioli.	\$22.00
Arroz Criollo Valencia rice with chorizo, chicken, sweet plantains, and shrimp with a spicy creole twist.	\$18.00
Arroz Caldoso Valencia rice with medley of seafood including squid, mussels, clams, and shrimp in a savory seafood broth.	\$25.00

Charcuterie	
ITEM	PRICE
Jamón Bellota World famous acorn fed ham, and cured for 36 months.	\$25.00
Combinacion Meson Cured Pork Loins, Serrano Ham, Spanish Chorizo, & Manchego Cheese	\$16.00
Combinación Mesón Jamón, Embutidos Y Queso Importado Cured pork loins, serrano ham, Spanish chorizo, and manchego cheese.	\$16.00
Combinación Unica	\$16.00

The Meals	
ITEM	PRICE
Salmon Al Horno (Lunch Portion) Slow oven cooked fresh salmon topped with a perfect blend of garlic, paprika, red pepper, sugar, salt and gluten free so...	\$11.00
Salmon Al Horno Slow oven cooked fresh salmon topped with a perfect blend of garlic, paprika, red pepper, sugar, salt and gluten free so...	\$19.00
Churrasco a La Parrilla (Lunch Portion) Certified angus beef skirt steak topped with scallions and served with our homemade chimichurri sauce.	\$15.00

ITEM	PRICE
Churrasco a La Parrilla Certified angus beef skirt steak topped with scallions and served with our homemade chimichurri sauce.	\$23.00
Pechuga De Pollo a La Plancha O Al Ajillo (Lunch Portion) Grilled chicken breast in a tangy blend of garlic, onion and sour orange or grilled chicken breast with our special saut...	\$8.50
Pechuga De Pollo a La Plancha O Al Ajillo Grilled chicken breast in a tangy blend of garlic, onion and sour orange or grilled chicken breast with our special saut...	\$14.00
Chuleta De Cerdo en El Hueso A juicy bone-in pork rib eye chop served with a creamy and savory mushroom sherry sauce.	\$18.00
Filete De Trucha Al Limón Fresh trout filet seasoned with red onions, garlic, spices, clam broth, olive oil, capers, lemon and soy sauce.	\$17.50
Costillas De Cordero Grass-fed organic lamb chops grilled and seasoned with our house blend of spices.	\$16.50
Costillas De Cordero (Lunch Portion) Grass-fed organic lamb chops grilled and seasoned with our house blend of spices.	\$25.00
Bacalao Con Crema De Limón (Lunch Portion) An oven baked cod fillet covered in a lemon crème sauce.	\$17.50
Bacalao Con Crema De Limón An oven baked cod fillet covered in a lemon crème sauce.	\$22.00
Medallones De Carne Angus (Lunch Portion) Tender certified angus beef® medallions served with a rosemary demi-glace on top.	\$16.00
Medallones De Carne Angus Tender certified angus beef® medallions served with a rosemary demi-glace on top.	\$20.00

Tablas D'el Carajo

ITEM	PRICE
Tabla De Carne Mix meats plank ribs, certified angus beef brand medallions, pork rib, butifarra, morcilla, chicken breast, pork loin, p...	\$35.00
Tabla Del Mar Mix seafood plank fish, fried calamari, shrimp, mussels, clams, prawns, scallops, potatoes and fresh tostones.	\$30.00
Tabla Mixta Mix meat and seafood plank fish, fried calamari, certified angus beef medaillons, chicken, potatoes, mussels, pork loins...	\$39.00

Sides

ITEM	PRICE
House Potatoes	\$3.50
White Rice	\$3.50
Asparagus	\$3.50
Fried Plantains	\$3.50
Sweet Plantains	\$3.50
French Fries	\$3.50
Salad	\$3.50
Brussel Sprouts with Garlic	\$3.50

ITEM	PRICE
Brussel Sprouts With garlic sautéed vegetables.	\$3.50
Sautéed Vegetables	\$3.50