

*El que al mundo vino y no toma vino, ¿a qué vino?
Bernardo Plumaz*

*Whoever came to this World and does not drink wine (what did they come for? It loses something in the translation)
Bernardo Plumaz*

Ensaladas
(Fresh Salads)

Ensalada de Tuna	8
Mixed Greens and Tuna	
Ensalada de Camarones	8
Mixed Greens and Shrimp	
Ensalada de Pollo y Camarones	9.5
Mixed Greens, Chicken and Shrimp	

Sopas y Cremas
(Soups & Creams)

Caldo Gallego	4
Galician soup	
Sopa de Pollo	3.5
Chicken soup	
Crema de Espárragos de Malanga "Al Carajo" de Langosta	5
Cream of Asparagus, Malanga "Al Carajo" or Lobster	

Potage de Colorados	4
Red Bean soup	

Entre Tapas Y Fríos
(Cold Tapas)

Combinación Mesón (jamón, embutidos y quesos importados)	14
Ham, sausage, manchego cheese from Spain	
Combinación del Carajo Quesos Internacionales con Dulce de Membrillo	10.5
World renowned international cheeses with sweet quince	
Ceviche de Corvina	10
Seafood cooked in lemon juice	
Ceviche de Camarones y Corvina	15
Ceviche made of corvina and shrimps	
Boquerones Españoles en Vinagreta	9
Spanish anchovies in vinaigrette sauce.	

Patatas al Ali-Oli	4
Potatoes ali oli	

Aceitunas Aliñadas Mixtas	6
Mixed Marinated olives	

Empanada de Langosta	2.5
Mini Pie stuffed with Lobster Meat	

Ensalada de Bacalao	11
Cod Salad.	

Ensalada Rusa	6
Russian Salad, (potatoes, green peas, eggs, chicken, carrots)	

Tapas Calientes
(Hot Tapas)

Tortilla Española	3.5
Spanish omelet	
Tortilla de Chorizo	4
Spanish omelet with sausage	
Croquetas de Bacalao	4
Cod fish croquette	
Tentación	17
Mixed frits, Bacalao Croquets, Chicken Carajitos Russian Salad, Carajo Sauce	

Tostones de Mariscos	10
Plantain filled with fresh Seafood Medley	

Fettuccini Alfredo/Jamón	12
Fettuccini Pasta with Alfredo Sauce and Ham	

Calamares Fritos	10
Fried Squid	

Chorizo al Vino	7.5
Sausage in wine Sauce	

Champiñones Salteados al Aroma de Cabernet	7
Mushrooms sauté in the cabernet's aroma	

Pulpo a la Gallega.	14.5
Octopus Galician style	

Sardinias de Santurce a la Brasa	13.5
Santurce sardines grilled	

Pimientos de Piquillo Rellenos de Bacalao	10.5
Piquillo peppers stuffed with codfish in Piquillo sauce	

Champiñones y Chorizo a la Cabernet	10
Sausage, mushrooms sauté in demiglace sauce and red wine	

Gambas al Ajillo	12
Shrimp in garlic sauce	

Chistorras al Vino	10
Spanish mini sausages sauté in red wine	

Chorizos a la Sidra	7.5
Sausage in Spanish Cider Sauce	

Crepe de Cangrejos	13.5
Crab meat crepe	

Callos a la Madrileña	6
Tripe Stew	

Garbanzos Fritos	6
Fried Chickpeas	

Camarones al Albariño	15
Shrimp in Albariño Sauce	

Las Tablas Del Carajo

Tabla de Carne	30
(Assorted meats plank) Chuletilla de cordero, chuleta de cerdo, carne de res, morcillas, pollo, chorizo criollo, Papas y Tostones	

Tabla del Mar	25
(Assorted seafood plank) Pescado, Calamares, Camarones, Mejillones, Almejas, papas y Tostones	

Tabla Mixta	35
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Paella

Preguntas y Sugerencias son alentadas	
Questions and suggestions are encouraged.	

Los Fuertes
(The Meals)

New York Steak de 14 oz.	18
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Salmon al Horno en Salsa De Mariscos	18
Fresh Salmon Broil in mix seafood, tomatoe sauce	

Suprema de Bacalao a la Vizcaína	20
Supreme Codfish Biscayne style	

Lomo de Cerdo al Grill en Salsa de Uvas y Malbec	15
Pork loin grilled in grape sauce and malbec wine.	

Yacio al Grill en Salsa de Vino Tinto y Champiñones	18
Flank steak grilled in red wine and mushroom	

Corvina al Grill en Salsa de Mostaza y Camarones	16
Fresh Corvina grilled served with Shrimp and Mustard Sauce	

Filet Miñón 12 oz	19
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Pechuga de Pollo a la Plancha o al Ajillo	12
Chicken breast grilled or in garlic sauce	

Enchilado de Pescados	17
Assorted fish in a Cuban Spanish red spicy sauce	

Filetillo al Miñón Encebollado	17
Fillet bits sauté in Onions	

Cazuelita de Mariscos Enchilados	22
Seafood pot in wine and tomato sauce	

Enchilado de Camarones	17
Shrimp in a Cuban spanish red spicy sauce.	

Los Fuertes son acompañados por 1 de las siguientes guarniciones: Arroz, Vegetales o Papas de la Casa.
The Meals come with 1 of the following choices: White Rice, Vegetables or House Potatoes

Postres (Desserts)

Crema Catalana	5
Catalan Custard with Caramel Crust	

Tarta Santiago	7
Santiago Cake	

Flan	5
Flan	

Peras al Vino	8
Pears in wine	

Carajo de Chocolate	5
Lookout brownie & Ice Cream	

Crepe El Carajo	9
Milk Cream, Pastry, Ice Cream	

Cheesecake de Guayaba	6
Guava cheesecake	

De tomar (Drinks)

Vinos
Visite nuestra tienda de vinos, escoja, o pídanos una sugerencia. Please visit our store and make your selection, or ask for a suggestion.

Costo del Descorcho	10
There is a \$10 corkage fee	

Por Copa (Vea nuestra lista)	?
By The Glass (Take a glance at our list)	

Jarra de Sangria	14
Pitcher of Sangria (Red or white)	

Cerveza (Spanish Beer)	4
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Sodas (Soft Drinks)	2
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Te Caliente/frío (Hot/cold Tea)	2.5
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Agua Mineral (Mineral Water)	3.5
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Coffee	2.5
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Café Espresso	1.5
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Café Bombón (Two tone coffee)	2
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Cortadito	1.5
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Café con Leche	2.5
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*Nos puede preguntar /you can ask us
llamándonos al by calling
305-856-2424*