

*Solo de  
imaginarlo*



## RAW BAR

### CEVICHE DEL DÍA

Leche de tigre, aji amarillo, onions,  
cilantro, yuca chips.

14

(add shrimp or octopus)

Extra- 5



### WAGYU CARPACCIO

Herbs, white balsamic vinaigrette,  
queso manchego, bread crumbs.

16



### SHRIMP COCKTAIL

Citrus poached shrimps, salsa cocktail,  
lettuce hearts.

14



## APPETIZERS/TAPAS

### SULLIVAN STREET BREAD SERVICE

Baked and brought daily, smoked butter,  
seasonal jam, EVOO

5

### PAPAS CARNICERO

French fries, carne... mucha carne,  
queso sauce, green onions

10



### FRITURAS DE MALANGA

w/ Truffle Honey

10



### MEDITERRANEAN GAMBAS AL AJILLO

Garlic, onions, white wine, and herbs

12



### STEAK EMPANADA

House blend mix, onions, potatoes,  
mediterranean chimichurri

3.5



### LAS CROQUETAS

Serrano ham croquettes, membrillo aioli

10



### GARBANZOS FRITOS

Sautéed chickpeas, chorizo, carne picada,  
paprika, sofrito

12



### TAMAL EN HOJA

Roasted Pork, Pico de gallo, cilantro,  
Mediterranean chimichurri

10



### TABLA CARNICERO

Seasonal jam, olives & bread

22



# EL PANADERO

“Ay Papi”



## PAN CON BISTEC

New York strip steak, onion marmalade,  
Old style mayo-mustard, cheddar cheese.

12



## CARNICERO'S CHEESEBURGER

House blend, truffle mayo, cheddar cheese,  
house pickles, artisan brioche,  
caramelized onions.

15



## OUR FARM

We are proud to support local farmers and serve you the best  
quality and fresh products.



## CAESAR SALAD

Dragon Romain lettuce, bread crumb, parmesan cheese

12



## CARNICERO'S SALAD

Iceberg lettuce, tomato, avocado, creamy dressing, blue cheese  
& crispy jamon serrano

14



## TOMATO SALAD

Seasonal tomatoes, roasted peppers, burnt scallion vinaigrette,  
red pepper

12



**CARNICERO**  
STEAKHOUSE

# ASADOR

(CHOICE OF ONE SIDE)

½ LB



PICANHA ..... 16.99



CHURRASCO ..... 19.99

FILET MIGNON ..... 30.99

NEW YORK STRIP..... 20.99

PORK TENDERLOIN ..... 11.99

	HALF	WHOLE
POLLO A LA LEÑA .....	13.99	21.99



GRILLED CHICKEN BREAST..... 12.99

## ONE MORE BITE

(PER PIECE)



GRILLED CHORIZO..... 4



DOUBLE LAMB CHOPS ..... 13



### CARNICERO'S BOARD

Picanha, NY Strip, Chorizo, 1/2 Chicken, Pork Tenderloin  
(choice of two sides)

65



— **CORTES** —  
**SELECTIVOS**  
FRESCURA Y CALIDAD



# TAMBIÉN, SOMOS PESCADORES



### DAILY CATCH FISH

(Al Carbón or Deep Fried)

MP



### WHOLE SEASONAL LOBSTER

(Al Carbón or Enchilada)

MP

Add shrimp 10



# CARNICERO'S RANCH CUTS



## THE BUTCHER'S CUT Chef Selection MP



**DENVER WAGYU STEAK**  
American Wagyu  
57



**CHULETÓN DE VACA**  
2.5LB Bone-in rib steak, chimichurri.  
149

## 100% IBÉRICO PORK



**ENTRAÑA IBÉRICA**..... 32



**SECRETO IBÉRICO** ..... 39

# EXTRAS



**TRUFFLE BONIATO PUREE**  
7

**VEGETALES AL CARBÓN**  
7



**MASHED POTATOES**  
5

**PAPAS ASADAS**  
Rosemary, manchego, olive oil  
6



**TAMAL (SIDE)**  
6

# ACOMPAÑANTES/SIDES



**WHITE RICE**  
4

**SIDE SALAD**  
5



**ARROZ MORO**  
5

**FRENCH FRIES**  
5



**BLACK BEANS CASEROS**  
5

**YUCA FRITA**  
5



**MADUROS**

**TOSTONES**  
5



**PAN CIABATTA**  
4





# DESSERTS

We are proud to support local small businesses and serve you the best quality and artisanal desserts.

## TARTA DE QUESO

Carnicero's Basque Country Recipe, Seasonal fruit jam.

10



## CASQUITO DE GUAYABA

Mascarpone & guava gelato, guava shells in syrup, galleta María crumbs, guava gel, mint.

12

## LA PIÑA "CATALANA"

Brulee egg custard, compressed pineapple, naranja-piña gelato, orange zest.

18



## EL CHOCOLATERO

Chocolate & hazelnut cremoso, milk chocolate mousse, white chocolate ganache, cocoa sponge cake crumbs, sea salt.

12

## EL FLAN

Caramel & bourbon vanilla custard, whipped crema, lemon zest.

10



# DIGESTIVE & DESSERT WINES

## ORUJO CARNICERO'S

Our Homemade Orujo infused with Mediterranean citrus  
and fresh herbs.

9

## PEDRO XIMENEZ SHERRY WINE

9.50

## MOSCATEL SHERRY WINE

9

# COFFEE SERVICE



CAFÉ BOMBÓN

CAFÉ BOMBÓN .....	5
ESPRESSO .....	3
DECAF. ESPRESSO.....	3
DOUBLE ESPRESSO .....	4
CAPUCCINO .....	4
LATTE .....	4
AMERICANO .....	3.50
MACCHIATO .....	3.50



# PARA MATAR LA SED

All our cocktails are made from scratch with fresh fruits and daily delivered herbs



## TREMENDA GUAVA

Tropical, refreshing with a slightly spicy touch of ginger. White rum, guava puree, lime juice, ginger beer, spiced rum

14

## PUT-IN

Our Pornstar Martini with a more tropical profile thanks to the pineapple and a touch of caramel. Cocktail for lovers of passion fruit (Easy to drink and very popular with women and young people) Vodka infused vanilla, passion fruit pineapple juice, and caramel syrup

15



## JODER TÍO!

For lovers of spicy flavors. Tasty cocktail on the palate and spicy thanks to our fresh jalapeño. Vodka infused jalapeño, passion fruit, pineapple juice, fresh lime juice and agave syrup

14

## MARUJA

Tequila infused roasted pineapple, pineapple juice, lime juice, and honey ginger syrup

14



## AY MARÍA

Amontillado sherry wine, raspberry syrup, orange juice, lemon juice, and orange bitter

14

# NOT THAT CLASSIC

## VAS A FLIPAR....14

Our version of the classic gin and tonic with more citrus and herbal notes. Our Mediterranean gin, London Essence tonic water, rosemary, and lemon zest



## CIMARRÓN...15

Mediterranean gin, cappelletti, moscatel sherry wine, and rhubarb bitter



## MARGÓ....14

Tequila, lime juice, orange-chipotle smoky jam, agave syrup



## WAKE UP, PEDRO!....14

Vanilla infused vodka, espresso, coffee liquor, Pedro Ximenez Sherry wine, and Demerara syrup



## CARNICERO'S DAIQUIRI....14

White rum, lime juice, simple syrup, and mint oil



## MOJAITA....14

Cuba and Spain. Ron and Sidra. We mix the fruit of the Spanish summer par excellence "WATERMELON". Refreshing cocktail very easy to drink. Perfect for hot Miami afternoons. White Rum, watermelon syrup, lemon juice, basil, and spanish sidra



## PIXON...14

Tequila, cappelletti, ruby red grapefruit juice, lime juice, agave, and London Essence grapefruit and rosemary tonic water



## SMOKY UMAMI MARY....14

Vodka, our Smoky-Bloody Mix, and lemon juice



## CLASSIC

- MOJITO** .....13  
White rum, lime juice, simple syrup, mint leaves, soda water,  
and angostura bitters (Flavor Options)
- MARGARITA ON THE ROCKS**..... 13  
Tequila reposado, triple sec, lime juice, and agave  
syrup (Flavor Options)
- PIÑA COLADA** ..... 13  
White rum, pineapple juice, coconut puree

## CARNICERO'S SANGRÍA

### RED SANGRIA & WHITE SANGRIA

Our own Carnicero Homemade Recipe. Must Try

13

### PITCHER

42

## BEER

- ESTRELLA DAMM DRAFT** ..... 5
- INEDIT BY FERRAN ADRIÀ** ..... 7
- CORONA BOTTLE** ..... 6
- CRISTAL BY LA TROPICAL** ..... 6
- CRUZ'S MICHELADA** ..... 12  
Our Special Michelada (Cristal by La Tropical)

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