



BERNARDO'S

at the Hotel Galvez

Bernardo de Gálvez y Madrid, Viscount of Galveston and Count of Gálvez

Was the Governor of Texas and Louisiana as well as Cuba during the late 1700's.
Galveston and the Hotel Galvez are named after him. Our restaurant shares his namesake and the culinary traditions of the regions he is from and governed over.

Starters

Spanish Meatballs~\$7

*Traditional Spanish Style Meatballs
Tossed in a Sherry Glaze & Topped with Toasted Almonds*

Pan Seared Crab Cakes ~\$10

Lump Crab Meat with Tomato Remoulade and Fresh Lemon

Tostones con Carne~\$8

Topped with Melted Mozzarella & Cilantro

Shrimp Escabeche~\$9

Sweet & Spicy Pineapple Dressing

Garlic Prawns a la Plancha~\$10

Creamy Mojo & Fresh Lemon

Shrimp & Andouille Skewers~\$12

*Fresh Gulf Shrimp and Spicy Andouille Sausage
Spanish Rice and Red Chili Sauce*

Soups & Salads

Seafood Gumbo~\$8

*Traditional Recipe Served with White Rice
Cup - \$5*

Tomato Gazpacho~\$6

Cucumber Relish & Garlic Crustini

Caesar Salad~\$8

*Chilled Romaine, Garlic Croutons & Parmesan Cheese
Add Chicken \$12 Add Shrimp \$14*

Spinach & Mushroom Salad~\$9

*Baby Spinach, Wild Mushrooms, Shaved Onions & Goat Cheese
Tossed with- Chipotle Vinaigrette*

Texas Wedge~\$8

*Crisp Wedge of Baby Iceberg
Topped with Creamy Blue Cheese Dressing
Finished with Shaved Red Onion & Jalapeno Bacon Bits*

Grilled Red Fish Salad~\$16

*Served Over Field Greens
Shaved Red Onions, Julienne Vegetables
Honey-Chipotle Vinaigrette*

Mojo Beef Fiesta Salad~\$14

*Crisp Greens Tossed with Pico de Gallo, Corn and Cilantro Vinaigrette
Topped with Grilled Sirloin & Grape Tomatoes*

Seafood Cobb Salad~\$14

*Shrimp, Crab and Scallops
Avocado, Bacon, Tomatoes, Cucumber, Egg, Cheddar and Blue Cheeses
Creamy Buttermilk Blue Cheese Dressing*

Sandwiches

Blackened Chicken & Poblano Sandwich~\$11

*Thin Sliced Blackened Chicken, Poblano Rajas and Creamy BBQ
Melted Manchego Cheese
Sweet Potato Fries*

Monte Cubano~\$10

*A Monte Cristo with a Cuban Twist
Cured Ham, Shaved Serrano Ham, Spicy Mustard and Sliced Pickles
Melted Manchego Cheese Served on Egg Dipped French Bread
Fried Yuca with Garlic Mojo*

Galvez Burger~\$12

*Half Pound of Fresh Ground Beef - Cooked to Your Preference
Served with Cheddar Cheese, Bacon, Sautéed Onions, Lettuce and Tomato
French Fries*

Bernardo's Signature Entrees

Bernardo's is Proud to Serve Only the Freshest Seafood Caught from Around the World

Blackened Red Fish~\$24

*Stone Ground Cheese Grits
Rock Shrimp Cream
Grilled Vegetables*

Queen of the Gulf~\$30

*Gulf Caught Snapper
Steamed In Banana Leaf with Cilantro Rice
Served Over Sweet Plantains*

Chili Rubbed Swordfish~\$28

*Grilled Red Chili & Yuca Fries
Black Bean-Banana Puree
Finished with Quesa Fresco*

Pan Roasted Seabass~\$34

*Baby Yukon Gold Potatoes
Sautéed Spinach
Andoullie Cream*

Almond Chicken~\$22

*Almond Crusted Semi-Boneless Chicken
Sherry Vinegar Syrup
Chickpea & Chorizo Rice*

Cider Cured Pork Tenderloin~\$24

*Tex-Mex Style with Chipotle Pineapple Sauce
Sweet potato & Corn Puree
Served in a Corn Husk*

16oz. Dry Aged Bone-In Ribeye~\$38

*Served with Baby Potato Cake Stack & House Vegetables
Bernardo's Offers the only Dry Aged Steak on the Island
USDA Prime Beef Dry Aged for 28 days Under Strict Temperature & Humidity Controls*

Filete con Chorizo~\$35

*Prime Beef-Center Cut-Grilled to Your Order
Spanish Chorizo Butter Melt
Fork Mashed Potatoes & Pan Roasted Tomatoes*

Havana Steak~\$26

*Grilled Top Sirloin
Topped with Sautéed Onions
Mashed Yuca & Pan Roasted Tomatoes*

"Please Allow Our Staff to Describe Tonight's Sweet Temptations."

18 % gratuity included on parties of six or more

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Executive Chef - Jerry Helminski
Executive Sous Chef ~ Yudy Nunez