

FROM THE GARDEN

Grilled Japanese eggplant.	9,3€
Seasonal grilled vegetables.	14,5€
Living lettuce with heirloom tomato and our dressing.	14€
Grilled avocado with warm Caprese salad.	13,5€
Roasted leek with demi-glace.	8,5€
Lamb's lettuce salad with mango, foie gras and our dressing.	22€
Confit artichokes with foie shavings and tahini mayonnaise.	18€

STARTERS

100% acorn-fed Iberian ham platter.	26€
Iberian ham and boletus croquettes.	14€
Wagyu tataki with Padrón peppers.	24,5€
Mini steak tartare with quail egg.	6€/u.
Burrata from Puglia with blue tomato, avocado dressing and pistachios.	16€
Argentinian empanada.	6,5€
Wagyu steak tartare.	26,5€
Cantabrian anchovies with early harvest Extra Virgin Olive oil. - 5u.	23€
Raza selection cheese board.	22€
Bluefin tuna tartare with fried egg.	25€

GRILLED STARTERS

100% Angus mini burgers.	6€/u.
Veal sweetbreads, Raza style.	20€
Criollo chorizo and blood sausage pairing.	12€
Grilled scallops. - 5u.	19,8€
Grilled octopus with mashed potatoes and ajada sauce	28€

PASTA

Pitu Caleyá cannelloni with truffle béchamel and blue cheese.	17,5€
Pappardelle with large prawns in their own juices.	19,5€

We have an allergen and food intolerance menu available upon request.

MEAT SELECTION

Master grillers since 1994

NATIONAL CUTS

High sirloin (Cádiz) 350 gr. Retinta breed.	29€
Striploin (Pontevedra) 350 gr. Galician Blonde breed.	32€

EUROPEAN CUTS

Cube roll, high sorloin ½ kg. Simmental breed.	54€
High sirloin (Finlandia) 700 gr. Ayrshire Sashi breed.	64€
Beef tenderloin, 200 gr.	28€
Premium rib steak 1 kg. Simmental breed.	76€
T-bone 1 kg. Striploin & tenderloin. Simmental breed.	74€
Beef skirt steak 300 gr.	24€
Tenderloin with rib and roasted bone marrow. Simmental breed.	32€

ARGENTINIAN CUTS

Ribeye. High sirloin, 300 gr.	32€
Striploin (Bife de chorizo). Striploin, 300 gr.	30€

AMERICAN CUTS

High sirloin (Nebraska) 500 gr. Black Angus breed.	68€
Striploin (Nebraska) 500 gr. Black Angus breed.	58€

OTHER SPECIALTIES

Beef loin milanese with poached egg and shaved truffle.	24€
Free-range marinated chicken breast grilled over charcoal.	22€

FISH

Turbot with smoked butter and sautéed baby vegetables.	32€
Oven-baked monkfish with prawns.	28€

SIDE DISHES

Baked potato French fries Seasoned fries.	7€
Truffled mashed potatoes.	7€
Roasted bone marrow.	9€
Creamed mushrooms.	7,5€
Warm roasted pepper salad.	8€
Roasted sweet potato with a touch of teriyaki.	7€

Raza MADRID

Terrace service: +10% surcharge
Bread & appetizer: €3.80 per person