Raza

MADRID

De los mejores prados del mundo, hasta su mesa...

FROM THE GARDEN

Freshness, seasonality and produce at its very best.

Japanese aubergine grilled over charcoal	12,50€
King oyster mushrooms grilled and glazed with teriyaki and sesame	14,50€
Living lettuce with pink tomato and our house dressing	14,50€
Grilled avocado with warm Caprese salad	14,00€
Roasted leek on a bed of romesco sauce	10,00€
Confit artichokes with foie gras shavings and tahini mayonnaise – 3 pieces	18,00€
Warm roasted pepper salad with shredded duck confit	19,00€

STARTERS

A selection of dishes to whet your appetite and discover our essence.

Hand-carved acorn-fed Ibérico ham	26,00€
Ibérico ham and porcini mushroom croquettes	14,00€
Ibérico ham croquettes with a delicate veil of Ibérico pork jowl	14,00€
Wagyu beef tataki with Padrón peppers	24,50€
Mini steak tartare topped with a quail egg – 1 piece	8,00€ und.
Puglian burrata with blue tomato and avocado and pistachio dressing	16,00€
Argentinian empanada	7,00€ und.
Wagyu beef steak tartare	26,50€
Our signature gilda with Cantabrian anchovy and extra virgin olive oil	6,00€
Raza selection of Spanish cheeses	22,00€
Almadraba bluefin tuna tartare topped with a fried egg	25,50€

CHARCOAL-GRILLED STARTERS

The flavour of fire, served in small, sharing bites.

100% Angus mini burgers	6,50€ und.
Veal heart sweetbreads, Raza style	23,00€
A pairing of Argentinian chorizo and blood sausage	14,00€
Argentinian chorizo	7,00€
Charcoal-grilled queen scallops – 5 pieces	19,90€
Charcoal-grilled octopus with mashed potatoes and ajada garlic sauce	28,00€

PASTA

Comforting recipes with our own distinctive touch.

Trofie with slow-cooked Simmental short rib ragù	18,50€
Pappardelle with porcini mushrooms and truffle	17,50€

FISH

The finest seafood, prepared with precision and character.

Turbot with smoked butter and sautéed baby vegetables	32,00€
Oven-roasted monkfish with king prawns	28,00€

OTHER SPECIALTIES

Distinctive creations that reflect our approach to cooking.

Veal loin Milanese with a slow-cooked egg and freshly grated truffle	24,00€
Free-range chicken thigh marinated in chimichurri	22,00€

WE HAVE AN ALLERGEN AND INTOLERANCES MENU AVAILABLE UPON REQUEST

RAZA SELECTION – THE FINEST CUTS OF BEEF

SPANISH CUTS

The finest expression of our land in every cut.

Striploin. Retinta breed (Cádiz), 350 g	32,00€
Striploin. Rubia Gallega breed (Pontevedra), 300 g	32,00€

EUROPEAN CUTS

An exceptional selection of breeds and origins.

Cube roll (ribeye). Simmental breed, 500 g	54,00€
Ribeye. Ayrshire Sashi breed (Finland), 700 g	64,00€
Beef tenderloin. Simmental breed, 200 g	28,00€
Premium Raza Selección bone-in rib steak. Simmental beef, 1 kg	77,00€
T-bone steak, striploin and tenderloin. Simmental beef, 1 kg	77,00€
Skirt steak. Friesian beef, 300 g	24,00€
Beef tenderloin on the bone with roasted bone marrow. Simmental	32,00€

ARGENTINIAN CUTS

The bold character of Argentina's traditional parrilla.

Angus ojo de bife (ribeye), 300 g	32,00€
Angus bife de chorizo (striploin), 300 g	28,00€

AMERICAN CUTS

Bold flavour, outstanding breeds and iconic cuts.

Nebraska ribeye. Black Angus, 500 g	80,00€

SIDE DISHES

The perfect accompaniment to every cut.

Ember-roasted potato	7,00€
French fries	7,00€
Raza-style seasoned fries	7,00€
Truffled mashed potatoes	7,00€
Roasted bone marrow	9,00€
Creamed mushrooms	7,50€
Warm roasted pepper salad	8,00€
Roasted sweet potato with a hint of teriyaki	7,00€

TERRACE SERVICE + 10%

BREAD & APPETIZER 3,90€ p.p.