

# R A Z A

Every day we select the freshest market produce and grill it with minimal handling to offer you an exquisite, natural and uncomplicated bite.

## STARTERS

Wagyu jerky	25
"Ibérico" pork croquette	3
Black pudding fritter	3
Homemade foie micuit	25
Slowly cooked "Morrón" peppers with pilpil and white tuna belly	18
Chorizo criollo	10
Cow sweetbread	23

## GRILLED VEGETABLES

All our vegetables are served **INDIVIDUALLY**

Chocolate pepper	7,5
Fire-roasted semi-dried tomato with its smoked "gazpachuelo"	9
Green gazpacho with char-grilled avocado and yuzu sorbet	7,5
Artichoke with pistachio ajoblanco and "Ibérico" pork jowl	11
Char-grilled leek with a hazelnut meunière and black garlic	9
+ Black Truffle extra	3,5

Prices in euros  
Iva included  
Bread and oil service 2,80

## MEAT

We age each cut with meticulous balance, tailored to its breed and character, allowing it to reach its perfect point.

Char-grilled "Ibérico" pork pluma with a Pedro Ximénez sauce	25
Steak tartar	27
Beef tenderloin with red wine sauce	28
Angus Rib eye (Price per 100gr)	15

## OUR SPECIAL MEAT CHOP CUTS

*Price per kilo*

Frisona chop	65
Simmental chop	88
Premium breed chop (please enquire about this week's breed)	95

## DESSERTS

Lemon "trompe-l'œil"	11
Goose yolk custard flan	7,5
Chocolate, coffee and hazelnut	9,5
Lemon, passion fruit and yuzu	9,5
Cheesecake	8
Pistachio cake	8,5

## FISH

We benefit from the richness of our coasts selecting the best product we can and we cook it slowly over the fire in order to make it shine.

Char-grilled red tuna loin	29
Wild seabass	59
Grilled fish of the day	(prices depending on market-price)
Shell of the day	

## GARNISH

French fries	6,5
French fries with parmesan cheese and black truffle oil	7,5
Caramelised "piquillo" peppers	5,5
Brocoli salad	7,5
Lettuce, tomato and onion salad	8
Tomato salad with pickled piparra peppers	12