

APPETIZERS

- BLACK TRUFFLE CREAM WITH IBERIAN HAM. 168
- CHARRED ASPARAGUS CREAM, MINT, CURED SHRIMPS. 88
- TRUFFLE ROUGIE FOIE GRAS TERRINE, 5J UMAMI CRUMBLE. 188

SEASONAL OYSTERS

- NO. 2 3 pieces. 108 / 6 pieces. 198 / 12. pieces 378
- NO. 4-5 3 pieces. 78 / 6 pieces. 148 / 12 pieces. 258

5J CINCO JOTAS ACORN FED 100% IBÉRICO HAM. 50g. 248 / 100g. 468

CHARCOAL OVEN "JOSPER"

The Land

- GRILLED CHICKEN, green herbs gravy, green pea puree. 118
- GRILLED ASPARAGUS, black truffle, almond crusted poached egg. 88
- CHEF'S WAGYU BURGER 120G, grilled Rougie foie gras, truffle sauce. 158
- GRILLED ROUGIE FOIE GRAS, aged caviar, roasted pickled pineapple, sesame cream. 178
- SPICY TERIYAKI AGUJA ASADA CHUCK FLAP TAP, yuca sticks, red pepper mousse. 248

The Sea

- SMOKED POTATO & AGED CAVIAR 10G, egg yolk confit, Atlantic shrimp, fennel gelatin. 148
- CHARRED BLUE FIN TUNA NECK, green cream, broccoli. 288
- GRILLED JOHN DORY, basil-lime dressing (2 Pax). 268
- ARROZ CON BOGAVANTE, Spanish Blue Lobster Rice Stew (2-3 Pax). 468
- BOUILLABAISSE SOUP. 188

ON THE SIDE

- JAUTÉED DRAGON BEANS, CHILI & GARLIC. 28
- FRIES. 28
- GRILLED MIXED CARROTS. 28
- BREAD & FRENCH ARTISAN BUTTER. 28
- JOSPER BAKED POTATO, SMOKED DRESSING, EGGPLANT ALIOLI. 28
- MIXED TOMATO SALAD, FRESH OREGANO, SHALLOT VINAIGRETTE. 28

RAW

- GRILLED LOBSTER & ENDIVE SALAD, apple dressing, Comté cheese. 198
- BURRATA 150G SMOKED TOMATO, creamy avocado, and truffle dressing. 148
- BABY MIXED LETTUCE SALAD, red radish, baby carrots, shallot vinaigrette. 48
- RAW'S WAGYU BEEF TARTAR 120G, smoked egg yolk, fries. 138
- NIKKEI BLUE LOBSTER CEVICHE. 248
- NO. 2 OYSTER CEVICHE, Nordés Galician Atlantic Gin foam. 88
- SMOKED YELLOW TAIL TIRADITO, purple causa, spicy mango sorbet. 98
- BLUE FIN TUNA 'OTORO' TARTAR, blueberry & chili sorbet. 248

Dry aged natural wagyu beef

- CHILEAN RIBEYE BONE IN M7 FULL BLOOD. 3 sides of your choice (3-4 Pax). 1288/Kg
- CHILEAN LOMO BAJO BONELESS STRIP LOIN M7 FULL BLOOD · 3 sides of your choice (3-4 Pax). 1388/Kg
- URUGUAYAN CHULETÓN BONE-IN RIBEYE CAP-ON M6-7 · 3 sides of your choice (3-4 Pax). 1098/Kg
- URUGUAYAN PORTER HOUSE M6-7 · 3 sides of your choice (3-4 Pax). 1198/Kg
- URUGUAYAN T-BONE STEAK · 3 sides of your choice (3-4 Pax). 1098/Kg
- URUGUAYAN PICANHA STEAK 300G · 2 sides of your choice (2 Pax). 348
- URUGUAYAN AGUJA CHUCK TAIL FLAP 300G · 2 sides of your choice (2 Pax). 328

Argentinian cuts

- CHURRASCO MARINATED HEREFORD TENDERLOIN 350G · 2 sides of your choice (2 pax). 388
- PICANHA ABERDEEN ANGUS RUMP CAP 300G · 2 sides of your choice (2 pax). 298

SWEETS

- FROZEN TRES LECHES. 65
- CHOCOLATE SURPRISE. 68
- CITRIC GRILLED PINEAPPLE CAKE, blood orange sorbet, lemongrass cream, frozen citrus. 68
- JOSPERED APPLE TART, frozen green apple, spiced ice cream. 58

RAW

SEEKING A "RETURN TO BASICS", THE RAW MENU IS BASED ON QUALITY PRODUCE AND THE USE OF COOKING METHODS THAT RESPECT THE NATURAL PROPERTIES AND FLAVORS OF THE INGREDIENTS. THE USE OF FIREWOOD AND THE HIGH OPERATING TEMPERATURE OF OUR JOSPER CHARCOAL OVEN PRESERVES THE ORIGINAL TASTE AND TEXTURE OF THE PRODUCE WHILE ENHANCING TRADITIONAL FLAVORS. RAW AIMS TO MERGE OUR SPANISH ROOTS WITH THE INFLUENCE OF VERY DIFFERENT CUISINES.



