

ENGLISH MENU



RAZA

SOCIETY'S GASTRO PARADISE

RAZA

/OCIETY/ GA/TRO PARADISE

JAMÓN IBÉRICO 100% BELLOTA

€32

Cristal bread and grated fresh tomato

GLUTEN

CHEESE PLATTER

€25

Selection of assorted cheeses with nuts and grapes.

DAIRY, NUTS

SCALLOP

€23

Cauliflower purée, crispy fried onion, pickled spring onion, coral cream.

DAIRY, SEAFOOD

Pairing suggestion: Amazonas (Bombay Sapphire Gin, Martini Ambrato, lemon juice, cucumber, green apple, basil, egg white)

OCTOPUS

€25

Creamy potato, paprika emulsion, Picual olive oil caviar, root vegetable chips.

MOLLUSC, DAIRY

Pairing suggestion: Brooklyn (Vodka, elderflower, lime, rosemary and mint infusion, champagne)

ESCUPIÑAS (VARIEGATED ARK SHELL CLAMS)

€26

White asparagus, crème fraîche, trout roe, pickled red onion, salicornia, vermouth sea foam.

MOLLUSC, DAIRY

Pairing suggestion: Brooklyn (Vodka, elderflower, lime, rosemary and mint infusion, champagne)

LOW-TEMPERATURE EGG

€20

Truffled potato purée, roasted Jerusalem artichoke,
baby spinach, brioche croutons, chicken demi-glace.

EGG, GLUTEN

BURRATA

€20

Tomato, pesto, pine nuts, confit cherry tomatoes.

DAIRY, NUTS

CAESAR IN TEXTURES

€20

Romaine heart, Caesar dressing, parmesan, croutons,
crispy chicken, quail egg.

DAIRY, GLUTEN, EGG

PRAWN BRIOCHE

€23

Yogurt, pickles, kimchi mayonnaise, prawn head
emulsion.

GLUTEN, DAIRY, CRUSTACEAN

*Pairing suggestion: Belle Epoque (Grey Goose Vodka infused
with rose petals, lychee liqueur, raspberry liqueur, lime juice,
cardamom syrup, rosemary)*

CEVICHE

€24

Sea bass, passion fruit, sweet potato, corn, cancha,
xnipec onion, tiger's milk.

FISH

*Pairing suggestion: Chido (Tequila, grapefruit, orange liqueur,
passion fruit, lemon, agave, cayenne – optional)*

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KING PRAWN CARPACCIO

€24

Thinly sliced prawn, tomato emulsion with spices, trout roe, lime gel, Chardonnay vinaigrette, black olive, olive oil caviar.

CRUSTACEAN

Pairing suggestion: Maracaya (Red fruit gin, elderflower liqueur, lemon juice, passion fruit, blueberries, blood orange, Sichuan pepper, egg white)

CREAMY SEA OMELETTE

€23

Sea urchin, salmon roe, thyme-roasted cherry tomato, salicornia, San Simón cheese, toasted almonds.

CRUSTACEAN, DAIRY

Pairing suggestion: Cotton Club (Dewar's 12 Whisky, peach purée, lime, mint, ginger beer, apricot bitters, Turkish tobacco)

TURBOT

€28

Clarified tomato beurre blanc, cauliflower, yellow cherry tomato, chutney, pak choi.

FISH, DAIRY

Pairing suggestion: Pisco Sour (Pisco, lemon juice, sugar, egg white)

SEA BASS

€28

Leek, sliced almonds, ajoblanco, pickled red onion, brown butter foam.

NUTS, DAIRY

Pairing suggestion: Green Mamba (Jack Daniel's Gentleman, pistachio, ginger, lemon juice, sugar, egg white)

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CREAMY CARABINERO RICE

€36

Truffle, carabinero emulsion, parmesan.

CRUSTACEAN, DAIRY

Pairing suggestion: Moscow Mule (Grey Goose Vodka, lime, ginger, ginger beer)

SIRLON

€36

Sweet potato, kale, baby potatoes, demi-glace.

GLUTEN

Pairing suggestion: New York Sour (Jack Daniel's Gentleman, lemon juice, sugar, egg white, red wine)

RIB EYE

€30

Potato purée, Jerusalem artichoke, confit cherry tomatoes.

DAIRY

Pairing suggestion: Azlan (Mezcal, lime juice, red wine syrup and cinnamon, pomegranate vinegar)

AGED BEEF TOMAHAWK

€95/kg

Potatoes sautéed with fresh herbs and béarnaise sauce.

DAIRY

VINOS · WINES



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BLANCOS · *WHITES*

D.O. RÍAS BAIXAS, ALBARIÑOS

Albamar	29€	Pazo Señoráns	28 €
La Mar 2022	34 €	Flore de Carme	65 €

D.O. RIBEIRO

Casal de Paula 2023	22 €	Casal de Arman 2023	27€
Finca mi Señora 2020	48 €		

GODELLOS

D.O. VALDEORRAS

Louro	30 €
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D.O. MONTERREI

Quinta das Tapias 2022	22 €
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CHARDONNAY

Milmanda	120 €
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ROSADOS · *ROSÉ*

Jean Leon	25 €
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TINTOS · *REDS*

MENCÍA

D.O. RIBEIRA SACRA

Algueria Joven	25 €	Alma madre	39 €
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D.O. RIOJA

Ramón Bilbao reserva 2018	25 €	Macán Clásico	52 €
Andén de la estación	22 €	Luis Cañas	25 €

**Consulte nuestra selección de vinos disponibles por copa. / Please ask about our selection of wines available by the glass.*

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TINTOS · *REDS*

D.O. TORO

Las Sabias	60 €
Dominio del bendito	60 €

D.O. BIERZO (LEÓN)

Pétalos del Bierzo 2021	30 €
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TINTOS DEL MUNDO · WORLD REDS

Purgatorio 2021 ecológico	58 €
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D.O. RIBERA DEL DUERO

Pago de Carraovejas	55 €	Carmelo Roderio 9 meses 2022	26 €
PSI añada 2021	66 €	Carmelo Roderio crianza 2021	36 €
RAZA	60 €	Vega Sicilia Único	500 €
		Valbuena n°5	280 €

OPORTOS Y DULCES · *PORT & SWEETS*

Lbv Kopke		7 €	Pedro Ximénez		5 €
Kopke 10 anos		8 €	Tokaji 3 Puttonyos		10 €

CHAMPAGNE & CAVA

Deutz Brut	100 €	Don Perignon Vintage	350 €
Deutz Rose	140 €	Ruinart: Brut	70 €
Deutz Blancs	200 €	G.H. Mumm: Cordon Rouge	85 €
Perrier-Jouet: Belle Epoque	270 €	G.H. Mumm: Grand C. Rouge	95 €
Perrier-Jouet: Belle Epoque Rose	350 €	G.H. Mumm: Ice Extra	100 €
Perrier-Jouet: Belle Epoque Blanc	700 €	Cava Terrer	5 € 
		Laurent-Perrier Brut	90 €