

TO START

- | KALE GAZPACHO AND CHARRED CUCUMBER. 45
- | ROASTED PUMPKIN SOUP WITH MISO. 45
- | ROLLED ROUGE FOIE GRAS IN CHINESE LEAF IN MISO CONSOMMÉ. 108

RAW

- | CARAMELIZED GOAT CHEESE SALAD, grilled pineapple, pesto, pineapple vinaigrette. 88
- | BURRATA 150g, smoked tomato, creamy avocado, truffle dressing. 138
- | BABY MIXED LETTUCE SALAD, red radish, baby carrots, shallot vinaigrette. 48
- | CHILEAN WAGYU BEEF TARTARE 120g, smoked egg yolk. 128
- | ICELANDIC CODFISH CEVICHE, seafood tempura, *leche de tigre*. 98
- | SMOKED YELLOWTAIL *TIRADITO*, purple causa, spicy mango sorbet. 98
- | EGG 63°, boletus, chanterelle & shiitake mushrooms, Iberico ham crumbs. 78

| **Premium ham board** 5J HAND SLICED 100% ACORN FED IBERIAN HAM (40G)
& CHILEAN WAGYU HAM (40G). 398

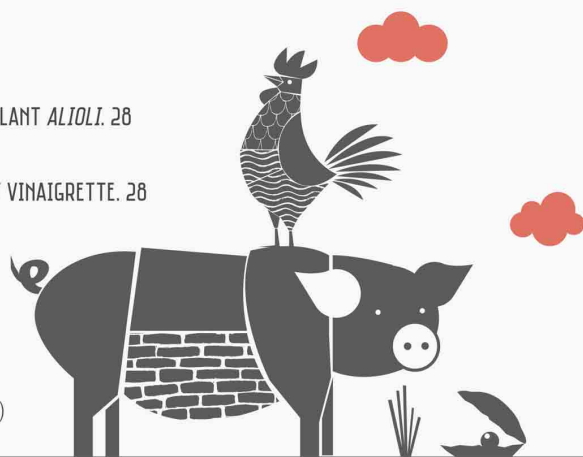
| **Cheese board** COMTE, VALDEON, MAHON WITH QUINCE & APPLE. 128

ON THE SIDE

- SAUTÉED DRAGON BEANS, CHILI & GARLIC. 28
- JOSPER BAKED POTATO, SMOKED DRESSING, EGGPLANT *ALIOLI*. 28
- FRIES. 28
- MIXED TOMATO SALAD, FRESH OREGANO, SHALLOT VINAIGRETTE. 28
- JOSPER BAKED CAULIFLOWER. 28

BREAD BASKET

GRILLED BREAD & FLAVORED BUTTERS. 28
(smoked salted & black pepper; seaweed & garlic)



CHARCOAL OVEN "JOSPER"

- | ROASTED ARGENTINIAN HALF CHICKEN. 108
- | RAW BURGER, Iberico pork & Chilean Wagyu, *Mahon* cheese, homemade bacon. 128
- | GRILLED ASPARAGUS, black truffle, almond crusted fried egg. 78
- | CHILEAN WAGYU BEEF STUFFED GRILLED ONION, cauliflower purée, roast tomatoes. 78
- | SMOKED *ROUGIE* FOIE GRAS, yuzu dressing, sautéed spinach. 118

From the Sea

- | ROAST SEA BREAM WITH ANCHOVY CRUST, baby carrots, grilled fennel (2 pax). 248
- | HOMEMADE TERIYAKI YELLOWTAIL, grilled pineapple, green chili, broccoli (2 pax). 278
- | ARROZ CON BOGAVANTE Spanish Blue Lobster Rice Stew (2-3 pax). 468
- | MEDITERRANEAN FISH & PRAWN SOUP with Udon Noodles. 188

Chilean free range Wagyu

- | *CHULETÓN* DRY AGED BONE-IN RIB EYE · 3 side dishes of your choice (3-4 pax). 998/kg
- | *CHURRASCO* MARINATED RUMP 300G WITH GRILLED LEEKS · 2 side dishes of your choice (2 pax). 328

Argentinian Cuts

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

Cut of the Day

SWEETS

- RAW BANANA SPLIT. 68
- LEMON & CALAMANSI TART. 55
- SWEET SUMMER. 50
Spiced Yogurt Sorbet, coconut croutons and crispy pineapple
- PASSION FOR COCOA. 65
- SEASONAL SORBETS. 2 FLAVORS. 40



from the sea and the land
DEL MAR Y LA TIERRA

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.

The RAW logo, consisting of the word "RAW" in a bold, sans-serif font, with the letters stacked vertically. The top letter 'R' is red, the middle 'A' is blue, and the bottom 'W' is white.