

BRASERIA EL RaCo

#TO GET STARTED

HOMEMADE ARANESA POT 10,50€

(Consistent typical Valley soup, with vegetables, meat, legumes)

GRILLED VEAL sweetbread 15,90€

(With tomato slices and lemon dressing)

SNAILS TO THE LLAUNA 15,90€

(Land snails, with salt, pepper and flambéed with brandy)

"OLD COW" CARPACCIO 15,90€

(Beef carpaccio, foie gras, basil oil, parmesan shavings and ancient mustard ice cream)

ACORN-FED IBERIAN HAM 16,50€

(Iberian ham accompanied by toasted bread and grated tomato)

HOMEMADE PATE BOARD 13,50€

(Homemade pate with toasted bread and onion chutney)

CREOLE SAUSAGE 7,50€

(200g, typical Argentine chorizo accompanied with our chimichurri sauce)

HOMEMADE CROQUETTE (Iberian ham or minced meat with jalapeño) 1,40€

(aprox 30-40g)

ARGENTINIAN BAKED empanadas 3,90€/pieza

(Criollas of meat)

PROVOLONE CHEESE 8,90€

(Melted, in a clay pot, with tomato and oregano)

"GOLDEN" POTATOES 6,90€

(Our brava potato, with sauce and homemade alioli)

TOASTED BREAD 1,20€/ration

TOASTED BREAD WITH TOMATOES 1,70€/ration

#FROM THE LAND ... TO THE PLATE

"EL RACO" SALAD 11,50€

(assorted lettuce, tomato, trail mix, orange, sesame, bacon, gratin goat cheese, honey mustard vinaigrette)

CAESAR SALAD 12,00€

(assorted lettuce, tomato, breaded chicken breast, croutons, parmesan cheese and cesar sauce)

SMOKED SALMON SALAD 12,90€

(assorted lettuce, tomato, smoked salmon, orange, avocado, strawberry ice cream and dill vinaigrette)

MIXED SALAD 10,90€

(assorted lettuce, tomato, red onion, tuna steak, corn, black olives and balsamic cream of modena)

#PLATOS INFANTILES (postre / bebida)

GRILLED CHICKEN 10,00€

(thigh or breast to choose)

CHICKEN CROQUETTE 9,90€

(with fried potato)

HOMEMADE BROTH WITH NOODLES 10,00€

(our homemade soup with galets of meat or noodles to choose)

GRILLED SAUSAGE 9,90€

(with fried potato)

CHILDREN'S DISHES, WITH GARNISH TO CHOOSE:

FRENCH FRIES / POTATOES WITH CALIU / SALAD

VAT included

EXTRA RATION OF ALIOLI €0.50

IN CASE OF FOOD INTOLERANCE OR ALLERGY, COMMUNICATE IT TO OUR STAFF

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#FROM THE LAND ... TO THE GRILL

GRILLED VEGETABLES 15,30€ (individual portion)

GRILLED VEGETABLES 18,50€ (portion indicated to share)

(aubergine, zucchini, tomato, potato, asparagus, mushroom, piquillo pepper, onion, sweet potato, artichoke heart, corn with romesco sauce)

GRILLED VEGETABLES "EL RACO" 16,50€ (individual portion)

GRILLED VEGETABLES "EL RACO" 19,50€ (portion indicated to share)

(grilled vegetables with gratin goat cheese and mustard and honey vinaigrette)

POTATOES "CALIU" 8,00€

(baked potatoes finished on top of the grill with homemade alioli and salsa brava)

POTATO "AL CALIU" with gratin cheese 9,90€

(roasted potatoes, acorn-fed Iberico ham, goat cheese and gratin gorgonzola cheese / caramelized onion and gratin goat cheese)**CORAZON DE**

GRILLED CONFIT ARTICHOKE HEART 3,90€/pieza

(clean artichoke heart, candied in extra virgin oil and finished on the grill)

TIMBAL OF MORCILLA 14,30€

(baked potato, grilled onion, black pudding from Burgos and homemade aioli au gratin)

TIMBAL OF VEGETABLES AND MEAT 15,30€

(aubergine, courgette, grilled tomato, Iberian pork crouton, gratin goat cheese and confit fig sauce)

Grilled WILD ASPARAGUS 10,90€

(with romesco sauce)

FISH AND SEAFOOD

GRILLED OCTOPUS 21,50€

(aprox 200-250g, grilled boiled octopus leg, with "al caliu" potato and sweet and spicy smoked paprika)

TUNA LOIN TATAKI 19,50€

(grilled tuna loin, seasoned with teriyaki sauce, sesame oil and golden sesame)

Grilled MONKFISH TAIL 15,50€

(aprox 300-350g)

VAT included

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#MEATS

ARGENTINE STEAK 26,50€

(emblematic cut from the high loin of Argentine cow, piece of approx. 0,400g)

VEAL ENTRAINS 17,90€

(soft beef muscle, grilled and with a touch of butter, minced garlic, parsley and lemon)

"OLD COW" TATAKI 20,50€

(saku beef tenderloin marinated with soy sauce, rice vinegar, garlic and ginger, grilled on top, approx 200g)

½ BBQ PORK RIBS 17,50€

WHOLE RIBS for 2 people 26,90€

(pork ribs roasted at low temperature and finished on top of the grill with barbecue sauce)

IBERIAN PORK SPOON 17,00€

(piece of the inner part of the loin next to the mace of the pork shoulder, grilled)

DUCK MAGRET 19,50€

(grilled, with a reduction of wine with fruits of the forest)

COUNTRY CHICKEN THIGH 12,50€

(chicken thigh open and well toasted on the grill)

LAMB CHOPS FROM THE VALLEY 20,90€

(grilled valley lamb ribs)

PIG'S TROTTERS 16,50€

(3 halves of braised pork feet)

VEAL BARBECUE 15,50€

(accompanied by our chimichurri sauce)

MEAT SPECIALTIES

GRILLED MEAT 18,90€

GRILLED MEAT 2 pers. 32,50€

(beef, pork, lamb, chicken, chorizo criollo with our chimichurri sauce)

"OLD COW" STEAK 0.400G-0.500G 28,90€

(the small steak, maturation 25-30 days)

"OLD COW" STEAK 1KG 56,90€

(selection of "old cow" with maturation of 25-30 days)

SELECTED STEAK MATURED 35-40 DAYS approx 1kg 78,00€

(extra infiltration, with bone)

ACCOMPANIMENT: grilled "al caliu" potatoes and coleslaw salad

VAT included

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#DESSERT

TIRAMISU 6,50€

(soletilla sponge cake base, mascarpone, coffee, liqueurs and cocoa)

CHEESECAKE 6,50€

(our cake of the day, with a biscuit base and cream cheese, wild blueberry jam)

CHOCOLATE COULANT 6,50€

(dark chocolate with vanilla ice cream)

APPLE TATIN 6,50€

(Homemade puff pastry tart, pippin apple and dulce de leche ice cream)

BABA WITH ROM 6,70€

(With cream and berries)

TORRIJA with vanilla cream 6,70€

(and dulce de leche ice cream)

CREAM MILLEFEUILLES 6,70€

(Butter puff pastry filled with pastry cream)

SEMI-CURED SHEEP CHEESE 6,50€

(cheese slices accompanied by walnuts and quince jam)

#WE RECOMMEND

Asador El Raconet

HORNO DE LEÑA Y HORNO BRASA

VAT included

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