

ASADOR EL RACONET by BRASERIA EL RaCo

#TO GET STARTED

HOMEMADE ARANESA POT 10,50€

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

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)

PATE TABLE OF THE VALLEY 13,50€

(Artisan pate from the Valley with toasted bread and onion chutney)

CREOLE SAUSAGE 7,50€

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

HOMEMADE CROQUETTE (Iberian ham or beef cured meat) 2,00€

(aprox 95g-100g)

ARGENTINIAN BAKED empanadas 3,90€/pieza

(Criollas of meat)

PROVOLONE CHEESE 8,90€

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

BURGOS BLACK SAUSAGE 9,20€

(roasted in a charcoal oven)

PIG'S EAR 11,50€

(ear cooked with a soft touch of garlic and parsley, seasoned with smoked paprika)

TOASTED BREAD 1,20€/ration

TOASTED BREAD WITH TOMATOES 1,70€/ration

#FROM THE LAND ... TO THE PLATE

"THE RACONET" SALAD 11,50€

(assorted lettuce, tomato, trail mix, orange, fried onion, bacon, gratin goat cheese, quince vinaigrette)

CAESAR SALAD 12,00€

(assorted lettuce, tomato, grilled 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)

#CHILDREN'S DISHES (desserts/drink)

CROQUETTES 10,00€

(homemade Iberian ham with fried potatoes)

GRILLED BURGER 10,00€

(veal with fried potato)

HOMEMADE BROTH WITH NOODLES 10,00€

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

GRILLED CHICKEN 10,00€

(thigh or breast to choose)

VAT included

EXTRA RATION OF ALIOLI €0.50

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

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#" BROKEN EGGS"

(Free-range eggs at low temperature finished in the charcoal oven)

TRUFFLED 15,90€

(2 cooking potatoes, house sauce, acorn-fed Iberian lardo, truffle cream oil and truffle slices)

WITH GREEN ASPARAGUS AND CHISTORRA 14,50€

(2 cooking potatoes, house sauce, grilled green asparagus and chistorra sausage)

WITH BLACK BURGOS SAUSAGE 14,50€

(2 cooking potatoes, house sauce, roasted Burgos black pudding tacos)

#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 RACONET" 16,50€ (individual portion)

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

(grilled vegetables with gratin goat cheese and dill 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)

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 15,30€

(grilled vegetables and gratin goat cheese. Baked potato, courgette, tomato, aubergine escalivada and red pepper)

FISH AND SEAFOOD

GRILLED OCTOPUS 21,50€

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

Grilled MONKFISH TAIL 15,50€

(aprox 300-350g)

#PAELLA

SEAFOOD 13,00€ / person ("tot pelat" rice with fish, cuttlefish, octopus, prawns and mussels)

VEGETABLE 12,50€ / person (with vegetables of the day)

CRIOLLO CHORIZO AND CUTTLEFISH 13,00€ / person ("sea and mountains" in our style)

IBERIAN SECRET AND BOLETUS 13,00€ / person (meat and mushroom tacos)

VEGETABLES AND GRILLED CHICKEN 13,00€ / person (vegetables of the day and boneless chicken thigh)

FINISHES IN CHARCOAL OVEN / MINIMUM 2 PEOPLE

VAT included

EXTRA RATION OF ALIOLI €0.50

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#MEATS

GOAT KID SHOULDER 23,50€

(Roasted at low temperature and finished in a charcoal oven)

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)

½ BBQ PORK RIBS 17,50€

(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)

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 1KG 56,90€

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

"OLD COW" STEAK 0.400G-0.500G 28,90€

(the small steak, maturation 25-30 days)

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

(extra infiltration, with bone)

ROASTED IN A WOOD OVEN

SUCKLING PIG 23,50€

(4-5kg suckling pig Segovian style in a wood oven)

MILK LAMB 23,50€

(Castilian roast suckling pig DO Castilla y Leon in a wood oven)

VAT included

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#DESSERT

TIRAMISU 6,50€

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

BABA WITH ROM 6,70€

(With cream and berries)

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)

CREAM MILLEFEUILLES 6,70€

(Butter puff pastry filled with pastry cream)

YUZU ICE CREAM WITH CITRONELLA 5,50€

(Refreshing ice cream pot)

TORRIJA with vanilla cream 6,70€

(and dulce de leche ice cream)

SEMI-CURED SHEEP CHEESE 6,50€

(cheese slices accompanied by walnuts and quince jam)

#WE RECOMMEND

Braseria El Raco

TODO A LA BRASA

VAT included

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