



R.AIRE

RAW BAR

Raw local oysters * MP
chorizo mignonette, fresh grated horseradish

Clams on half shell * 2.5/each

Jumbo shrimp cocktail 22

CHARCUTERIE

Chef selection of prime cheese and charcuterie served with pan tumaca, mixed olives & fruit 38

Fish board with smoked salmon, cured yellow tuna, boquerones, banderillas, capers, crostini 42

ENSALADAS Y SOPAS

Soup of the day 16

Caesar salad 16
charred croutons, manchego cheese & colatura di alici

Heirloom beet salad 18
watercress, snow peas, marcona almonds, spicy honey, goat cheese foam

Roasted pear salad 16
arugula, cucumber, pine nuts, Jasper Hill blue cheese, cherry tomatoes, herb vinaigrette

PLATOS PRINCIPALES

Local seasonal fish MP
lentil stew, garlic parsley picada, pil pil sauce

Salmon 104° F * 38
sous vide, roasted rainbow carrots, crispy chickpeas, pickled raisins, beurre blanc

Crescent duck breast * 42
crispy spinach polenta, citrus fluid gel, sautéed pears, fig demi-glace

R.AIRE burger * 24
house ground wagyu beef and chorizo, manchego cheese, brava sauce, lettuce, tomato, red onion on a brioche bun served with hand-cut fries

Organic chicken 34
sous vide, mashed potatoes, broccolini, demi-glace

Secreto 47
organic iberico acorn fed pork, parsnip emulsion, scallion, port sauce

Grilled wagyu filet mignon 8oz * 69
or

Grilled wagyu ribeye 18oz * 108
hand cut french fries, haricots verts, setas sauce

TAPAS

Shishito peppers 12
bonito flakes, maldon sea salt, smoked peppercorns

Patatas bravas 12
garlic aioli, salsa brava, smoked paprika

Organic crispy artichokes 18
black garlic aioli, pickled onion, sweet gorgonzola, colatura di alici

Setas silvestres 16
seasonal mushrooms, own broth and air, herb oil

Mussels 16
coconut milk, green curry, garlic, wine

Gamba al ajillo 23
shrimp with garlic, serrano peppers, sherry, crystal bread

Octopus 21
squid ink romesco, pickled red onions

Calamari 18
lemon aioli, smoked paprika

Croquetas of the day 18

Grilled chorizo 17
lemon aioli

Pinchos morunos 21
lamb, mojo verde sauce, Moroccan spices

Meatballs 18
house ground prime meat, tomato sauce, 20 months aged manchego

PAELLAS & FIDEUAS 2-person minimum

De Marisco 35/pp
calamari, mussels, shrimp, clams

Squid ink fideua 33/pp
aioli, calamari, mussels, shrimp, clams, pasta

Land & Sea 42/pp
wagyu filet mignon, lobster, calamari

Mushroom fideua 28/pp
seasonal mushroom, pasta
add sous vide duck * + \$10/pp

Rustic 30/pp
chorizo, pork, chicken

Chuleton * 54/pp
wagyu ribeye

Executive Chef Alex Bujoreanu

Please alert your server of any food allergies.

*These items can be cooked to your liking. The kind people at the Department of Health Services would like us to inform you that consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.