



# R.AIRE

## 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

## TAPAS FRÍAS

- Caesar salad** 16  
*charred croutons, manchego cheese & colatura di alici*
- Heirloom beets salad** 18  
*goat cheese foam, snow peas, marcona almonds, spicy honey*
- Roasted pear salad** 15  
*arugula, cucumber, pine nuts, Jasper Hill blue cheese, cherry tomatoes, herb vinaigrette*
- Winter salad** 16  
*fennel, baby kale, orange, mint, kalamata olives, red onion*
- Raw local oysters\*** MP  
*chorizo mignonette, fresh grated horseradish*
- Clams on half shell\*** 2.5/each
- Jumbo shrimp cocktail** 22

## PLATOS PRINCIPALES

- Local seasonal fish** MP  
*couscous, asparagus, garlic parsley picada*
- Salmon 104° F \*** 36  
*sous vide, purple potatoes, sautéed spinach*
- Organic chicken \*** 32  
*roasted garlic mashed potatoes, broccolini, demi-glace*
- Crescent duck breast** 38  
*fig demi-glace, crispy spinach polenta, citrus fluid gel, sautéed pears*
- Secreto** 47  
*organic iberico pork acorn fed, parsnip emulsion, scallion, port sauce*
- Grilled wagyu filet mignon\*** MP  
*hand cut french fries, mushrooms, setas sauce*

## TAPAS CALIENTES

- 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  
*local mushrooms - shitake, yellow oysters, cremini*
- Mussels** 16  
*coconut milk, green curry, garlic, wine*
- Gamba al ajillo** 23  
*shrimp with garlic, serrano peppers, sherry, crystal bread*
- Almejas con chorizo** 18  
*local clams, chickpeas, white wine seafood stock*
- Octopus** 21  
*squid ink romesco, pickled red onions*
- Calamari** 18  
*lemon aioli, smoked paprika*
- 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*
- PAELLA**  
2-person minimum
- Huerta** 24/pp  
*seasonal vegetable*
- De Marisco** 33/pp  
*calamari, mussels, shrimp, clams*
- Land & Sea** 42/pp  
*wagyu filet mignon, lobster*
- Mushroom fideua \*** 28/pp  
*seasonal mushroom, pasta, sous vide duck*
- Rustic** 30/pp  
*chorizo, pork, chicken*
- Chuleton** 54/pp  
*wagyu ribeye*

**Executive Chef Alex Bujoreanu**

Please alert your server of any food allergies.

\*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.