3-COURSE Prix Fixe Menu



\$45/PPTuesday-Friday

WINE SPECIAL

Enjoy 30% off select bottles Tuesday-Friday \$45 food minimum spend applies

APPETIZER

CAESAR SALAD

charred croutons, manchego cheese & colatura di alici

CROQUETTES OF THE DAY

CALAMARI A LA ROMANA

lemon aioli, smoked paprika, rice flour

MEATBALLS

house ground prime meat and chorizo, tomato sauce, 20 months aged manchego, grilled bread

ENTRÉE

MUSHROOM FIDEUA (ADD IBERICO PORK + 10)

seasonal mixed mushrooms, Spanish short cut pasta, aioli

SALMON 104° F *

sous vide, roasted rainbow carrots, crispy chickpeas, pickled raisins, beurre blanc

ORGANIC CHICKEN

sous vide, mashed potatoes, broccolini, demi-glace

R.AIRE BURGER *

house ground prime meat and chorizo, manchego cheese, brava sauce, lettuce, tomato, red onion on a house-made brioche bun served with hand-cut french fries

DESSERT

GELATO

TARTA DE SANTIAGO

almond cake, fresh berries

CREMA CATALANA

Tax and gratuity are not included. Before placing your order, please inform your server if a person in your party has a food allergy.

*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.