

R.AIRE

SALADS

Caesar salad	16
<i>charred croutons, manchego cheese & colatura di alici</i>	
Heirloom tomato salad	16
<i>cucumbers, snow peas, red onion, olives, feta cheese, oregano, arbequina oil</i>	
Spring greens salad	15
<i>roasted peach, goat cheese, marcona almonds, sherry vinaigrette</i>	
Compressed watermelon salad	16
<i>baby arugula, roquefort, lemon oil</i>	

CHARCUTERIE

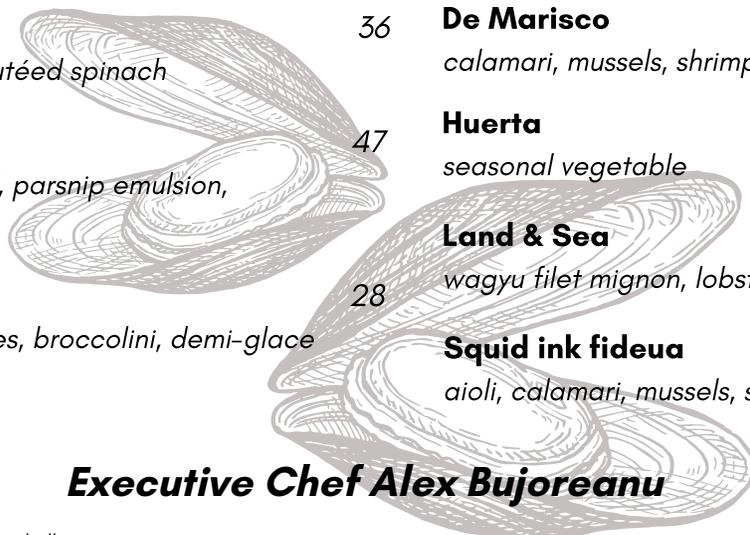
Chef selection of prime cheese and charcuterie served with pan tomaca, mixed olives & fruit	38
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RAW BAR

Raw local oysters*	*MP
<i>chorizo mignonette, fresh grated horseradish</i>	
Clams on half shell*	2.5/each
Jumbo shrimp cocktail	20
Crudo of the day*	18
<i>leche de tigre, concha, red onion, beet air</i>	

PLATOS PRINCIPALES

Local seasonal fish	*MP
<i>couscous, asparagus, garlic parsley picada</i>	
Grilled wagyu filet mignon	*MP
<i>hand cut french fries, mushrooms, setas sauce</i>	
Salmon 104° F *	36
<i>sous vide, purple potatoes, sautéed spinach</i>	
Secreto	47
<i>organic iberico pork acorn fed, parsnip emulsion, scallion, port sauce</i>	
Organic chicken *	28
<i>roasted garlic mashed potatoes, broccolini, demi-glace</i>	



TAPAS

Patatas bravas	12
<i>garlic aioli, salsa brava, smoked paprika</i>	
Shishito peppers	11
<i>bonito flakes, maldon sea salt, smoked peppercorns</i>	
Japanese eggplant	14
<i>lemon aioli</i>	
Gamba al ajillo	22
<i>shrimp with garlic, serrano peppers, sherry, crostini</i>	
Mussels	16
<i>coconut milk, green curry, garlic, wine</i>	
Octopus	19
<i>pea & mint sauce</i>	
Calamari	17
<i>lemon aioli, smoked paprika</i>	
Meatballs	18
<i>House ground prime meat, tomato sauce, 20 months aged manchego</i>	
Grilled chorizo	17
<i>lemon aioli</i>	
Clams with garbanzo beans & chorizo	19
Tortilla Espanola	15
<i>potatoes, onion, egg, garlic aioli, smoked paprika</i>	

PAELLA

2-person minimum	
Rustic	28/pp
<i>chorizo, pork, chicken</i>	
De Marisco	32/pp
<i>calamari, mussels, shrimp, clams</i>	
Huerta	24/pp
<i>seasonal vegetable</i>	
Land & Sea	42/pp
<i>wagyu filet mignon, lobster</i>	
Squid ink fideua	32/pp
<i>aioli, calamari, mussels, shrimp, clams, pasta</i>	

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.