

R.AIRE

RAW BAR

Raw local oysters *
chorizo mignonette, fresh grated horseradish

Clams on half shell *

Jumbo shrimp cocktail

CHARCUTERIE

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

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

SALADS

Caesar
charred croutons, manchego cheese & colatura di alici

Heirloom tomato
feta, red onion, oregano

Compressed watermelon
arugula, sweet gorgonzola, lemon oil

MAIN

Local seasonal fish
Israeli couscous, Moroccan spices, asparagus

Sea scallops
spinach foam, king mushrooms, green peas, fennel

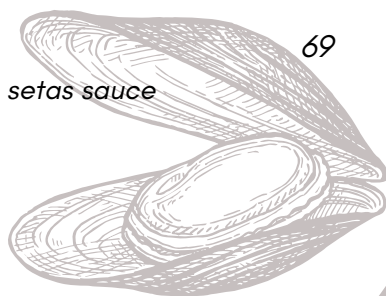
Salmon 104° F *
sous vide, roasted rainbow carrots, crispy chickpeas, pickled raisins, beurre blanc

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

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

Iberico pork
organic acorn fed secreto, parsnip emulsion, scallion, port sauce

Wagyu filet mignon 8oz *
hand cut french fries, haricots verts, setas sauce



Executive Chef Alex Bujoreanu

TAPAS

6/\$21 **Shishito peppers** 12
bonito flakes, maldon, smoked peppercorns

6/15 **Patatas bravas** 12
garlic aioli, salsa brava, smoked paprika

24 **Organic crispy artichokes** 20
black garlic aioli, pickled onion, sweet gorgonzola, colatura di alici

39 **Spanish sardines** 21
deboned fresh sardines, garlic-parsley picada

43 **Mussels** 19
coconut milk, green curry, garlic, wine

20 **Gamba al ajillo** 24
shrimp with garlic, serrano peppers, sherry, grilled bread

21 **Octopus** 25
green pea & mint fluid gel, pickled red onions

20 **Calamari a la Romana** 18
lemon aioli, smoked paprika, rice flour

Croquetas of the day 18

Grilled chorizo 17
lemon aioli

43 **Pinchos morunos** 23
lamb, mojo verde sauce, Moroccan spices

42 **Meatballs** 18
house ground prime meat and chorizo, tomato sauce, 20 months aged manchego, grilled bread

PAELLA
housemade stock, sofrito, bomba rice
2-person minimum

Seafood 36/pp
calamari, mussels, shrimp, clams

Land & Sea 44/pp
filet mignon, lobster, calamari

Meat 32/pp
chorizo, pork, chicken

Wagyu ribeye * 54/pp
chorizo, maldon

FIDEUA
housemade stock, sofrito, Spanish short cut pasta served in a paella pan

Mushroom fideua 29/pp
seasonal mixed mushrooms, aioli
add iberico pork + \$10/pp

Squid ink fideua 34/pp
calamari, mussels, shrimp, clams, aioli

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.