



**PRIX FIXE MENU**  
**Tuesday - Friday**  
**\$45/per person**

## **R.AIRE**

### **APPETIZER**

Choice of:

#### **Caesar Salad**

*charred croutons, manchego cheese, colatura di alici*

#### **Shishito Peppers**

*bonito flakes, maldon sea salt, smoked peppercorns*

#### **Patatas Bravas**

*garlic aioli, salsa brava, smoked paprika*

#### **Meatballs**

*house ground prime meat, tomato sauce, 20 months aged manchego*

#### **Octopus + \$4**

*squid ink romesco, pickled red onions*

#### **Pincho Morunos +\$4**

*lamb, mojo verde sauce, Moroccan spices*

### **MAIN**

Choice of:

#### **Organic Chicken**

*roasted garlic mashed potatoes, broccolini, demi-glace*

#### **Salmon 104° F \***

*sous vide, couscous, sautéed spinach*

#### **Mushroom Fideua (add sous vide duck \* +\$8)**

*seasonal mushroom, pasta*

#### **Paella De Marisco**

*(minimum for 2)*

*calamari, mussels, shrimp, clams*

#### **Grilled Wagyu Filet Mignon \* + \$20**

*hand cut french fries, mushrooms, setas sauce*

### **DESSERT**

Choice of:

#### **Crema Catalana**

#### **Gelato**

#### **Tarta de Santiago**

*almond cake, fresh berries*

#### **Chocolate Mousse + \$3**

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.