



R.A.I.R.E

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>	
Salmon 104° F*	36
<i>sous vide, purple potatoes, sautéed spinach</i>	
Organic chicken*	32
<i>roasted garlic mashed potatoes, broccolini, demi-glace</i>	
Grilled wagyu filet mignon*	MP
<i>hand cut french fries, mushrooms, setas sauce</i>	
Secreto	47
<i>organic iberico pork acorn fed, parsnip emulsion, scallion, port sauce</i>	

TAPAS

Shishito peppers	12
<i>bonito flakes, maldon sea salt, smoked peppercorns</i>	
Patatas bravas	12
<i>garlic aioli, salsa brava, smoked paprika</i>	
Organic crispy artichokes	16
<i>black garlic aioli, pickled onion, sweet gorgonzola, colatura di alici</i>	
Tortilla Espanola	15
<i>potatoes, onion, egg</i>	
Mussels	16
<i>coconut milk, green curry, garlic, wine</i>	
Gamba al ajillo	22
<i>shrimp with garlic, serrano peppers, sherry, crostini</i>	
Octopus	19
<i>pea & mint sauce</i>	
Almejas en salsa verde	16
<i>local clams with white wine, parsley, seafood stock</i>	
Calamari	17
<i>lemon aioli, smoked paprika</i>	
Grilled chorizo	17
<i>lemon aioli</i>	
Pinchos morunos	21
<i>lamb, mojo verde sauce, Moroccan spices</i>	
Meatballs	18
<i>house ground prime meat, tomato sauce, 20 months aged manchego</i>	
PAELLA	
2-person minimum	
Huerta	24/pp
<i>seasonal vegetable</i>	
De Marisco	32/pp
<i>calamari, mussels, shrimp, clams</i>	
Squid ink fideua	32/pp
<i>aioli, calamari, mussels, shrimp, clams, pasta</i>	
Rustic	28/pp
<i>chorizo, pork, chicken</i>	
Land & Sea	42/pp
<i>wagyu filet mignon, lobster</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.