



# R.AIRE

## SALADS

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

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

## PLATOS PRINCIPALES

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

## TAPAS

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