

R.AIRE
AT THE HAMPTON MAID



M E N U

FIRST

ESCALIVADA

sardine, crostini

🍷 Paired with: R.AIRE Blanco Tempranillo

SECOND

BACALAO

white beans, green peas, pil-pil, green sauce

🍷 Paired with: Benito Escudero Blanco Chardonnay

THIRD

CHICKEN PINXTO

morrocan couscous, mojo verde

🍷 Paired with: Logos Cabernet Sauvignon

FOURTH

CALLOS A LA MADRILEÑA

tripe, chorizo, garbanzo bean stew

🍷 Paired with: R.AIRE Tempranillo

FIFTH

RABO DE BUEY

braised lamb shank, root vegetables

🍷 Paired with: R.AIRE Gran Reserva 2001

SIXTH

FLAN

pumpkin, caramel, pumpkin seeds

🍷 Paired with: Bécquer Vermouth de Garnacha

EXECUTIVE CHEF ALEX BUJOREANU

\$125/PP INCLUDES WINE PAIRING & GRATUITY, TAXES NOT INCLUDED

Before placing your order, please inform your server if a person in your party has a food allergy or intolerance.

*These items can be cooked to your liking. 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.