

## R.AIRE

### RAW BAR

<b>Raw local oysters *</b>	3 each
<i>chorizo mignonette, fresh grated horseradish</i>	
<b>Clams on half shell *</b>	2.5 each
<b>Jumbo shrimp cocktail</b>	22

### CHARCUTERIE

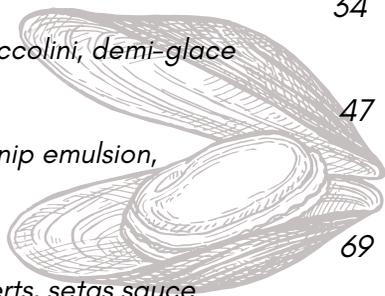
Chef selection of prime cheese and charcuterie served with pa tumaca, mixed olives & fruit	38
Fish board with smoked salmon, cured yellow tuna, boquerones, banderillas, capers, crostini	42

### SALADS

<b>Caesar</b>	18
<i>charred croutons, manchego cheese &amp; colatura di alici</i>	
<b>Heirloom beet</b>	18
<i>watercress, snow peas, marcona almonds, spicy honey, goat cheese foam</i>	
<b>Radicchio</b>	18
<i>frisee, Jasper Hill blue cheese, Asian pear, dijon vinaigrette</i>	

### MAIN

<b>Local seasonal fish</b>	42
<i>lentil stew, asparagus, garlic parsley picada, pil pil sauce</i>	
<b>Sea scallops</b>	40
<i>cauliflower sauce, king mushrooms, fava beans, fennel</i>	
<b>Salmon 104° F *</b>	38
<i>sous vide, roasted rainbow carrots, crispy chickpeas, pickled raisins, beurre blanc</i>	
<b>Crescent duck breast *</b>	42
<i>crispy spinach polenta, citrus fluid gel, sautéed pears, fig demi-glace</i>	
<b>R.AIRE burger *</b>	24
<i>house ground prime meat and chorizo, manchego cheese, brava sauce, lettuce, tomato, red onion on a house-made brioche bun</i>	
<i>served with hand-cut french fries</i>	
<b>Organic chicken</b>	34
<i>sous vide, mashed potatoes, broccolini, demi-glace</i>	
<b>Iberico pork</b>	47
<i>organic acorn fed secreto, parsnip emulsion, scallion, port sauce</i>	
<b>Wagyu filet mignon 8oz *</b>	69
<i>hand cut french fries, haricots verts, setas sauce</i>	



### TAPAS

<b>Shishito peppers</b>	12
<i>bonito flakes, maldon, smoked peppercorns</i>	
<b>Patatas bravas</b>	12
<i>garlic aioli, salsa brava, smoked paprika</i>	
<b>Organic crispy artichokes</b>	18
<i>black garlic aioli, pickled onion, sweet gorgonzola, colatura di alici</i>	
<b>Spanish sardines</b>	21
<i>deboned fresh sardines, garlic-parsley picada</i>	
<b>Mussels</b>	18
<i>coconut milk, green curry, garlic, wine</i>	
<b>Gamba al ajillo</b>	23
<i>shrimp with garlic, serrano peppers, sherry, grilled bread</i>	
<b>Octopus</b>	21
<i>squid ink romesco, pickled red onions</i>	
<b>Calamari a la Romana</b>	18
<i>lemon aioli, smoked paprika, rice flour</i>	
<b>Croquetas of the day</b>	18
<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 and chorizo, tomato sauce, 20 months aged manchego, grilled bread</i>	

### PAELLA

housemade stock, sofrito, bomba rice	
2-person minimum	
<b>Seafood</b>	35/pp
<i>calamari, mussels, shrimp, clams</i>	
<b>Land &amp; Sea</b>	42/pp
<i>filet mignon, lobster, calamari</i>	
<b>Meat</b>	30/pp
<i>chorizo, pork, chicken</i>	
<b>Wagyu ribeye *</b>	54/pp
<i>chorizo, maldon</i>	

### FIDEUA

housemade stock, sofrito, Spanish short cut pasta served in a paella pan	
<b>Mushroom fideua</b>	28/pp
<i>seasonal mixed mushrooms, aioli</i>	
<i>add confit duck leg +\$10/pp</i>	
<b>Squid ink fideua</b>	33/pp
<i>calamari, mussels, shrimp, clams, aioli</i>	



**Executive Chef Alex Bujoreanu**

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.