

**RESTAURANT
WEEK**

R.AIRE

AT THE HAMPTON MAID

\$46/PP
April 2026

WINE SPECIAL

Enjoy 30% off all bottles
Tuesday-Friday
\$45 food minimum spend applies

APPETIZER

CAESAR SALAD

charred croutons, manchego cheese & colatura di alici

CRISPY ARTICHOKEs ◊

black garlic aioli, pickled red onion, sweet gorgonzola, colatura di alici

TUNA CRUDO

ponzu, scallions, spicy pistachios

JAMON CROQUETTAS ◊

salsa brava

MEATBALLS

house ground prime meat and chorizo, tomato sauce, 20 months aged manchego, grilled bread

ENTRÉE

SALMON *

pan seared organic salmon, roasted rainbow carrots, crispy chickpeas, pickled raisins, beurre blanc

CHICKEN *

organic roasted chicken, mashed potatoes, broccolini, demi-glace

PAELLA DEMARISCO

calamari, mussels, shrimp, clams

MUSHROOM FIDEUA (ADD IBERICO PORK + 10)

seasonal mixed mushrooms, Spanish short cut pasta, aioli

R.AIRE BURGER *

house ground prime beef and chorizo, manchego cheese, brava sauce, lettuce, tomato, red onion on a brioche bun served with hand-cut french fries

DESSERT

GELATO

TARTA DE SANTIAGO

almond cake, fresh berries

CHOCOLATE HAZELNUT MOUSSE CAKE

◊ These fried items are traditionally prepared using rendered lard. Canola oil is available upon request.

Tax and gratuity are not included. Before placing your order, please inform your server if a person in your party has a food allergy.

*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.