

3-COURSE
Prix Fixe Menu

R.AIRE

AT THE HAMPTON MAID

\$45/PP
Tuesday-Friday

WINE SPECIAL

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

A P P E T I Z E R

CAESAR SALAD

charred croutons, manchego cheese & colatura di alici

SOUP OF THE DAY

CROQUETTES OF THE DAY ♦

CALAMARI A LA ROMANA ♦

lemon aioli, smoked paprika, rice flour

MEATBALLS

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

E N T R É E

MUSHROOM FIDEUA (ADD IBERICO PORK + 10)

seasonal mixed mushrooms, Spanish short cut pasta, aioli

SALMON*

sous vide, roasted rainbow carrots, crispy chickpeas, pickled raisins, beurre blanc

SEAFOOD PAELLA +5

calamari, mussels, shrimp, clams

ORGANIC CHICKEN

sous vide, mashed potatoes, broccolini, demi-glace

R.AIRE BURGER*

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

D E S S E R T

GELATO

TARTA DE SANTIAGO

almond cake, fresh berries

CLASSIC FLAN

no sharing prix fixe menu

♦ 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 or intolerance.

*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.