



R.AIRE

CHARCUTERIE

Chef selection of prime cheese and charcuterie served with pan tumaca, mixed olives & fruit 38

Fish board with smoked salmon, cured yellow tuna, boquerones, banderillas, capers, crostini 42

TAPAS FRÍAS

Caesar salad 16
charred croutons, manchego cheese & colatura di alici

Heirloom tomato salad 17
cucumber, snow peas, red onion, olives, feta cheese, oregano, arbequina oil

Compressed watermelon salad 15
baby arugula, roquefort, crispy iberico pork, lemon oil

Raw local oysters * MP
chorizo mignonette, fresh grated horseradish

Clams on half shell * 2.5/each

Jumbo shrimp cocktail 22

PLATOS PRINCIPALES

Local seasonal fish MP
Blistered tomato and charred corn couscous, grilled asparagus, garlic parsley picada

Salmon 104° F * 38
sous vide, roasted rainbow carrots, crispy chickpeas, pickled raisins, beurre blanc

Organic chicken 34
roasted garlic mashed potatoes, broccolini, demi-glance

R.AIRE burger * 24
house ground wagyu beef and chorizo, manchego cheese, brava sauce, lettuce, tomato, red onion on a brioche bun served with hand-cut fries

Secreto 47
organic iberico pork acorn fed, parsnip emulsion, scallion, port sauce

Grilled wagyu filet mignon * MP
hand cut french fries, haricots verts, setas sauce

TAPAS CALIENTES

Shishito peppers 12
bonito flakes, maldon sea salt, smoked peppercorns

Patatas bravas 12
garlic aioli, salsa brava, smoked paprika

Organic crispy artichokes 18
black garlic aioli, pickled onion, sweet gorgonzola, colatura di alici

Almejas en salsa verde 17
local clams, white wine, parsley, seafood stock

Mussels 16
coconut milk, green curry, garlic, wine

Gamba al ajillo 23
shrimp with garlic, serrano peppers, sherry, crystal bread

Octopus 21
peas, mint, fumét blanc

Calamari 18
lemon aioli, smoked paprika

Croquetas of the day 18

Grilled chorizo 17
lemon aioli

Pinchos morunos 21
lamb, mojo verde sauce, Moroccan spices

Meatballs 18
house ground prime meat, tomato sauce, 20 months aged manchego

PAELLAS & FIDEUAS 2-person minimum

De Marisco 33/pp
calamari, mussels, shrimp, clams

Squid ink fideua 33/pp
aioli, calamari, mussels, shrimp, clams, pasta

Land & Sea 42/pp
wagyu filet mignon, lobster

Mushroom fideua 28/pp
seasonal mushroom, pasta

Rustic 30/pp
chorizo, pork, chicken

Chuleton 54/pp
wagyu ribeye



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.