

RESTAURANT WEEK MENU

\$46/per person



R.AIRE

APPETIZER

Caesar salad

charred croutons, manchego cheese & colatura di alici

Patatas bravas

garlic aioli, salsa brava, smoked paprika

Oysters Rockefeller

shallots, spinach, heavy cream, manchego

Calamari a la Romana

lemon aioli, smoked paprika, rice flour

Crudo Flounder

spicy pistachio, scallion, ponzu, lemon air

Pintxo Chicken

chicken, couscous, mojo verde

MAIN

Salmon 104° F *

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

Organic chicken

sous vide, 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

Grilled wagyu filet mignon * + 25

hand cut french fries, haricots verts, setas (mushroom) sauce

DESSERT

Gelato

Tarta de Santiago

almond cake, fresh berries

Chocolate hazelnut mousse cake

Tax and gratuity are not included.

Please alert your server of any food allergies.

**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.*