

**RESTAURANT  
WEEK**

**R.AIRE**  
AT THE HAMPTON MAID

**\$46/PP**  
April 2026

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**A P P E T I Z E R**

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**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

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**E N T R É E**

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**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

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**D E S S E R T**

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**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.