

RESTAURANT
WEEK

R.AIRE

AT THE HAMPTON MAID

\$48/PP
November 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 ARTICHOKE ♦

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

TUNA CRUDO

ponzu, scallions, spicy pistachios

CHICKEN PINTXO ♦

morrocan couscous, mojo verde

GRILLED CHORIZO

lemon aioli

ENTRÉE

SALMON *

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

CONFIT DUCK THIGH *

crescent duck farm, roasted fennel, crispy spinach polenta, demi glace

PAELLA DEMARISCO

calamari, mussels, shrimp, clams

MUSHROOM FIDEUA (ADD IBERICO PORK + 10)

seasonal mixed mushrooms, Spanish short cut pasta, aioli

NEW YORK STRIP STEAK * +10

mashed potatoes, blistered hericot verts, au poivre sauce

DESSERT

CLASSIC FLAN

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 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.