CHEF MASA'S

RECOMMENDATIONS

RAW BAR

OYSTERS minimum order 4PC -----

KAIPARA HARBOUR, NEW ZEALAND \$5.00 SEASONAL PICK -PLEASE ASK OUR STAFF! \$MP

served with horseradish & sherry wine vinegar

KING CRAB -----

BOILED 5.50Z KING CRAB

\$30.00

served with harissa cocktail sauce, clarified butter & lemon

JUMBO SHRIMP-----

3PC JUMBO SHRIMP

\$23.00

served with harissa cocktail sauce, clarified butter & lemon

want a big start? try our seafood platter with 4 pc fresh oysters, 5.5oz king crab and 3pc jumbo shrimp.



COLD TAPAS

SMOKED CREAM CHEESE & CARAMELIZED NUTS

smoky cream cheese with crunchy caramelized nuts

KING SALMON CARPACCIO \$18.00

king salmon with homemade ravigote sauce, arugula, micro green onion, radish, dill and jalapeño

COCONUT BURRATA CAPRESE creamy burrata cheese salad with truffle mortadella, campari tomatoes, coconut milk and coconut oil

HOT TAPAS

"SUSHI ROLL" PINCHO DE CERDO \$16.00

braised and deep fried pork belly with shiso, yuzu kosho, white onion sauce wrapped in sliced cucumber

CROQUETAS \$16.00

potato, chorizo and corn croquettes with squid ink sauce

it's bigger, better and a shareable size now! josper grilled angus prime sirloin, foie gras and braised daikon with grated daikon radish, wasabi & soy sauce

RED KING CRAB &

SOLOMILLO CON FOIE

\$48.00

\$18.00

\$9.00

\$21.00

JUMBO SHRIMP PAELLA red king crab, kauai shrimp, calamari, green bean and seafood stock

IT's Bocalicious

= BOCA [SPANISH FOR MOUTH] + DELICIOUS! OUR SPANISH & ITALIAN STARTERS, MOUTHFUL OF DELICIOUSNESS!

SPANISH



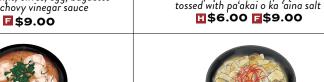
TORTILLA spanish omelette with onion confit, potatoes, chorizo, prosciutto and grana padano

\$9.00



PINCHO DE PEZ ESPADA

swordfish confit, olives, egg, baguette with anchovy vinegar sauce





GAMBAS AL AJILLO shrimp fried with chili pepper oil **59.00**





PATATAS BRAVAS deep-fried potatoes with aioli sauce and spicy bravas sauce **Ⅲ** \$6.00 **№** \$9.00

PORK BROCHÉTTA pork skewers marinated with garlic, cilantro, cumin, lemon and harissa sauce served with pickled purple cabbage and micro cilantros

\$9.00

mixed mushrooms fried with italian parsley butter

59.00

"TACO" PINCHO DE CERDO

bite size pork belly tacos with "daikon tortilla", chipotle mayo and purple cabbage pickles

■\$6.00 **■**\$9.00

PADRON

deep-fried shishito peppers

ITALIAN



CROSTINI

toasted bread with prosciutto, papaya, mascarpone cheese and macadamian nut blossom honey

■\$6.00 **■**\$9.00



CAPONATA

chilled sicilian vegetable stew with eggplant, zucchini, bell peppers, carrot, onion, brussels sprouts and asparagus

⊞\$6.00 **■**\$9.00



VONGOLE white wine & sherry steamed manila clams with sea asparagus and cherry tomatoes

\$9.00



MELANZANE eggplant, mozzarella, homemade bolognese and fresh jalapeños **\$9.00**



CALAMARI FRITTI deep-fried calamari battered with semolina, grana padano and ogo seaweed

■\$6.00 **■**\$9.00



VERDURE FRITTE deep-fried zucchini & eggplant battered with

semolina, grana padano and ogo seaweed

59.00



TAGLIATA

grilled, sliced and chilled duck breast with crunchy vegetables and coconut oil

\$9.00

SALADS, SOUPS & HAM

RIGO CAESAR SALAD

\$10.00 \$16.00

romaine wedge with creamy homemade caesar dressing, anchovy, croutons, bacon, cottage cheese and black sesame tuile

Hdd GRILLED CHICKEN +\$5.00



PAPAYA & KALE SALAD

\$17.00 \$10.50

prosciutto, papaya, cherry tomatoes, kale, beets, cottage cheese and mint with coriander vinaigrette

RIGO GREEN SALAD

\$10.00 \$16.00

\$6.00

romaine, kale, green leaf, red leaf, cherry tomatoes, radish, broccoli, black olives in onion-horse radish vinaigrette dressing



GARLIC PARMESAN BREAD

hot out of the oven! garlic and parmesan bread for your starter, salad or soup!



PAPAYA GAZPACHO

andalusian chilled tomato soup with a papaya twist!

FULL HALF \$12.00 \$7.50

SOPA DE AJO \$7.00 \$11.00 spanish garlic and onion soup with egg and grana padano

CLASSIC MINESTRONE \$7.00 \$11.00

classic and hearty italian soup with mixed vegetables and bacon



HAM PLATTER

chef's selection of hams with olives, dried cranberries, sun dried tomatoes and walnuts

II \$18.50 **I** \$28.50

JAMON IBERICO -SPAIN **H** \$12.00 **E** \$18.00

\$36.00

\$35.00

\$36.00

ITALIAN

PAN FRIED SALMON

CHICKEN PICCATA

ASPARAGUS

BRUSSELS SPROUTS

CHICKEN CACCIATORE

salmon poêlé with quinoa, lemon butter and tartar sauce

italian "hunter's stew" with chicken thigh, tomatoes, onion, black olives, rosemary and white wine with baked potatoes

pan fried chicken breast with mozzarella, caper, fresh tomato,

egg and lemon butter sauce. with a side of spinach sauté & mixed beans

SIDE DISHES ALL \$8.00

JOSPER GRILLED SIDE DISHES FOR YOU MAIN DISH

PUMPKIN

MASHED POTATOES

WE HAVE A VARIETY OF MAIN DISHES TO FILL BOTH SPANISH AND ITALIAN APPETITES!

SPANISH

Josper CHARCOAL OVENS

JOSPER OVEN, BUILT AND SHIPPED FROM SPAIN, WORKS 100% WITH CHARCOAL, ALLOWING THE INGREDIENTS TO BE GRILLED AND SMOKED AT THE SAME TIME. ITS HIGH OPERATING TEMPERATURE ALLOWS SHORTER COOKING TIME, ADDING UNIQUE TEXTURE AND JUICINESS IN ALL PRODUCTS.

■ ANGUS PRIME SIRLOIN \$41.00

9oz grilled angus prime sirloin served with grilled tomato and deep-fried potatoes tossed with rosemary

▼ • FRESH CATCH & SCALLOPS grilled catch of the day and hokkaido scallop served with tomato, garlic and baguette purée "salmorejo" sauce and a side of kale

▼ PORK CHOP \$36.00 10oz us pork chop with grilled cabbage

COLORADO LAMB CHOPS \$41.00

7oz colorado french lamb with summer vegetable caponata and relish

ALL ITEMS ARE CHARCOAL GRILLED WITH HAWAIIAN KIAWE WOOD & SMOKED WITH...

● HICKORY SMOKING CHIPS ● CHERRY SMOKING CHIPS ● MESQUITE SMOKING CHIPS

WOOD FIRED PIZZAS

\$38.00

NEAPOLITAN STYLE PIZZA BAKED IN STEFANO FERARRA BRICK OVEN, HAND-MADE AND SHIPPED ALL THE WAY FROM NAPLES, ITALY!

MARGHERITA \$19.50 PROSCIUTTO AND ARUGULA tomato sauce, mozzarella, and basil prosciutto, arugula, sun-dried tomatoes, black olives, mixed cheese and grana padano **MARINARA** \$19.50 **FUNGHI** \$23.00 tomato sauce, garlic, anchovy, oregano and grana padano mushroom medley, brie de meaux, balsamic vinegar SALAMI AND JALAPEÑO \$21.50 tomato sauce, salami, jalapeño, mixed cheese **QUATTRO FORMAGGI** \$21.50 gorgonzola, grana padano, mozzarella, cheddar, pecorino romano **ORTOLANA** \$21.50 mozzarella, zucchini, eggplant, bell pepper, onion and 4 kinds of mushrooms RIPIENO NAPOLITANO \$25.00 **PIZZA BISMARK** \$25.00 calzone style pizza with tomato sauce, pork belly, basil, garlic, oregano, bocconcini mozzarella, smoked mozzarella, grana padano, cottage cheese. pancetta, portabella mushroom, truffle oil, egg, mixed cheese, grana padano

PIZZA **TOPPINGS**

FRIED EGGPLANT

SPAGHETTI dried spaghetti 1.77mm



\$3.00 ANCHOVIES

FRESH JALAPEÑOS \$3.00 EXTRA CHEESE

SPAGHETTI

PASTAS

\$3.00 CHERRY TOMATOES \$3.00



\$3.00

\$5.00

FRESH RIGATONI

MOZZARELLA

PROSCIUTTO

SALAMI



kale kneaded fresh spgahetti with italian parsley, basil, pine nut,

PESTO GENOVESE WITH SHRIMP & AVOCADO \$21.50

CHILLED PASTA WITH SCALLOPS & BOK CHOY \$25.00

\$5.00

\$5.00

\$5.00

SPAGHETTI

MUSHROOM \$5.00

MEDLEY



ARRABBIATA WITH SMOKED MOZZARELLA \$21.00

chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoked mozzarella, garlic and olive oil

cooked al dente (firm to the bite)

ZUCCHINI

CARBONARA WITH PORTABELLA FRITTO

fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil and portabella fritto



CACIO E PEPE

WITH WALNUT & PROSCIUTTO FRITTO \$21.50

spaghetti with grana padano, pecorino romano, butter, olive oil, walnut and prosciutto fritto



PESCATORE ROSSO

\$28.00

\$23.00

\$21.50



tomato sauce spaghetti with kauai shrimp, manilla clams, scallops & squid



BOLOGNESE

fresh rigatoni with bolognese meat sauce topped with mascarpone yogurt sauce



soy sauce, sesame oil and micro onions

CHICKEN & PORCINI ALFREDO

creamy alfredo sauce with chicken and porcini

anchovy, garlic, grana padano and olive oil

VONGOLE WITH BRUSSELS SPROUTS

spaghetti with hokkaido scallops, bok choy, onion,





GORGONZOLA RIGATONI creamy gorgonzola cheese sauce with spinach kneaded fresh rigatoni,

eggplant paste and dill

\$25.00

\$21.50

\$23.00

ANCHOVIES \$3.00 BABY SHRIMP \$5.00 \$3.00 CHICKEN \$5.00 SPINACH **PASTA** FRIED EGGPLANT \$3.00 MUSHROOM MEDLEY \$5.00 CALAMARI \$5.00 *cannot add to genovese pasta CHERRY TOMATOES \$3.00 **PANCETTA** \$5.00 PROSCIUTTO \$5.00 \$5.00 **MOZZARELLA**

ARROZ

TOPPINGS

Paella CHICKEN, NDUJA & MIXED BEANS PAELLA

\$29.00

Caldoso **CLAM CALDOSO** spanish soup rice with manila clams,

arborio rice with seafood stock

\$32.00

SEAFOOD PAELLA

manila clams, kauai shrimp, squid, arborio rice and seafood stock

mixed beans and chicken & seafood stock

PAELLA NEGRA

Squid ink paella with squid, green beans, seafood stock and aioli

\$32.00

\$30.00

CHICKEN & MUSHROOM CALDOSO spanish soup rice with chicken, mushrooms,

arborio rice with chicken & seafood stock

\$29.00

DESSERTS

CLASSIC TIRAMISU homemade creamy tiramisu made with coffee and mascarpone cheese

PANNA COTTA silky italian milk pudding with creme anglaise sauce and raspberry sauce

CREMA CATALANA creamy catalonian custard with crisp caramelized topping! \$9.50

\$8.00

\$8.50

BANANA CHEESECAKE

basque style bannana cheese cake made with Hawaiian "Koloa" dark rum,

salty carmel sauce and almond tuile

CHOCOLATE CASSATA Italian ice cream cake with raspberry sauce, caramel nuts, and vanilla gelato

GELATO / SORBET

\$9.50

\$8.50

vanilla or gelato of the day with almond tuile

\$4.50