

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 5.5OZ KING CRAB

\$30.00

served with harissa cocktail sauce, clarified butter & lemon
- JUMBO SHRIMP

3PC JUMBO SHRIMP

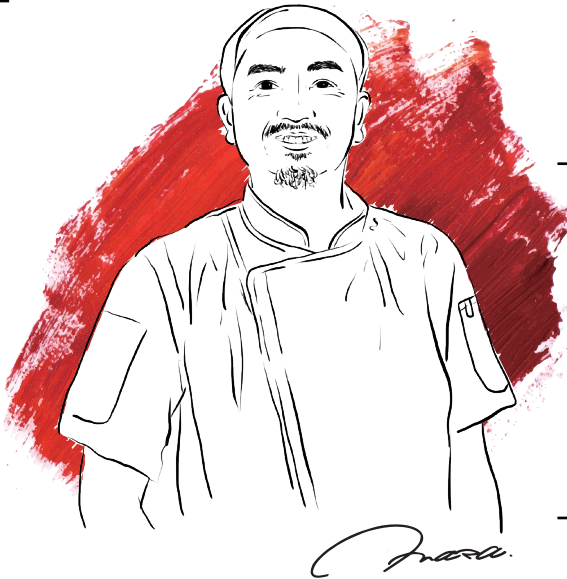
\$23.00

served with harissa cocktail sauce, clarified butter & lemon

Rigo Seafood Platter

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

\$70.00



COLD TAPAS

- SMOKED CREAM CHEESE & CARAMELIZED NUTS

\$9.00

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

\$21.00

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
- SOLOMILLO CON FOIE

\$18.00

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

PAELLA

- RED KING CRAB & JUMBO SHRIMP PAELLA

\$48.00

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

H \$9.00
- “TACO” PINCHO DE CERDO

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

H \$6.00 F \$9.00
- PINCHO DE PEZ ESPADA

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

F \$9.00
- PADRON

deep-fried shishito peppers tossed with pa'akai o ka 'aina salt

H \$6.00 F \$9.00
- GAMBAS AL AJILLO

shrimp fried with chili pepper oil

F \$9.00
- HONGOS AL AJILLO

mixed mushrooms fried with italian parsley butter

F \$9.00
- PATATAS BRAVAS

deep-fried potatoes with aioli sauce and spicy bravas sauce

H \$6.00 F \$9.00
- PORK BROCHETTA

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

F \$9.00

ITALIAN

- CROSTINI

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

H \$6.00 F \$9.00
- CAPONATA

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

H \$6.00 F \$9.00
- VONGOLE

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

F \$9.00
- MELANZANE

eggplant, mozzarella, homemade bolognese and fresh jalapeños

F \$9.00
- CALAMARI FRITTI

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

H \$6.00 F \$9.00
- VERDURE FRITTE

deep-fried zucchini & eggplant battered with semolina, grana padano and ogo seaweed

F \$9.00
- TAGLIATA

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

F \$9.00

SALADS, SOUPS & HAM

- RIGO CAESAR SALAD

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

HALF

\$10.00

FULL

\$16.00

Add GRILLED CHICKEN +\$5.00
- PAPAYA & KALE SALAD

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

\$10.50

\$17.00
- RIGO GREEN SALAD

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

\$10.00

\$16.00
- GARLIC PARMESAN BREAD

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

\$6.00

- PAPAYA GAZPACHO

andalusian chilled tomato soup with a papaya twist!

HALF

\$7.50

FULL

\$12.00
- SOPA DE AJO

spanish garlic and onion soup with egg and grana padano

\$7.00

\$11.00
- CLASSIC MINISTRONE

classic and hearty italian soup with mixed vegetables and bacon

\$7.00

\$11.00
- HAM PLATTER

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

H \$18.50

F \$28.50
- JAMON IBERICO -SPAIN

make your ham sampler more special!
Add JAMON IBERICO+\$5.00

H \$12.00

F \$18.00

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
FOR PARTIES OF 6 OR MORE, WE SINCERELY ASK FOR A SUGGESTED GRATUITY OF 18%. MAXIMUM 6 SPLIT CHECKS PER PARTY.

