

RAW BAR

- OYSTERS** minimum order 4PC -----

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

try our seafood platter with 4 pc
fresh oysters, 5.5oz king crab and 3pc jumbo shrimp.

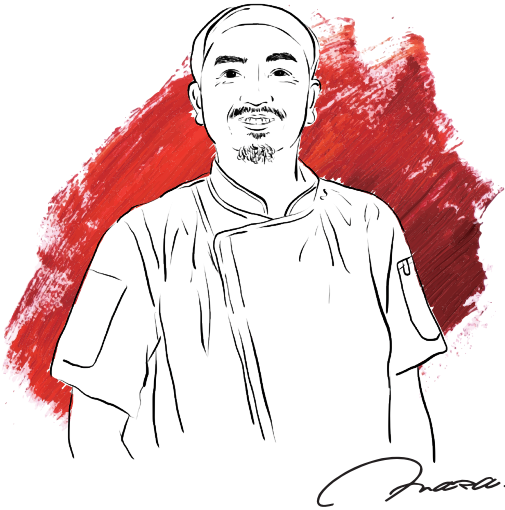
\$70.00

COLD TAPAS

- KING CRAB TABOULI SALAD** **\$23.00**
couscous salad with king crab, hokkaido scallops, cucumber,
cherry tomatoes, mint, italian parsley, white onion, dried cranberry
with sumac vinaigrette

BURRATA & CAMPARI TOMATO CAPRESE **\$21.00**
creamy burrata cheese with campari tomatoes and
homemade pesto

CHEF MASA'S
SEASONAL
SPECIALS



PAELLA

- RED KING CRAB &
JUMBO SHRIMP PAELLA**
red king crab, kauai shrimp, calamari,
jumbo shrimp, mahi, green bean and seafood stock

\$52.00

HOT TAPAS

- VONGOLE** **\$16.00**
sherry steamed manila clams
with sea asparagus and cherry tomatoes

SOFTSHELL CRAB FRITTO **\$18.00**
deep fried softshell crab tossed in spicy harissa sauce,
side of sliced cucumber salad with sour cream & dill

SOLOMILLO CON FOIE **\$18.00**
josper grilled angus prime sirloin, foie gras and braised
daikon with grated onion, wasabi & soy sauce

PULPO **\$18.00**
grilled octopus leg with potatoes, olives and boiled egg topped
with white wine vinegar, exv olive oil and white sesame

ENTREE

- CHICKEN PICCATA** **\$39.00**
pan fried chicken breast with mozzarella, caper, fresh tomato,
egg and lemon butter sauce. with a side of spinach sauté & mixed beans

**JOSPER GRILLED
AMERICAN WAGYU KEBAB** **\$52.00**
american wagyu, portabella mushrooms, onions,
bell peppers, homemade avocado puree

PASTA

- LOBSTER & FRESH TOMATO SAUCE** **\$38.00**
WITH SQUID INK KNEADED SPAGHETTI
lobster, fresh tomatoes, garlic, chili peppers, italian parsley and micro basil

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

F \$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

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

F \$9.00
- MELANZANE**
eggplant, mozzarella, homemade
bolognese, fresh jalapenos and asparagus

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

SALADS, SOUPS & HAM

- RIGO CAESAR SALAD**

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

Add **GRILLED CHICKEN +\$5.00**

PAPAYA & KALE SALAD **\$10.50** **\$17.00**
prosciutto, papaya, cherry tomatoes, kale, beets,
cottage cheese and mint with coriander vinaigrette

RIGO GREEN SALAD **\$10.00** **\$16.00**
romaine, kale, green leaf, red leaf, cherry tomatoes, radish,
broccoli, black olives in onion-horse radish vinaigrette dressing

GARLIC PARMESAN BREAD **\$6.00**
hot out of the oven! garlic and parmesan bread
for your starter, salad or soup!
- PAPAYA GAZPACHO** **\$7.50** **\$12.00**
andalusian chilled tomato soup with a papaya twist!

SOPA DE AJO

spanish garlic and onion soup with egg and grana padano

\$7.00 **\$11.00**

CLASSIC MINESTRONE

classic and hearty italian soup with mixed vegetables and bacon

\$7.00 **\$11.00**
- make your ham sampler more special!
Add **JAMON SERRANO +\$5.00**

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

H \$21.00 F \$31.00

JAMON SERRANO -SPAIN
H \$15.00 F \$21.00
- 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.
-
- VEGETARIAN
-
- GLUTEN FREE
PLEASE NOTE : WE CANNOT
GUARANTEE 100% PREVENTION OF
CROSS CONTAMINATION.
-
- JOSPER OVEN ITEM
ONLY SERVED AFTER 4.30PM

ENTREE

JOSPER OVEN ITEMS ONLY AVAILABLE FROM 4.30 PM.



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 9oz grilled angus prime sirloin served with grilled tomato and deep-fried potatoes tossed with rosemary	\$44.00	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	\$41.00
PORK CHOP 10oz us pork chop with grilled cabbage	\$39.00	AMERICAN WAGYU KEBAB american wagyu, portabella mushrooms, onions, bell peppers, homemade avocado puree	\$52.00
COLORADO LAMB CHOPS 7oz colorado french lamb with summer vegetable caponata and relish	\$44.00	ALL ITEMS ARE CHARCOAL GRILLED WITH HAWAIIAN KIAWE WOOD & SMOKED WITH... HICKORY SMOKING CHIPS CHERRY SMOKING CHIPS MESQUITE SMOKING CHIPS	

SIDE DISHES ALL \$8.00

JOSPER GRILLED SIDE DISHES FOR YOUR MAIN DISH

ASPARAGUS
BRUSSELS SPROUTS
GRILLED CABBAGE

BROCCOLI
PUMPKIN
ROSEMARY POTATOES

WOOD FIRED PIZZAS

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

MARGHERITA tomato sauce, mozzarella, and basil	\$21.50	PIZZA BISMARK pancetta, portabella mushroom, truffle oil, egg, mixed cheese, grana padano	\$27.00
MARINARA tomato sauce, garlic, anchovy, oregano and grana padano	\$21.50	PROSCIUTTO AND ARUGULA prosciutto, arugula, sun-dried tomatoes, black olives, mixed cheese and grana padano	\$23.00
SALAMI AND JALAPEÑO tomato sauce, salami, jalapeño, mixed cheese	\$23.50	FUNGHI mushrooms, portabella, sryngii, maitake, shredded cheese, cottage cheese	\$25.00
ORTOLANA mozzarella, zucchini, eggplant, bell pepper, onion and 4 kinds of mushrooms	\$23.50	QUATTRO FORMAGGI gorgonzola, mozzarella, cheddar, pecorino romano	\$23.50

PIZZA TOPPINGS	ZUCCHINI	\$3.00	CHERRY TOMATOES	\$3.00	MOZZARELLA	\$5.00	TRUFFLE OIL	\$5.00
	EGGPLANT	\$3.00	ANCHOVIES	\$3.00	SALAMI	\$5.00	MUSHROOM MEDLEY	\$5.00
	FRESH JALAPEÑOS	\$3.00	EXTRA CHEESE	\$5.00	PROSCIUTTO	\$5.00		

PASTAS

SPAGHETTI dried spaghetti 1.77mm cooked al dente (firm to the bite)	FRESH SPAGHETTI	FRESH RIGATONI	GLUTEN FREE SPAGHETTI	PLEASE NOTE : GLUTEN FREE OPTIONS ARE AVAILABLE, HOWEVER WE CANNOT GUARANTEE 100% PREVENTION OF CROSS CONTAMINATION.
AGLIO OLIO E PEPERONCINO spaghetti with garlic, olive oil, chili pepper and parsley	\$21.00	CHICKEN & PORCINI ALFREDO creamy alfredo sauce with chicken and porcini	\$23.50	
ARRABBIATA WITH SMOKED MOZZARELLA chili kneaded fresh spaghetti with tomato sauce, chili pepper, sun-dried tomatoes, smoked mozzarella, garlic and olive oil	\$23.00	PESTO GENOVESE WITH SHRIMP & AVOCADO kale kneaded fresh spgaghetti with italian parsley, basil, pine nut, anchovy, garlic, grana padano and olive oil	\$23.50	
CARBONARA WITH PORTABELLA FRITTO fresh spaghetti with pancetta, onion, fresh cream, egg yolk, pepper, garlic, olive oil and portabella fritto	\$23.50	CHILLED PASTA WITH SCALLOPS & BOK CHOY spaghetti with hokkaido scallops, bok choy, onion, soy sauce, sesame oil and micro onions	\$27.00	
CACIO E PEPE WITH WALNUT & PROSCIUTTO FRITTO spaghetti with grana padano, pecorino romano, butter, olive oil, walnut and prosciutto fritto	\$23.50	VONGOLE WITH BRUSSELS SPROUTS [BIANCO OR ROSSO] spaghetti with manila clams, garlic, olive oil, butter and italian parsley	\$25.00	
PESCATORE ROSSO tomato sauce spaghetti with kauai shrimp, manilla clams, scallops & squid	\$30.00	GORGONZOLA RIGATONI creamy gorgonzola cheese sauce with spinach kneaded fresh rigatoni, eggplant paste and dill	\$27.00	
BOLOGNESE fresh rigatoni with bolognese meat sauce topped with mascarpone yogurt sauce	\$25.00			

PASTA TOPPINGS	SPINACH	\$3.00	ANCHOVIES	\$3.00	PANCETTA	\$5.00	PROSCIUTTO	\$5.00
	EGGPLANT	\$3.00	BASIL	\$3.00	BABY SHRIMP	\$5.00	MOZZARELLA	\$5.00
	CHERRY TOMATOES	\$3.00	MUSHROOM MEDLEY	\$5.00	CALAMARI	\$5.00	CHICKEN <small>*cannot add to genovese pasta</small>	\$5.00

ARROZ

<i>Paella</i> CHICKEN, NDUJA & MIXED BEANS PAELLA mixed beans and chicken & seafood stock	\$32.00	<i>Caldoso</i> CLAM CALDOSO spanish soup rice with manila clams, arborio rice with seafood stock	\$35.00
SEAFOOD PAELLA manila clams, kauai shrimp, squid, arborio rice and seafood stock	\$35.00	CHICKEN & MUSHROOM CALDOSO spanish soup rice with chicken, mushrooms, arborio rice with chicken & seafood stock	\$32.00
PAELLA NEGRA Squid ink paella with squid, green beans, seafood stock and aioli	\$33.00	PLEASE NOTE : ALL OF OUR ARROZ DISHES ARE MADE FROM SCRATCH. IT TAKES A MINIMUM OF 30 MINUTES TO COOK.	

DESSERTS

CLASSIC TIRAMISU homemade creamy tiramisu made with coffee and mascarpone cheese	\$11.00	BASQUE CHEESECAKE basque style cheese cake with apple filling, black sesame crumble and chantilly cream	\$11.00
SOUFFLÉ CHOCOLATE CAKE rich soufflé chocolate cake with chocolate mousse and raspberry sauce	\$11.00	WHITE CHOCOLATE CASSATA Italian ice cream cake with walnuts, macadamia nuts, dried fruits, white chocolate and cream cheese. served with lilikoi sauce and a sprinkle of pink pepper	\$12.00
CREMA CATALANA creamy catalonian custard with crisp caramelized topping!	\$9.50	GELATO / SORBET gelato/sorbet of the day * two flavors of your choice	\$8.00