

# RIO'S SPIKED CAFÉ

357 W. Main St. \* Searsport, ME 04974 \* Tel. 207-548-4016  
www.riospikedcafe.com

## Tapas

**Shishito & Olive:** blistered Shishito peppers, marinated Spanish olives, garlic aioli ... \$9

**Chicken Liver Paté:** pomegranate port gelée, herb salad, rustic bread ... \$14

**Paella Puff:** saffron aioli smoked paprika ... \$8

**Roasted Cauliflower:** Romesco, herb salad, crispy garlic, preserved lemon, crispy garlic ... \$11

**Grilled Gulf Shrimp:** charred scallion miso vinaigrette, freekha, fennel creme ... \$16

**House-made Chorizo:** herbed cous-cous, pickled chili and red onion ... \$14

**Grilled Spanish Octopus:** crispy potato, pickled cherry tomato, watermelon radish, red pepper butter ... \$16

**House-made Ricotta:** charred baby squash, pine nut gremolata ... \$12

**Charcuterie Board:** ... \$22

Persimmon Mostarda  
House Pickled Veggies  
Mortadella  
Country Paté  
Serrano Ham (Spain)  
Selections of local cheese  
Cerignola Olives

## Raw

**Tuna crudo:** mint pea puree, salted coconut cream, chili sauce, roasted cipollini ... \$16

**Smoked Beef tartare:** sumac yogurt, grilled rapini, sea salt tuile ... \$15

**Jamon Serrano:** grilled scallion, arrabiata, grilled rustic bread ... \$14

**Spiced Beet Salad:** citrus, Focaccia crumb, goat cheese, herb salad Sherry Vinaigrette ... \$11

**Hummus:** tabbouleh, baby artichoke, pickled onion, grilled roti ... \$12

**Farm Salad:** Lacinato kale, bitter greens, watermelon radish, soft herbs, sherry vinaigrette ... \$11

## Entrée

**Roasted Branzino:** local asparagus, little neck clams, bacon lardon, mussels, caramelized shallot, brodo ... \$28

**Arctic Char:** spring succotash, Vidalia onion puree, lemon confit ... \$27

**Mainely Poultry Duck Breast:** roasted oyster mushrooms, crispy potato cake, smoked parsnip puree, duck jus ... \$30

**Grilled Pineland Farms NY Strip:** creamy polenta, roasted sweet onion, chermoula, herbal butter ... \$38

**Black Rice Risotto:** herb braised fennel, tomato jam, roasted shallots ... \$24

## Dessert

**Chai Panna Cotta** pistachio biscotti ... \$9

**Silvery Moon Brie** truffle honey, honey comb, forest spice, rustic bread ... \$9

**Blackberry Trifle** homemade genoise, creme fraiche, crispy bits ... \$11

**Biscoff and Toffee Gelato** ...\$10 (add espresso \$2)

**Black Magic Coco Cake** floral white chocolate mousse, berry salad ... \$10