

RAYA

BY RICHARD SANDOVAL

SHARED

🍴 **HALF-DOZEN OYSTERS
ON THE HALF-SHELL**
ogonori mignonette / lime

SMOKED SWORDFISH DIP
tomato / onion / cilantro / aioli
pickled jalapeño / corn tortilla chips

🌱🍴 **BRAZILIAN CHEESE ROLLS**
avocado chile butter

SMALL PLATES

AHI TUNA CEVICHE
jicama / red onion / cilantro / avocado
chile de árbol / ponzu / yuca

CHARRED OCTOPUS
achiote / pickled beets / salsa verde
pickled onion / pepita / avocado

LOBSTER TACOS
flour tortilla / black bean purée
chile de árbol salsa / avocado / cilantro

RAYA ROMAINE
caesar dressing / avocado / tomato
pumpkin seed / cotija cheese / crouton / corn

PILONCILLO SHRIMP
chayote slaw / candied pepita
morita chile / cilantro

CURRIED CAULIFLOWER APPLE SOUP
lobster / saffron apple
sweet ancho yam

🌱 **PEAR SALAD**
pear / sangria pear butter / candied almond / wheat berry
arugula / morita balsamic / burrata / mint
basil / champagne thyme vinaigrette

🍴 **YELLOW TAIL CRUDO**
yuzu / ancho / chile salsa / jicama slaw
cilantro / basil

LARGE PLATES

SEASONAL

🍴 **24 HR. WAGYU SHORTRIB**
white bean / thumbelina carrot
cippolini onion / pickled carrot

SIGNATURE ITEMS

ACHIOTE SALMON
togarashi yu choy / chayote slaw / cauliflower purée
mushroom / chipotle aioli / achiote ponzu

BRANZINO
crispy taro / ginger broth / carrot / cabbage
red onion / black garlic charmoula

CHIPOTLE MISO BLACK COD
braised lettuce / asparagus / pickled
mushroom / dashi / togarashi aioli / kabayaki sauce

🌱 **THAI CURRY BUDDHA BOWL**
stir-fried quinoa / black bean / broccolini / avocado
plantain / charred corn / sweet potato / soft egg
aji amarillo curry

🍴 **PAN SEARED SCALLOPS**
mole blanco / cauliflower / mojo onion
thai spiced pistachio / blistered grape / morita gastrique

CHICKEN "A LA BRASA"
peruvian adobo / rice & beans / pickled chile peppers

🍴 **NEW YORK**
crab mash potato / pickled onion / seasonal garnish
chipotle hollandaise / truffle chimichurri

🍴 **ARROZ NEGRO**
black forbidden rice / maine lobster / prawn
mussel / calamari / dungeness crab / spanish chorizo

SIDES

🍴 **DUNGENESS CRAB MASHED POTATOES**
without crab 9

FARRO CHAUFA
onion / sesame / egg / oyster sauce / carrot / cilantro

🌱🍴 **SAUTÉED WILD MUSHROOMS**
chives

BRUSSEL SPROUTS
chinese sausage / thai chile sauce
orange / pecans / lime

RAYA is committed to serving natural and organic produce featuring fresh, local California products. RAYA's menu showcases sustainable seafood, as per the Monterey Bay Aquarium's Seafood Watch Program, which helps to protect the future fish supply in the world's oceans. Our all natural beef and chickens are raised using no hormones or antibiotics.

An 18% service gratuity may apply to parties of 8 or more. Split plate fee \$10.
All prices are subject to state and local taxes.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Chef de Cuisine Jaclyn Corrales

🍴 = Gluten Free

🌱 = Vegetarian Option