

RAYA

BY RICHARD SANDOVAL

SHARED

🍴 **HALF-DOZEN OYSTERS ON THE HALF-SHELL**
agua chile 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

🌱 **WILD MUSHROOM HUARACHE**
caramelized onion / black bean purée
goat cheese / truffle oil

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

CORN SOUP
crab / lobster / clam / avocado crema
huitlacoche / masa dumpling

🌱 **STRAWBERRY TOMATO SALAD**
burrata / red mustard frill / croutons
5 spice vinaigrette

🍴 **HAMACHI CRUDO**
aji amarillo sauce / mango salsa / mint
avocado puree / sweetie pepper / cilantro

LARGE PLATES

SEASONAL

🍴 **ALL NATURAL PRIME NEW YORK**
queso fresco arepa / summer vegetable escabeche
black bean puree / salsa verde / cilantro

SIGNATURE ITEMS

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

HALIBUT
truffled boniato purée / truffled corn salsa
tempura jalapeños

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 / roasted fig / morita gastrique

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

🍴 **GRILLED PRIME FILET**
crab mash potatoes / 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 7

🍴 **GARLIC NOODLES**
yu choy / carrot / oyster sauce / sesame / togarashi-soy

🍴🌱 **SAUTÉED WILD MUSHROOMS**
chives

🍴🌱 **ANCHO LACQUERED CARROTS**
spiced coconut espuma / parsnip / marcona almonds
black vinegar

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