

# RAYA

BY RICHARD SANDOVAL

## COMBINATION BREAKFAST

### AMERICAN

glass of fresh squeezed orange juice, grapefruit or carrot juice / coffee or tea / two eggs any style  
applewood smoked bacon, ham, pork sausage or chicken basil sausage / breakfast potatoes / toast

### ‡ CALIFORNIA FITNESS

glass of fresh squeezed orange juice, grapefruit or carrot juice / egg whites  
sautéed market greens / avocado heirloom tomato / sprouts / cottage cheese

### CONTINENTAL

glass of fresh squeezed orange, grapefruit or carrot juice  
two housemade breakfast pastries / sliced fruit / coffee or tea

## EGGS

### EGGS BENEDICT

poached eggs / english muffin  
canadian bacon / hollandaise / breakfast potatoes

### DUNGENESS CRAB CHALUPA

ranchero sauce / poblano / corn  
peruvian sweet peppers / poached eggs / hollandaise

### CHILAQUILES

Guajillo salsa / sunny up eggs / corn pico de gallo  
pickled onion / crema / cotija cheese

### ‡ CALI OMELETTE

tomato / mushroom / onion / spinach  
cheddar cheese / avocado  
breakfast potatoes / toast

### CARNITAS HUEVOS RANCHEROS

crisp corn tortilla / two fried eggs  
pork carnitas / black bean / avocado  
cotija cheese / ranchero sauce

### ‡ CHORIZO OMELETTE

corn pico de gallo / queso fresco  
manchego cheese / pickled onion  
avocado tomato salad / toast

### DUCK CHILI VERDE

duck confit / sunny up eggs / bacon  
potato / corn pico de gallo / pickled onion  
cotija cheese / toast

## SPECIALTY BREAKFASTS

### FARMERS MARKET PARFAIT

greek style yogurt / fresh berries / chia seeds  
homemade granola / orange honey almond

### STEEL CUT OATMEAL

brown sugar / seasonal berries

### SMOKED SCOTTISH SALMON

traditional garniture / toasted bagel

### CRÈME BRULEE FRENCH TOAST

Guava syrup / vanilla custard / burnt sugar  
coconut / berries

### BLUEBERRY BLUE CORN PANCAKES

agave butter / blueberry compote  
maple syrup

### APPLE PIE WAFFLE

Apple brandy compote / whipped cinnamon  
mascarpone / ginger snap crumble

### MACHACA BREAKFAST BURRITO

skirt steak / hash browns / eggs / sour cream  
ranchero salsa / salsa verde / guacamole

‡ = Gluten Free

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 will apply to parties of 8 or more. Split plate fee \$10.  
All prices are subject to state and local taxes.

*Chef de Cuisine Steve Wan*