

# RAYA

BY RICHARD SANDOVAL

## SHARED

### OYSTERS A LA BRASA

BBQ oysters / charred tomatillo ponzu  
garlic butter

### 🍴 BRAZILIAN CHEESE ROLLS

4 per order / avocado chile butter

### 🍴 SMOKED SWORDFISH DIP

tomato / onion / cilantro / aioli  
pickled jalapeño / corn tortilla chips

## SMALL PLATES

### 🍴 AVOCADO CRAB COCKTAIL

tajin spice / heart of palm / tomato  
onion / sweetie pepper

### AHI TUNA CEVICHE

jicama / red onion / cilantro / avocado  
chile de árbol / ponzu / yuca / puffed rice

### LOBSTER TACOS

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

### 🍴 BABY KALE SALAD

date / Spanish manchego cheese / roasted beet  
toasted almond / sherry guajillo vinaigrette

### 🍴 WILD MUSHROOM HUARACHE

caramelized onion / black bean purée / goat cheese / truffle oil

### PILONCILLO SHRIMP

chayote slaw / candied pepitas / morita chile / cilantro

### 🍴 RAYA ROMAINE

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

### 🍴 ROASTED CORN SOUP

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

### HAMACHI TIRADITO

aji amarillo / mandarin  
salted konbu / jicama / cactus

## LARGE PLATES

### SIGNATURE ITEMS

#### ACHIOTE SALMON

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

#### MISO ALASKAN BLACK COD

asparagus / daikon / kabayaki sauce / togarashi aioli

### 🍴 PAN SEARED SCALLOPS

spring pea / chile morita glazed pork belly  
pea shoot / lime-butter emulsion

### 🍴 TRUFFLED MUSHROOM QUINOTTO

tomato / pea / pea sprout / garlic  
carrot / shio konbu emulsion

### 🍴 ALL NATURAL BEEF CHURRASCO

grilled pickled onion / yuca fries / achiote  
chipotle hollandaise / chimichurri

### SANDWICHES & SALADS

#### PULLED JIDORI CHICKEN SALAD

candied pecan / mandarin orange / cabbage  
piloncillo-ginger vinaigrette / crispy wonton

#### AHI TUNA TATAKI SALAD

avocado / mixed greens / white spring onion  
lemon-ginger-wasabi vinaigrette / fresh ginger

#### OPEN-FACED LAGUNA BURGER

truffle fries / chipotle aioli / pickled red onion  
frisée / swiss cheese / fried cage-free egg / r.s. spice

### 🍴 MAINE LOBSTER SALAD

sweet potato / baby spinach / lemon vinaigrette  
ancho chile-port reduction / chive oil

#### BBQ MUSHROOM SANDWICH

portobello mushroom / r.s. BBQ sauce  
jalapeño cabbage slaw

#### GRILLED AHI TUNA TORTA

chile rub / guacamole / truffled greens / tomato  
pickled onion / lemon

### SIDES

#### 🍴 SWEET POTATO FRIES

habanero honey mustard

#### 🍴 SAUTÉED WILD MUSHROOMS

chives

#### 🍴 TRUFFLE MANCHEGO FRIES

chipotle aioli

#### 🍴 ROASTED HEIRLOOM CARROTS

cumin spiced / pepitas / herb yogurt crema fresca

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.

🍴 = Gluten Free

Chef de Cuisine Steve Wan