

RAYA

BY RICHARD SANDOVAL

SHARED

OYSTERS A LA BRASA

BBQ oysters / charred tomatillo ponzu
garlic butter

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 / puffed rice

LOBSTER TACOS

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

HAMACHI TIRADITO

aji amarillo / mandarin
salted konbu / jicama / cactus

BABY KALE SALAD

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

AVOCADO CRAB COCKTAIL

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

WILD MUSHROOM HUARACHE

caramelized onion / black bean purée
goat cheese / truffle oil

GRILLED SPANISH OCTOPUS

chorizo / heirloom beans / sweet pepper
fire roasted green chile salsa

RAYA ROMAINE

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

ROASTED CORN SOUP

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

PETITE LAMB LOLLIPOPS

nuoc cham / lime / green herbs
radish / coriander miso

LARGE PLATES

SEASONAL

BRANZINO "CHICHARRON" (MKT. PRICE) SHARED

aji-orange-butter sauce / potato purée
marinated red onion salad / lime

PAN ROASTED PACIFIC HALIBUT

boniato puree / charred corn-truffle salsa
tempura pickled jalapeños

TRUFFLED MUSHROOM QUINOTTO

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

SPICY SEAFOOD RAMEN NOODLE

shrimp / scallop / Santa Barbara mussel
oyster mushroom / pork belly / spicy gochujang broth
62° egg

SIDES

DUNGENESS CRAB MASHED POTATOES

without crab 7

JAPANESE EGGPLANT

sweet pepper harissa / queso fresco / mint

ROASTED HEIRLOOM CARROTS

cumin spiced / pepitas / herb yogurt crema fresca

SAUTÉED WILD MUSHROOMS

chives

SIGNATURE ITEMS

ACHIOTE SALMON

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

MISO ALASKAN BLACK COD

charred asparagus / daikon
kabayaki sauce / togarashi aioli

PAN SEARED SCALLOPS

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

ALL NATURAL PRIME NEW YORK

dungeness crab potato purée / grilled pickled onion
chipotle hollandaise / truffle chimichurri

ARROZ NEGRO

black forbidden rice / Maine lobster / prawn
Santa Barbara mussel / calamari / dungeness crab
Spanish chorizo

KOREAN BBQ CHICKEN

kogi sauce / corn poblano potato salad / cilantro
radish / green onion

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