

RAYMI

and Pisco Bar

In our **familia**, weekends are for sharing. When we were boys, our Saturdays and Sundays were filled with friends, family and food. Today, we continue **la tradición** by sharing both our spaces and menus to give you two unique brunch options in one.

ROGER, JAIME & FELIPE TORRES
The brothers behind Raymi
and Latin Beet Kitchen

Latin Beet™

served from 11:30am - 3pm

AREPA GORDITA

Our classic organic corn cake toasted over a cast iron griddle and stuffed with your choice of toppings.

QUESO LOCO \$7.50

Queso Fresco and Mozzarella

Add Egg \$1.50
Add Bacon \$1.50
Add Avocado \$1.50

CHICHARRON \$10

Crispy Pork, Sweet Potato, Salsa Criolla, and Spicy Mayo with Rocoto Sauce 🌶️🌶️

LOMO SALTADO \$13

Hanger Steak, Soy Sauce, Tomato, Red Onion and Cilantro

Add Egg \$1.50

CHICHARRON DE MARISCOS \$13

Corvina, Calamari, Shrimp, Yuca, and Aji Amarillo Tartar Sauce

POLLO A LA BRASA \$12

Avocado, Salsa Criolla, Purple Cabbage Slaw, Aji Verde and Queso Fresco

Add Bacon \$1.5

TUNA NIKKEI \$14

Avocado, Sesame Cucumbers, Yuzu, Latin Beet Furikake, Cilantro and Aji Verde

ADD A SIDE

SWEET POTATO OR POTATO FRIES \$5

Add Truffle Parmesan \$2

PERUVIAN KITCHEN

AREPAS

ORGANIC HOUSEMADE
WHITE CORN CAKES

AVOCADO FRESCO \$7

Queso Fresco, Avocado, Radish, Asparagus and Aji Verde*🌶️🌶️ Sauce

LA GRINGA \$7

Avocado, Fried Egg, Arugula and Red Pepper Flakes

 Go egg-less \$6.

LOS PERICOS \$7

Scrambled Egg, Tomato and Scallions

LA LOX \$8

Goat Cheese, Smoked Salmon, Hard Boiled Egg, Onions, Cherry Tomatoes, Capers, Olive Oil and Dill

LA VEGETARIANA \$6

Carrots, Broccoli, Oyster Mushrooms and Fantastica*🌶️ Sauce

TOASTS

LOCAL ORGANIC
FRESH BREADS

- WHOLE WHEAT SOURDOUGH •
- RYE SOURDOUGH • 12 GRAIN •

HUEVOS VERDES \$7

Avocado, Fried Egg, Asparagus and Red Pepper Flakes

 Go egg-less \$6.

THE GOAT Y EL MAR \$8

Goat Cheese, Smoked Salmon, Chives, Olive Oil and Dill

LA NUTTY FRUTA \$6

Almond Butter, Banana and Mixed Berries

RED VELVET ELVIS \$6

70% Dark Chocolate, Banana, Raspberries and Coconut Flakes

BRUNCH • A • BOWLS

Amazonas \$12.5

BRIGHT • ROBUST

Rice, Kale, Broccoli, Sweet Potato, Cherry Tomatoes, Crispy Corn Cancha, Salsa Criolla* and Organic Chicken with an Aji Verde*🌶️ Sauce

La Hot to Trot \$10

LIVELY • BOLD

Quinoa, Carrots, Broccoli, Scallions, Latin Beet Carrot Slaw, Queso Fresco, Crispy Corn Cancha and Scrambled Eggs with Spicy Latin Beet*🌶️🌶️ Sauce

Costa Ceviche \$13

CITRUSY • RICH

Brown Rice, Latin Beet Carrot Slaw, Seasonal Pickled Vegetable, Crispy Quinoa, Cilantro, Avocado, Salsa Criolla* and Salmon Ceviche with Creamy Avocado*🌶️ Sauce

Also delicioso with aji verde*🌶️ sauce.

Over the Under \$10

BRIGHT • ROBUST

Brown Rice, Broccoli, Oyster Mushrooms, Purple Cabbage, Crispy Corn Cancha, Salsa Criolla* and Fried Egg topped with Aji Verde*🌶️ Sauce

AJI VERDE: Cilantro and jalapeño salsa. **CREAMY AVOCADO:** Rich and tangy sauce made with avocado, jalapeños, lime juice and cilantro. **FANTASTICA:** Sauce made with roasted tomatoes, peppers, onion and garlic. **SALSA CRIOLLA:** Pickled red onions and cilantro salsa. **SPICY LATIN BEET:** A sweet and spicy sauce made with aji rocoto – a Peruvian red pepper – and beets mixed with non-fat greek yogurt. **AJI ROCOTO** Our spiciest sauce – made with a rocoto peppers, one of the spiciest peruvian peppers. Mix it with any sauce to add some heat : I am gluten free. : I am vegan. For all other items, if it sounds vegetarian, it probably is. Don't hesitate to ask. 11/2016

RAYMI LatinBeet™

KITCHEN

BEVERAGES ADULTO

THE CLEAN MICHELADA \$8

Cristal Beer, Cayenne Cleanse Kombucha, Rocoto Leche de Tigre and Fresh Lime Juice

THE SPIKED LATTE \$8

Pisco, Cacao Liquor, Devoción Espresso, Housemade Cashew Mylk and Dates

GIN Y JUICE \$8

Gin, Fresh Lemon Juice, Lemon Ginger and Kombucha

THE BLOODY TIGRE \$8

Vodka, Tomato Juice, Beet Juice, Leche de Tigre, Spicy Rocoto and Celery Salt

MIMOSA \$7

Cava, Fresh Squeezed and Orange Juice

WINE \$6 / GLASS

Campos de Lux *Blanco* 2015 **SPAIN**
 Campos de Luz *Carinena Rose* 2015 **SPAIN**
 Campos de Luz *Old Vine Garnacha* 2015 **SPAIN**
 Astica *Malbec* 2015 **ARGENTINA**

BEER \$5

Cusqueña
PERU

Cristal
PERU

Negra Modelo
MEXICO

Dos Equis
MEXICO

CRAFT BEER \$6

Empire Black Magic Stout
NY

Coney Island Mermaid Pilsner
NY

Keegan Ales Hurricane Kitty IPA
NY

Captain Lawrence Grapefruit IPA
NY

CAFÉ

PROUDLY CRAFTING

DEVOCIÓN

ESPRESSO \$3.25

MACCHIATO \$3.75

CAPPUCCINO \$4.25

LATTÉS \$4.75

AMERICANO \$3.25

DRIP COFFEE \$2.50 / \$3

COLD BREW \$3.75 / \$4.5

HOT ORGANIC TEAS \$3

Green Tea • Mint
 • Breakfast Tea • Earl Gray (decaf + regular)
 • Chamomile Citrus

HOUSEMADE MYLK

Almond Mylk
 Cashew Mylk

ORGANIC COWMADE MILK

REFRESHING FLAVORS

FOUND® WATER \$2.5

Still and Infused Sparking Waters
 Original • Elderflower
 Lemon • Cucumber Mint

HEALTH-ADE® KOMBUCHA \$5.5

Original • Ginger-Lemon
 • Cayenne Cleanse • Pomegranate • Grape • Seasonal Flavors

HEART OF TEA® \$3

Classic • Lemon • Peach
 • Pomegranate Orange

ORANGE JUICE \$4 / \$5

Fresh Squeezed