


FLATIRON DISTRICT
43 W 24th St NY NY 10010



RAYMI
PERUVIAN KITCHEN
and Pisco Bar

EXECUTIVE CHEFS AND BROTHERS
Jaime A. Torres Felipe Torres

PIQUEOS

EMPANADAS

8 *aji amarillo, mozzarella, cilantro, chimichurri*

CHICHARRON SLIDERS

13 *crispy pork shoulder, sweet potato, salsa criolla, spicy mayo*

ANTICUCHO gf*

13 *hanger steak, aji panca, choclo, confit potato, rocoto sauce*

JALEA

16 *shrimp, squid, corvina, yuca, salsa criolla, aji amarillo tartar*

CEVICHE AND TIRADITOS

CLASICO gf

16 *corvina, lime, red onion, sweet potato, cilantro, habanero*

MIXTO gf

16 *aji rocoto, corvina, shrimp, squid, octopus, sweet potato*

SALMON gf*

16 *ginger, peanuts, sesame seeds, wonton, habanero*

HAMACHI TIRADITO gf

18 *aji amarillo, aguaymanto, poppy seeds, crispy quinoa, thyme*

TUNA

18 *miso, white soy, radish, avocado, furikake, scallion*

SMALL PLATES AND SALADS

PULPO MELOSO gf

18 *charred octopus, aji limo mayo, endive, radicchio, crispy quinoa*

BABY BEETS gf

14 *candied pistachio, huacatay yogurt, kale, anchovies*

WONTONS

12 *pork, cabbage, aji amarillo, ginger, scallion, cilantro*

QUINOA SOLTERITO gf

12 *cherry tomatoes, asparagus, broccoli, queso fresco, avocado, olives*

PASTEL DE CHOCLO gf

12 *Peruvian corn cake, roasted mushrooms, mushroom jus, watercress*

ENTREES

LOMO SALTADO

24 *hanger steak, soy sauce, tomato, red onion, crispy fries, jasmine rice*

ARROZ CON MARISCOS gf*

28 *Carnaroli rice, aji amarillo, clams, mussels, octopus, squid, shrimp*

CARAPULCRA gf

23 *roasted pork belly, Andean potatoes, roasted peanuts, salsa criolla*

ARROZ CHAUFA

26 *jasmine rice, egg, broccoli, ginger, char siu chicken, shrimp, Chinese sausage, peanuts*

SCALLOPS gf*

20 *aji amarillo butter, parmigiano, choclo, english peas, thai chili*

TO SHARE

ARROZ CON PATO gf*

22 / 44 *duck confit, cilantro jasmine rice, aji amarillo mayo, dark beer, crispy quinoa*

POLLO A LA BRASA gf*

24 HALF / 38 WHOLE *roasted organic chicken, fries and pickled vegetables. Requires 40 minutes cooking time.*

SKIRT STEAK gf*

24 / 48 *chimichurri, roasted garlic, parmesan yuca fries*

GRILLED WHOLE FISH gf

MARKET *huacatay salsa verde, capers, piquillo pepper*

WHOLE SUCKLING PIG gf

XX *serves 8-10 people. Must be ordered 72 hours in advance.*

SIDES

PAPA A LA HUANCAINA gf*

12 *baby potatoes, alfonso olives, watercress, quail egg, espelette*

SEASONAL VEGETABLES gf

8

YUCA

5

JASMINE RICE gf

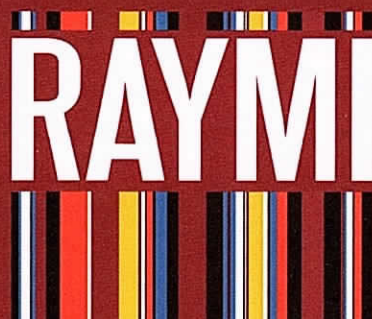
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gf Gluten Free gf* Can be made gluten free upon request * Please let your server know of any food allergies. Consumption of raw or partially cooked foods, while quite tasty, may be hazardous to your health.

This menu has been prepared to the local and seasonal ingredients available as of November 2, 2016.

Please note, a 20% gratuity for parties of six or more guests.

WHEN WE DO WHAT WE LOVE, WE DO IT WELL. AND WHEN WE SHARE WHAT WE LOVE, IT FEEDS US ALL. RAYMI IS THE HEART AND SOUL OF THREE BROTHERS: JAIME, FELIPE AND ROGER TORRES. WE CELEBRATE THE MULTICULTURAL SPIRIT OF MODERN-DAY PERU – THE NATIVE, JAPANESE, CHINESE AND SPANISH INFLUENCES THAT COLOR ITS VIBRANT CUISINE. WE HONOR THE PURENESS OF OUR INGREDIENTS. THE GROWERS AND PATRONS WHO TRUST US. AND THE FAMILY WHO COMES TOGETHER EVERY DAY TO CREATE NOT JUST FOOD, BUT COMMUNITY.

The logo for RAYMI features the word "RAYMI" in a bold, white, sans-serif font. The text is centered and flanked by vertical bars of various colors, including red, yellow, blue, and black, creating a vibrant, multi-colored effect.

RAYMI