

FLATIRON DISTRICT
43 W 24th St NY NY 10010



RAYMI

PERUVIAN KITCHEN
and Pisco Bar

EXECUTIVE CHEFS AND BROTHERS
Jaime A. Torres Felipe Torres

VALENTINE'S DAY FOUR COURSE MENU \$55

(AVAILABLE 2/11 - 2/14)

SPECIAL FIRST COURSE.
CHOICE OF ONE CEVICHE / TIRADITO OR SMALL PLATE / SALAD.
CHOICE OF ENTREE AND CHOICE OF DESSERT.

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

SMALL PLATES AND SALADS

- PULPO MELOSO gf** 18
charred octopus, aji limo mayo, endive, radicchio, crispy quinoa
- QUINOA SOLTERITO gf** 14
cherry tomatoes, asparagus, broccoli, queso fresco, avocado, olives
- PASTEL DE CHOCLO gf** 12
Peruvian corn cake, roasted mushrooms, mushroom jus, watercress
- PARSNIP SALAD** 12
arugula, endives, cashews, aguaymanto, dijon mustard
- ANTICUCHO gf*** 13
hanger steak, aji panca, choclo, confit potato, rocoto sauce
- JALEA** 16
shrimp, squid, corvina, yuca, salsa criolla, aji amarillo tartar

SIDES

- SEASONAL VEGETABLES gf*** 8
- YUCA** 5
- JASMINE RICE gf** 5

ENTREES

- LOMO SALTADO** 25
hanger steak, soy sauce, tomato, red onion, crispy fries, jasmine rice
- ARROZ CON MARISCOS gf*** 29
Carnaroli rice, aji amarillo, clams, mussels, octopus, squid, shrimp (\$5 supplement with Prix Fixe)
- CARAPULCRA gf** 25
roasted pork belly, Andean potatoes, roasted peanuts, salsa criolla
- ARROZ CHAUFA** 26
jasmine rice, egg, broccoli, ginger, char siu chicken, shrimp, Chinese sausage, peanuts
- SEARED SALMON** 25
organic rotisserie chicken broth, baby bok choy, hon shimeji, choclo, chives
- ARROZ CON PATO gf*** 24 / 48
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*** 26/50
chimichurri, roasted garlic, parmesan yuca fries
- GRILLED WHOLE FISH gf** 29
orata, huacatay salsa verde, capers, piquillo pepper (\$5 supplement with Prix Fixe)

DESSERT

- ARROZ CON LECHE gf** 10
rice pudding, aguaymanto, chicha morada, granola
- BRIOCHE BREAD PUDDING** 10
almond ice cream, toffee, raisins, almonds
- QUINOA BROWNIE gf** 10
lucuma ice cream, banana, quinoa cookie
- DAILY SORBET gf** 6

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 February 10, 2017

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