

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™

RAYMI CLASSICS

EMPANADAS \$8

Corn and Cheese, Aji Verde Sauce* (3)

LOMITO SALTADO \$16

Hanger Steak, Soy Sauce, Tomato, Red Onion, Banana, Crispy Fries, Jasmine Rice Add Egg \$2.00

CEVICITO \$14 GF*

Corvina, Lime, Red Onion, Sweet Potato Fries, Choclo, Cilantro, Habanero
Add Avocado \$1.50

TAMAL \$13 GF*

Anson Mills Organic Hominy Corn, Crispy Pork, Scrambled Eggs, Salsa Criolla, Aji Verde Sauce*

PANCAKES \$12

Berries, Chancaca, Mascarpone, Coconut Flakes
Add Egg \$2.00

ADD A SIDE

SWEET POTATO OR POTATO FRIES \$5

Add Truffle Parmesan \$2

PAN DE YUCA BASKET 3/\$3 - 7/\$6 GF

Traditional Yuca Cheese Bread

SWEETS

QUINOA BROWNIE \$10 GF

Toffee, Raspberry, Mascarpone Lime, Granola

PERUVIAN KITCHEN

AREPAS

ORGANIC HOUSEMADE
WHITE CORN CAKES

stuffed

QUESO LOCO \$8.50 GF

Queso Fresco & Mozzarella
Crispy Pork \$2 Add Avocado \$1.50

CHICHARRON \$12 GF*

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

CHICHARRON DE MARISCOS \$14

Corvina, Calamari, Shrimp, Yuca, Salsa Criolla & Aji Amarillo Tartar Sauce

topped

AVOCADO FRESCO \$8 GF

Queso Fresco, Radish, Corn Salsa & Aji Verde Sauce*

LA GRINGA \$8 GF

Avocado, Sunny Side Up Egg, Arugula, Chili Pepper Flakes

LA LOX \$10 GF

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

TURKEY Y QUESO OMELET \$10 GF

Two Eggs, Housemade Turkey, Sharp Cheddar & Arugula

TOASTS & SANDWICHES

LOCAL ORGANIC
FRESH BREADS

L'CHIAMO \$12

Whole Wheat Sourdough, Avocado, Arugula, Smoked Salmon, Radishes, & EVOO

STRAPAZZATE \$12

Whole Wheat Sourdough, Two Scrambled Eggs, Mozzarella, Arugula, Tomato, Spicy Latin Beet Sauce*

FRIED CHICKEN SANDWICH \$14

Oat Crusted Chicken Thigh, Pan de Yuca, Cabbage Slaw, Creamy Avocado, Arugula

SMOOTHIE BOWL \$8

PITAYA BOWL V

Blend of Pitaya Fruit, Bananas, Raspberries, Aloe Vera, Oats & Hemp Protein
Topped with Kiwi, Tropical Fruit, & Home Made Granola

BRUNCH • A • BOWLS GF

Amazonas \$12.5

BRIGHT • ROBUST

Rice, Arugula, Sweet Potato, Brussels Sprouts, Cabbage Slaw, Cherry Tomatoes, Crispy Corn Cancha and **Organic Chicken** with an Aji Verde Sauce*

Costa Ceviche \$13

CITRUSY • RICH

Brown Rice, Tomatoes, Cabbage Slaw, Seasonal Pickled Vegetable, Avocado, Salsa Criolla*
Crispy Quinoa, Cilantro, and **Salmon Ceviche** with Creamy Avocado Sauce*

Over the Under \$11.50

LIVELY • BOLD

Quinoa, Arugula, Carrots, Brussels Sprouts, Salsa Criolla, Cherry Tomatoes, Queso Fresco, Crispy Corn Cancha, and **Two Sunny side up eggs** topped with Spicy Latin Beet Sauce*

AJI VERDE: Cilantro and jalapeño salsa. **CREAMY AVOCADO:** Rich and tangy sauce made with avocado, jalapeños, lime juice and cilantro. **CHANCACA HONEY:** raw unrefined sugar cane, prepared with cloves, cinnamon, and orange peel **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 **GF:** I am gluten free. **GF*:** I am gluten free with modification. **V:** I am vegan. For all other items, if it sounds vegetarian, it probably is. Don't hesitate to ask.

RAYMI LatinBeet™

KITCHEN

BEVERAGES ADULTO

SANGRIA

\$8 GLASS / \$32 CARAFE

RED Red Wine, Pisco, Coinreau, OJ,
Seasonal Fruits

WINE

\$8 GLASS / \$32 BOTTLE

ITALIAN BUBBLES

Prosecco, Acinum, Treviso

ROSE

La Vidaubanaise "Le Provencal"
Campos de Luz Carinena Rose 2016

WHITE

Campos de Lux Blanco 2015
Penedes, Blanc de Pac Organic

RED

Cabernet Sauvignon, Grenache
Mas Petit Pares Balta Organic
Campos de Luz Old Vine Garnacha 2016

BEER \$6

Cusqueña Peru
Cristal Peru
Coney Island Mermaid Pilsner NY
Captain Lawrence Grapefruit IPA NY
Montauk Driftwood Ale NY
Montauk Summer Ale NY
Founders All Day IPA NY

BRUNCH COCKTAILS

MIMOSAS

\$10 GLASS / \$36 CARAFE

ORANGE Fresh Squeezed, Prosecco
GREEN Cucumber Juice, Prosecco
RED Housemade Cranberry Juice,
Prosecco

THE BLOODY TIGRE \$8

Vodka, Tomato Juice, Leche de
Tigre, Spicy Rocoto

THE CLEAN MICHELADA \$8

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

CUMBIA MULE

\$9 / \$36 CARAFE

Vodka, Pomegranate Berry Tea,
Mixed Berries, Panela,
Orange Bitters

HIBISCUS MARGARITA

\$9 / \$36 CARAFE

Tequila Blanco, Flor de
Jamaica, Lime, Panela,
Cointreau

PISCO SOUR \$14

pisco, lime, egg whites, bitters

CHILCANO \$13

Pisco 100, lime, ginger ale, bitters

Pisco / Chilcano Flavors +\$1:

- Passion Fruit
- Chicha Morada
- Lychee
- Mango

CAFÉ

PROUDLY CRAFTING

DEVOCIÓN

ESPRESSO \$3.25

MACCHIATO \$3.75

CAPPUCCINO \$4.25

LATTÉS (HOT/ICED) \$4.75

AMERICANO \$3.25

DRIP COFFEE \$3

COLD BREW \$4.5

MATCHA LATTÉ \$4.75

HOT CHOCOLATE \$4.75

HOT ORGANIC TEAS \$3

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

HOUSEMADE MYLK

Almond Mylk
Cashew Mylk

ORGANIC
COWMADE MILK

SEASONAL JUICES

ORANGE JUICE \$5

Fresh Squeezed

POMEGRANATE \$4

ICED TEA \$4

HIBISCUS \$4

LIMONADE \$4

REFRESHING FLAVORS

FOUND® WATER \$2.5

Still and Infused Sparking Waters

Elderflower • Lemon •
Cucumber Mint • Watermelon

HEALTH-ADE® \$5.5

KOMBUCHA

Original • Ginger-Lemon •
Cayenne Cleanse •
Seasonal Flavors

CLARITY JUICE® \$7.5

(COLD PRESSED JUICES
100% ORGANIC)

• Beetox (orange, apple, beet,
lemon, ginger)
• Saratoga Green (cucumber,
apple, kale, spinach, lemon,
ginger)