

FLATIRON DISTRICT  
43 W 24th St NY NY 10010



# RAYMI

PERUVIAN KITCHEN  
*and Pisco Bar*

EXECUTIVE CHEFS AND BROTHERS  
Jaime A. Torres Felipe Torres

## CEVICHE AND TIRADITO

**CLASICO gf** 18  
*corvina, lime, red onion, sweet potato, cilantro, habanero*

**MIXTO gf** 18  
*aji rocoto, corvina, shrimp, squid, octopus, sweet potato*

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

**SCALLOP TIRADITO gf** 18  
*sweet corn puree, charred corn, aguaymanto, cancha*

## PARA COMENZAR

**CAUSA gf** 18  
*salmon y pulpo, potato puree, aji amarillo, lime, avocado, spicy mayo*

**KALE SOLTERITO SALAD gf** 14  
*roasted tomatoes, baby bok choy, quinoa, cauliflower, olives, avocado* **ADD SALMON \$9**

**PASTEL DE CHOCLO gf** 15  
*Peruvian corn cake, roasted mushrooms, garlic, thyme, arugula*

**ROASTED CAULIFLOWER gf** 12  
*raisins, pumpkin seeds, chancaca, pickled chili*

**CRISPY DUMPLINGS** 15  
*house made pork sausage, cabbage, aji amarillo, ginger, scallion, cilantro*

**ANTICUCHO gf\*** 15  
*hanger steak, aji panca, choclo, baby potato, rocoto sauce*

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

**PULPO MELOSO gf** 18  
*charred octopus, aji limo mayo, radish, endive, crispy quinoa*

## PLATOS FUERTES

**LOMO SALTADO** 25  
*hanger steak, soy sauce, baby bok choy, tomato, red onion, crispy fries, jasmine rice*

**SEAFOOD RISOTTO gf\*** 32  
*squid ink, carnaroli rice, scallop, clams, octopus, squid, shrimp*

**PAN SEARED SALMON gf** 26  
*cilantro seafood broth, quinoa, hon shimeji, baby bok choy, ginger*

**WHOLE MARKET FISH** 34  
*saffron butter, aji panca, vermouth, white wine, calamari*

**ARROZ CON PATO gf\*** 24 / 48  
*duck confit, cilantro jasmine rice, huancaína, Cusqueña, crispy quinoa*

**POLLO A LA BRASA gf\*** 24 HALF / 38 WHOLE  
*roasted organic chicken, hand cut potatoes and autumn salad*  
*requires 40 minutes cooking time*

**SKIRT STEAK gf\*** 26 / 50  
*chimichurri, roasted garlic, parmesan yuca fries*

**WHOLE SUCKLING PIG gf** MARKET  
*Oven roasted and served with corn masa tamales, charred scallions and seasonal vegetable. Serves 8-10 people.*  
*Pre order 72 hours in advance.*

## DULCE

**PICARONES** 10  
*kabocha squash & sweet potato donuts, chancaca honey*

**QUINOA BROWNIE gf** 10  
*chirimoya mousse, banana gel, quinoa cookie*

**LUCUMA ICE CREAM gf** 10  
*Peruvian dark cacao*

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

12/11/2017

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.



**RAYMI**

The logo for RAYMI features the word "RAYMI" in a bold, white, sans-serif font, centered within a square frame. The frame is composed of vertical stripes in various colors, including red, orange, yellow, green, blue, and black, creating a vibrant, multi-colored border around the text.