



RED ROOM

tapas lounge

red room weekly highlights | *reservations accepted by phone or online.*

Every Thursday
1/2 off Sangria!

Sunday & Monday
1/2 Price Tapas ALL DAY!

Thursday: Latin Night

Free Dance lessons start at 9p, no partner needed.
Learn Salsa, Merengue and Bachata.
Use what you learn and dance all night with our Latin DJ spinning Latin rock until 2am.

Tapas n. pl. ta-pas (-päs, -päz)

Any of various small savory, Spanish dishes, often served as a snack or with other tapas as a meal. Usually accompanied by festive beverages, engaging conversation and music.

RECOMMENDED TAPAS PER PERSON: 2-3

lounge hours:

Sun - Wed 5p - 12a
Thur - Sat 5p - 2a

835-1322

510 Glenwood South · Downtown Raleigh · www.redroomraleigh.com

A ROCKY TOP HOSPITALITY RESTAURANT

spanish tapas | small plates recommended tapas per person: 2-3

SPINACH AND FETA DIP with roasted red pepper flatbread \$9

CRAB AND MANCHEGO DIP with sweet & salty beet and yucca chips \$10

EGGPLANT ROULADE fried eggplant stuffed with serrano ham, spinach & goat cheese topped with sofrito \$8

SAUTEED SHRIMP with serrano ham & marinated artichokes \$12

SEARED SEA SCALLOPS with cauliflower tabouleh salad & yellow pepper coulis \$14

FRIED CALAMARI with garlic, capers & roasted peppers with tomato aioli \$9

SHRIMP CEVICHE with mango & avocado served with yucca & plantain chips \$12

BEEF SHORT RIB CROQUETS with sofrito & mixed peppers \$9

CORIANDER CRUSTED TUNA with avocado salad & roasted tomato vinaigrette \$13

SPANISH CHARCUTERIE A selection of dry cured Spanish meats with crostini, roasted peppers & artichokes \$12

CHEESE PLATE An assortment of artisan cheeses with olives, Membrillo & bread \$12

DUCK CONFIT TARTINE with mango endive marmalade \$11

GRILLED STEAK CHURRASCO with chimichurri \$10

ROASTED CHICKEN QUESADILLA with guacamole, roasted peppers & Manchego cheese with salsa and sour cream \$10

BRAISED BEEF SHORT RIB TARTINE with mixed peppers, Cabrales blue cheese & red wine reduction \$9

GRILLED VEGETABLE NAPOLEON zucchini, yellow squash, eggplant, roasted red pepper, fresh mozzarella topped with balsamic drizzle & basil oil \$8

SAUTEED MUSSELS with caramelized onions, roasted red peppers, chorizo, sweet peas & spinach in a white wine butter sauce \$9

PAPAS BRAVA fried & tossed in sherry barbeque then topped with garlic aioli \$6

GRILLED ASPARAGUS with lump crab meat & piquillo pepper butter sauce \$9

WILD MUSHROOM EMPANADA topped with sofrito \$7

ROASTED GARLIC MUSHROOMS \$8

BEER STEAMED LITTLE NECK CLAMS with potatoes, corn, green beans & chipotles \$12

BLACK BEAN HUMMUS with grilled pita & plantain chips \$7

salads | flatbreads

APPLE AND MANCHEGO SALAD with almonds, raisins & sherry vinaigrette \$6

GRILLED EGGPLANT SALAD mesclun greens, roasted red pepper, asparagus, Roma tomato, feta & white balsamic vinaigrette \$8

GOAT CHEESE SALAD mesclun greens, green beans, toasted almonds, tomato, cucumber & raspberry vinaigrette \$8

RED ONION & ORANGE SALAD with spinach, toasted almonds, raisins & raspberry vinaigrette \$8

TOMATO FLATBREAD fresh mozzarella, basil, and balsamic syrup \$8

CHORIZO FLATBREAD artichokes, peppers, sofrito, Manchego & Spanish paprika \$9

MUSHROOM FLATBREAD garlic oil, figs & mozzarella \$9

BEEF FLATBREAD caramelized onions, chimichurri, roasted tomato & Cabrales blue cheese \$9

CHICKEN FLATBREAD sherry bbq, pico de gallo & mozzarella \$9

red room specialties | large plates | entrées

GRILLED SALMON with sautéed spinach, apples, pine nuts topped with red wine drizzle \$19

PAN SEARED NC MAHI MAHI with black-eyed pea roasted corn salad, avocado & chickpea chipotle aioli \$20

GRILLED CHICKEN BREAST topped with Serrano ham, Manchego cheese & Romesco; served with sauteed red bliss potatoes, zucchini & spinach \$16

CHIPOTLE MARINATED NC PORK CHOP with chayote squash au gratin & black bean corn salsa \$18

SEARED SEA SCALLOPS with sautéed chickpeas, asparagus, artichoke hearts, chorizo, mixed peppers, and a piquillo pepper cilantro vinaigrette \$24

GRILLED FILET MIGNON topped with roasted mushrooms, a piquillo pepper compound butter served with sautéed green beans \$22

paella | (pie-ay-ya)

Our Paella is prepared in the traditional Spanish style using only the finest imported Spanish rice and highest quality ingredients. . We cook our Paella to order so please allow 15 min per order. *Priced as HALF PAN/ FULL PAN*

TRADITIONAL CHICKEN AND MUSHROOM

with chorizo, roasted peppers, sofrito, green beans & pure saffron de la Mancha \$21/\$35

SEAFOOD

clams, shrimp & scallops with chorizo, roasted peppers, green beans, sofrito & pure saffron de la Mancha \$28/\$38

MIXED VEGETABLE

mushrooms, green beans, artichokes, asparagus, sofrito & pure saffron de la Mancha \$15/\$25

GRILLED MARINATED STEAK

with julienne tomato, artichoke hearts, piquillo peppers, red bliss potato, asparagus & sofrito \$24/\$36

CHICKEN AND SHRIMP

with Serrano ham, brussel sprouts, sweet peas, mixed peppers, artichoke hearts & sofrito \$26/\$38

desserts

CHOCOLATE FONDUE
with fresh fruit, marshmallows & Graham crackers \$12

RED ROOM'S FAMOUS FRIED BANANA
stuffed with chocolate and served with caramel sauce & vanilla ice cream \$7

CHOCOLATE LAVA CAKE
with coffee ice cream \$7

TRADITIONAL FLAN
creamy Spanish custard
with caramel \$7

RED ROOM
tapas lounge