

Red AT RAVAL

EVENT SPACE & PRIVATE DINING

Tapas

\$7 EACH / PER PERSON

DEVILED EGGS

pickled chiles, chives

PATATAS *V*

toasted cumin aioli, pimenton, scallions

ROASTED ASPARAGUS *V*

smoked citrus buttermilk, hard boiled quail egg, pickled fresno chili

TORTILLA ESPAÑOLA *V*

parsley, tomato, aioli, micro greens

MUSHROOM CROQUETAS

porcini and wild mushroom

JAMÓN CROQUETAS

guajillo pepper, caramelized raisin puree, pickled red onion

BUFFALO WINGS

blue cheese, scallions

CHICKPEA FRIES *V GF*

saffron aioli

PAN SEARED PRAWNS

toasted garlic sherry vinaigrette

Artisan Meat & Cheese

MINIMUM OF 15 PEOPLE

MEATS \$9 / PER PERSON

chef's selection of cured meats and sausage, cornichons, bread

CHEESES *V* \$8 / PER PERSON

chef's selection of imported spanish cheeses, quince paste, bread

consuming raw or undercooked meats may increase your risk of foodborne illness

Sandwiches & Salads

\$10 EACH / PER PERSON

SLIDERS

bacon, caramelized onions, mahon, saffron aioli, lettuce, tomato, brioche bun

BRAISED OXTAIL SANDWICH

mahon cheese, toasted baguette

PIMENTON GRILLED CHEESE *V*

housemade pimenton cheese, olive, sourdough

HAM & CHEESE

jamón serrano, manchego cheese, garlic aioli, toasted baguette

BUTTERMILK FRIED CHICKEN SANDWICH

avocado, jicama slaw, spicy mustard, brioche bun

MARINATED BEET SALAD *V*

lentil hummus, pickled cucumber

ARUGULA & MUSSELS ESCABECHE

ricotta salata, truffled croutons, lemon juice, olive oil

MEDITERRANEAN SALAD *V*

mesclun, tomato, cucumber, red onion, chickpeas, balsamic vinaigrette

Paella

MINIMUM OF 15 PEOPLE

CHICKEN & CHORIZO \$10 / PER PERSON

all natural chicken, chorizo, bomba rice

SEAFOOD \$12 / PER PERSON

prawns, calamari, mussels, piquillo peppers, bomba rice

VEGGIE *V* \$9 / PER PERSON

seasonal market vegetables, piquillo pepper, chickpeas, bomba rice

Beverage Packages

SANGRIA \$14 / PER PERSON

BEER & WINE \$19 / PER PERSON

OPEN BAR \$39 / PER PERSON

- » Alcohol service is at Raval management discretion. Guests that are intoxicated in management's opinion will not be served, and no refund or credit will be issued to the customer
- » Alcoholic beverages will only be served to adults 21 years of age or older

Fees & Terms

- » NJ sales tax 6.875% not included
- » 20% gratuity not included
- » All tapas are passed; all other items served buffet style
- » 25% deposit due at booking, full balance due on event date
- » All parties based on 2.5 hour limit

*V*egitarian

please let your server know of any allergies prior to ordering

Red

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events@ravaljc.com

EXECUTIVE CHEF | luis blasini-sinchi