

## LOCATION

On Tamarindo Beach,  
800 meters North of The Diria Hotel

## FOR RESERVATIONS

+506 88848998



**THE RED DOOR**  
*Seafood & Grill*  
Tamarindo Beach

## DAILY SPECIALS

MONDAY BURGERS & BEER

TUESDAY WINE & CHEESE

THURSDAY TACOS & MARGARITAS

FRIDAY LIVE LATIN JAZZ (6-8PM)

## Appetizers



**CRISPY PEJIBAYE AIOLI PRAWNS** **¢15,000**  
Jumbo Shrimp | Green Salad | Garlic Aioli Sauce

**CHIPOTLE MUSSELS WHITH BROTH** **¢9,500**  
Garlic | Onion | Tomato | Cilantro | Chipotle |  
Coconut Milk | Peppers | Ciabata

**SESAME CRUSTED CALAMARI** **¢8,000**  
Marinera Sauce | Green Salad | Sesame Oil

**MARINATED ASIAN TUNA TARTAR** **¢9,000**  
Avocado | Onions | Peppers | Sambal | Soy Sauce | Sesame Oil |  
Sesame Seeds | Cilantro | Chives | Plantain Chips

**CRAB CAKE** **¢10,000**  
Green Plantain | Crab Salad | Avocado Sauce

**PULPO A LA GALLEGA** **¢18,000**  
Octopus | Garlic | Potato | Kale | Olive Oil | Paprika | Cherry Tomato

**OMG IS IT REALLY VEGAN BUFFALO WINGS** **¢7,500**  
Cauliflower Wings | Buffalo Sauce | Vegetables | Aioli

## Ceviche



**MAREMOTO CEVICHE** **¢11,000**  
Tuna | Octopus | Prawn | Seasonal Fish | Peppers | Tomato | Onions |  
Cilantro | Mango | Bell Pepper Aioli | Avocado |

**TRADITIONAL CEVICHE WITH A KICK** **¢8,000**  
Mahi Mahi | Onions | Cucumber | Cilantro | Avocado | Lemon |  
Jalapeños | Plantain Chips

**VEGAN CEVICHE** **¢7,500**  
Pejibaje | Cucumber | Sweet Corn | Avocado | Ginger | Cilantro |  
Green Plantain | Lemon | Mango | Peppers | Coconut Milk | Onions |  
Panameño Papper

## Soup Of The Day

## Salads



**CAESAR SALAD** **¢8,500**  
Bacon | Brioche Cruton | Crispy Red Onion | Parmesan |  
Truffle Caesar Dressing

**QUINOA SALAD** **¢8,000**  
Onions | Chives | Swetcorn | Anatolian Spice Mix | Cherry Tomato |  
Cucumber | Olive Oil | Lemon | Pepper

**RED DOOR SALAD** **¢8,000**  
Mixed Greens | Tomato | Onions | Cucumber | Graper | Green Apple |  
Mango | Pepper | Fig Dressing

### ADD ON **¢5,000**

Shrimp | Salmon | Mahi Mahi | Tuna | Chicken | Churrasco

## Plates to Pair & Share

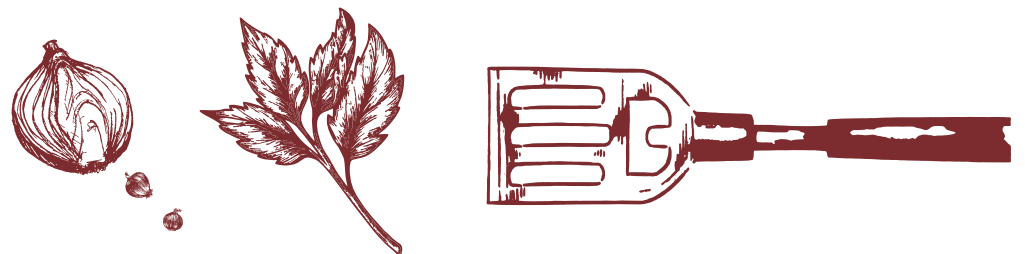


**PEANUT CRUSTED WARM BRIE** **9,000**  
Figs | Peanuts | Rosemary Honey | Ciabata

**WINE CHEESE PLATE** **¢15,000**  
Assorted Cheeses | Ceviche | Hummus | Grilled Mushroom Balsamico |  
Roasted Vegetables | Cold Cuts | Ciabata | Crackers

**BONE MARROW** **¢ 11,000**  
Asian Beef Tartar | Tortillas

**HUMMUS MEDITERRANEAN** **¢6.000**  
Olive | Cherry Tomato | Cucumber | Onions | Pan Pita



## Burgers

**RED DOOR BÚRGER** **¢9,000**  
Beef Patty | Povolone | Mushrooms With Onions |  
Avocado Sauce | Chipotle Mayonaise | Country Fries |  
Bacon

**VEGAN BÚRGER** **¢9,000**  
Vegan Patty Humus | Vocado Sauce |  
Lettuce Tomato | Red Onion | Comote | Fries

**TEXAS CHEESE BÚRGER** **¢9,000**  
Beef Patty | Cheese | Baon | Leettuce | Tomato |  
Onions | Bbq Sauce | Mayonaise | Pickles | Jalapeño |  
Country Fries

## Sándwiches

**CRISPY CHICKEN** **¢8,500**  
Ciabata | Tartar Sauce | Cabbage Salad |  
Chipotle Mayonaise | Country Fries

**BBQ PULLED PORK** **¢8,500**  
Ciabata | Onions | Cheddar Cheese | Pickles |  
Bbq Sauce | Country Fries

**BLACKENED MAHI MAHI** **¢8,500**  
Ciabata | Cajun Seasoning | Roasted Garlic Aioli |  
Lettuce | Tomato | Onions | Country Fries

## Tacos

**CHIPOTLE CHICKEN** **¢8,500**  
Cabbage | Red Onions | Cilantro | Tomato |  
Peppers | Avocado Sauce | Molcajete |  
Sour Cream

**SHRIMP AL AJILLO** **¢8,500**  
Cabbage | Red Onions | Cilantro / Peppers |  
Tomato | Avocado Sauce | Molcajete |  
Sour Cream | Garlic

**MAHI MAHI** **¢8,500**  
Red Onion | Pepper | Cabbage | Cilantro |  
Olives | Jalapeño | Avocado Sauce | Molcajete |  
Sour Cream

CAN BE MADE VEGETARIAN OR VEGAN

SPICY

LOCAL DISH

All prices include tax  
10% service charge is additional

## From the Grill

|   |                |
|---|----------------|
| <b>TENDERLOIN FILET 300GRS</b>                | <b>₺17,500</b> |
| <b>RIBEYE (ANGUS PRIME) 400GRS</b>            | <b>₺28,000</b> |
| <b>CHURRASCO 400GRS</b>                       | <b>₺15,500</b> |
| <b>PICAÑA 300GRS</b>                          | <b>₺17,000</b> |
| <b>TOMAHAWK (ANGUS PRIME)</b>                 | <b>₺65,000</b> |
| <b>NEW YORK (ANGUS PRIME)</b>                 | <b>₺20,000</b> |
| <b>CHICKEN BREAST</b>                         | <b>₺15,000</b> |
| <b>AHÍ TUNA PEPPERCORN SAUCE</b>              | <b>₺16,000</b> |
| <b>BLACKENED SALMON WITH LEMON DILL SAUCE</b> | <b>₺17,000</b> |

**PACIFIC GRILLED LOBSTER** ₺40,000

**OUR SIGNATURA AGED BOURBON RUBBED ANGUS PRIME TENDERLOIN 300GRS** ₺55,000

**OUR SIGNATURA AGED BOURBON RUBBED ANGUS PRIME NEW YORK STRIP 300GRS** ₺66,000

**OUR SIGNATURA AGED BOURBON RUBBED ANGUS PRIME RIBEYE 300GRS** ₺68,000

## Sides And Sauces

1 sides & 1 sauce are included with your entre

**SIDES ₺3,500**

Avocado Rice | Rice & Beans | Grilled Vegetables | Mashed Potato | Potato Fries | Green Beans | Sweet Potato Fries | Yuca Fries | Ratatouille | Broccoli | Sauteed Mushroom Caps | Side Salad | Grilled Sweet Corn

**SAUCES ₺2,500**

Chimichurri | Rosemary Jus | Gorgonzola | Peppercorn

**SURF & TURF ₺28,000**

Filet Migñon | Jumbo Shrimp | Tomato | Green Beans | Mashed Popato | Chimichurri

**SURF & TURF (TENDERLOIN & LOBSTER) ₺40,000**

Filet Migñon | Lobster | Tomato | Green Beans | Mashed Popato | Chimichurri

## Chefs Specialties

**WHOLE RED SNAPPER ₺16,000**

Garlic | Yuca | Cajun Seasoning | Green Salad

**ROSEMARY BRAISED LAMB SHANK ₺18,000**

Gorgonzola Polenta | Jus | Grilled Tomato | Figs

**BRANDY SOUSVIDE OSSOBUCCO ₺18,000**

Mashed Potato | Rosemary Jus | Cabernet Sauce | Cherry Tomato | Toasted Peanuts | Ratatouille

**BRAISED PORK RIBS 500GR ₺16,000**

Mango Habanero Bbq Sauce | Salad | Country Fries

**PEJIBAYE CRUSTED MAHI MAHI ₺16,000**

Green Beans | Grilled Tomato | Chimichurri

## Pastas

**MUSHROOM PESTO TAGLIATELLE 🌿 ₺14,000**

Pesto | Cherry Tomato | Mushroom | Parmesan Cheese | Peanut | Truffle Oil

**FRUTI DI MARE ₺16,000**

Mix Seafood | Chives | Cherry Tomato | Garlic | White Wine | Lemon Buter

**RED DOOR SHRIMP & ÁNGEL HAIR ₺14,000**

Crispy Shrimp | Lemon Buter | Garlic | Parsley

## A Taste Of Costa Rica

**CARRIBBEAN CHICKEN 🇵🇷🔥 ₺16,000**

Coconut Milk | Panameño Chile | Rice & Beans | Thyme | Creole Cabbage Salad

**GOURMET CHIFRIJO 🇵🇷 ₺18,000**

Jumbo Shrimp | Picaña | Avocado Rice | Red Beans | Chicharron | Chorizo | Pico Gallo

**CURRY PUERTO VIEJO 🇵🇷🔥🌿 ₺12,000**

Panameño Chile | Jasmin Rice | Garlic | Onions | Pepper | Thyme | Coconut Milk | Cilantro | Seasonal Vegetables | Tomato Platers To Share

## Foodies !

Tag us on social media and get a free chiliguaro!

\*Ask your server for details.

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📱 thereddoorcr

## Platters to Share

**LAND ₺40,000**

Chicken | Churrasco | Picaña | Chorizo | Pork Ribs | Filet Migñon | Chimichurri | Jus | Fried Rice | Green Salad | Grilled Vegetables | Country Fries | Grilled Sweet Corn

**LAND & SEA ₺48,000**

Mahi Mahi | Churrasco | Snapper | Chorizo | Shrimp | Filet Migñon | Chimichurri | Ponzu | Fried Rice | Green Salad | Grilled Vegetables | Country Fries | Grilled Sweet Corn

**SEA ₺42,000**

Mahi Mahi | Octopus | Snapper | Tuna Shrimp | Calamari | Chimichurri | Ponzu | Fried Rice | Green Salad | Grilled Vegetables | Country Fries | Grilled Sweet Corn

**VEGAN 🌿 ₺26,000**

Vegan Torta | Sauteed Hibiscus | Hummus | Grilled Mushrooms | Grilled Pineapple | Eggplant | Zucchini | Buffalo Sauce | Peppers | Fried Rice | Green Salad | Grilled Vegetables | Country Fries | Grilled Sweet Corn | Cauliflower