



# ARIA Dinner Menu

Address: Harbour Walk

Phone: (345) 936 4795

Cuisine: Mediterranean

## APPETIZERS

<b>Soup of the Day</b>	CI\$9
Inspired by the Mediterranean	
<b>Eggplant Chermoula</b> <input type="checkbox"/>	CI\$14
Roasted eggplant, spiced cous cous, yogurt sauce, herb oil	
<b>Gambas al Ajillo</b>	CI\$15
Garlic and herb marinated shrimp	
<b>Mussels</b>	CI\$17
Mussels, onion and garlic soffritto, cherry tomato, white wine butter sauce	
<b>Tuna Tartare</b>	CI\$18
Yellowfin tuna, cherry tomato, rosemary oil, citrus dressing, chives, phyllo crackers	
<b>Kofta</b>	CI\$16
Lamb, fava beans, pistachio crumble, preserved lemon, yogurt	
<b>Keskek</b>	CI\$17
Slow-cook Niman Ranch beef cheek, yogurt, smoked eggplant, pearl onion	
<b>Jamon Iberico</b>	CI\$17
Pimento goat cheese, piquillo, anchovies, arugula, pan con tomate	

## MEZZE

<b>Mezze Plate</b>	CI\$24
Our version of a traditional Middle Eastern selection of appetizers, with varying dips, local vegetable preparations and homemade bagel	

## DIPS

Served with pita and bagel.

### **Hummus**

Confit garlic, paprika powder

**CI\$9**

### **Muhammara**

Roasted bell pepper, walnut, olives

**CI\$9**

### **Labneh**

Yogurt, rose petal, herb oil

**CI\$9**

### **Baba Ghanoush**

Charred eggplant, garlic, preserved lemon

**CI\$9**

### **Trio of Dips**

Choice of three dips

**CI\$12**

## **SALADS**

### **Aria Salad**

Local mix green, zucchini, carrot, cucumber, cherry tomato, lemon

**CI\$10**

### **Tabbouleh**

Cous cous, onion, tomato, parsley, mint, pomegranate molasses

**CI\$13**

### **Horiatiki**

Feta cheese, red onion, bell pepper, black olive, heirloom tomato, cucumber

**CI\$15**

## **PASTA**

### **Gnocchi Al Pesto Di Pra**

Homemade gnocchi, DOP pesto, parmigiano reggiano aged 48 months

**CI\$20**

### **Ravioli Di Coda**

Homemade oxtail ravioli, parmigiano reggiano, beef demi-glaze, aceto balsamico di modena

**CI\$23**

## **MAINS**

### **Arroz Negro**

Squid ink bomba rice, seared shrimp, fried calamari, aioli, mojo picon

**CI\$28**

<b>Ras el Hanout Cauliflower</b> <input type="checkbox"/>	<b>CI\$24</b>
Roasted cauliflower, greek yogurt, fresh herbs, tomato, cumin, turmeric, cardamom	
<b>Lampuga</b>	<b>CI\$28</b>
Pan-seared mahi, harissa, almond, rose petal, yogurt	
<b>Pulpo</b>	<b>CI\$28</b>
Grilled octopus, squid ink soffritto sauce, ajo blanco, chimichurri	
<b>Cod Fish</b>	<b>CI\$32</b>
Beer batter cod tempura, spinach, green beans, beurre blanc sauce, aioli	
<b>Chicken Kebab</b>	<b>CI\$22</b>
Chicken skewers, saffron yogurt sauce, confit shallot, chicken demi glaze	
<b>Mechouia Lamb</b>	<b>CI\$27</b>
Slow-cooked New Zealand grass fed lamb shoulder, eggplant puree, pomegranate, lamb demi glaze	
<b>Tagliata Steak</b>	<b>CI\$39</b>
10 oz Niman Ranch New York steak, smoked potato sauce, demi glaze	

## SIDES

<b>Mujadara</b> <input type="checkbox"/>	<b>CI\$6</b>
Lentil, rice, caramelized onion	
<b>Mediterranean Potatoes</b> <input type="checkbox"/>	<b>CI\$6</b>
Olive oil, rosemary, garlic	
<b>Broccolini</b> <input type="checkbox"/>	<b>CI\$6</b>
Smoked halloumi, sumac, lemon	
<b>Mushroom</b>	<b>CI\$6</b>
Cremini, portobello and oyster mushroom, double heavy cream, mustard, chicken demi-glaze	
<b>Roasted Vegetables</b> <input type="checkbox"/>	<b>CI\$6</b>
Mixed vegetables, romesco	
<b>Ratatouille</b> <input type="checkbox"/>	<b>CI\$6</b>
Bell pepper, zucchini, eggplant, red onion, tomato reduction, Italian basil	

## DESSERTS

<b>Tarta de Queso</b>	<b>CI\$10</b>
Spanish cheesecake, salted toffee sauce	
<b>Baklava Cigar</b>	<b>CI\$10</b>
Phyllo dough, pistacchio	
<b>Millefoglie al Cioccolato</b>	<b>CI\$10</b>
Chocolate mousse, hazelnut	
<b>Coupe de Colonel</b>	<b>CI\$10</b>
Lemon sorbet, mint, ecoSpirits Tried & True vodka	

Last updated: Thu 04 Jan, 2024