



# 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>Burrata</b> <span>v</span>	CI\$15
Marinated tomato, basil, balsamic vinegar, olive oil	
<b>Spanakopita</b> <span>v</span>	CI\$14
Phyllo dough, spinach and feta filling, roasted bell pepper, yogurt dressing	
<b>Fried Calamari</b>	CI\$14
Garlic aioli	
<b>Gambas al Ajillo</b>	CI\$15
Seared shrimp, garlic, chilli flakes	
<b>Kofta</b>	CI\$16
Lamb meatballs, fava beans, pistachio crumble, preserved lemon, yogurt dressing	
<b>Tuna Tartare</b>	CI\$18
Local tuna, marinated cherry tomato, espelette chilly dressing, sourdough chips	
<b>Jamon Iberico</b>	CI\$25
Spanish Bellota ham, pan con tomate	

## DIPS

Served with pita and bagel

<b>Hummus</b> <span>v</span> <span>Vegan</span>	CI\$9
Chickpea, garlic, tahini, paprika, lemon	

<b>Muhammara</b> <input type="checkbox"/>	<b>CI\$9</b>
Roasted bell pepper, walnut, olives	
<b>Labneh</b> <input type="checkbox"/>	<b>CI\$9</b>
Greek yogurt, cream cheese, feta cheese, lemon zest, rose petal, herb oli	
<b>Baba Ganoush</b> <input type="checkbox"/>	<b>CI\$9</b>
Charred eggplant, garlic, preserved lemon	
<b>Mezze for Two</b>	<b>CI\$28</b>
Inspired by Middle Eastern cuisine. Features a selection of appetizers, dips and handmade pitas and bagels	

## SALADS

<b>Aria Salad</b> <input type="checkbox"/>	<b>CI\$10</b>
Mixed green salad, red onion, cherry tomato, zucchini, vinaigrette dressing	
<b>Tabbouleh</b> <input type="checkbox"/>	<b>CI\$13</b>
Parsley, cous cous, onion, tomato, mint, pomegranate molasses	
<b>Greek Salad</b> <input type="checkbox"/>	<b>CI\$15</b>
Feta cheese, heirloom tomato, cucumber, red onion, bell pepper, olive	

## PASTA

<b>Gnocchi Al Pesto</b> <input type="checkbox"/>	<b>CI\$20</b>
Handmade gnocchi, classic Genoa basil pesto	
<b>Oxtail Ravioli</b>	<b>CI\$23</b>
Handmade ravioli, parmigiano reggiano, balsamic vinegar, beef demi-glace	
<b>Tagliatelle Bolognese</b>	<b>CI\$21</b>
Egg yolk pasta, beef bolognese, parmigiano reggiano	

## PIZZA

Available Wednesday-Sunday

<b>Margherita</b> <input type="checkbox"/>	<b>CI\$14</b>
Tomato sauce, mozzarella fior di latte, Italian basil	

<b>Italiana</b>	CI\$19
Tomato sauce, mozzarella fior di latte, parma ham, arugula, parmigiano reggiano	
<b>Aria</b>	CI\$16
Tomato sauce, mozzarella fior di latte, spicy salami	
<b>Truffle</b> <input type="checkbox"/>	CI\$21
Mozzarella fior di latte, Italian black truffle, egg emulsion, shaved pecorino	

## MAINS

<b>Arroz Negro</b>	CI\$28
Squid ink bomba rice, seared shrimp, fried calamari, aioli, mojo picon	
<b>Eggplant Chermoula</b> <input type="checkbox"/>	CI\$24
Mediterranean spices, roasted eggplant	
<b>Mahi Mahi</b>	CI\$28
Pan-seared mahi-mahi, harissa, roasted almond, rose petal, yogurt	
<b>Octopus</b>	CI\$28
Grilled octopus, squid ink soffritto sauce, ajo blanco, chimichurri	
<b>Chicken Kebab</b>	CI\$22
All-natural chicken skewers, confit shallot, saffron and yogurt sauce, chicken demi-glace	
<b>Lamb</b>	CI\$20
Slow-cooked, grass-fed lamb, mechouia marinate, eggplant purée, pomegranate, lamb demi-glace	
<b>Tuna</b>	CI\$39
Yellowfin tuna, potato pave, pistachio crust, bell pepper sauce, confit cherry tomato, garlic aioli, tuna demi-glace, roasted veggies	
<b>Mediterranean Chicken</b>	CI\$26
All-natural roasted chicken, potatoes, piquillo peppers sauce, garlic aioli, chicken demi-glace	

## SIDES

<b>Mujadara</b> <input type="checkbox"/>	CI\$6
Lentil, rice, raisins, caramelised onion	

<b>Mediterranean Potatoes</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$6</b>
Olive oil, rosemary, garlic	
<b>Broccolini</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$8</b>
Grated halloumi, sumac, lemon	
<b>Roasted Vegetables</b> <span style="border: 1px solid green; padding: 0 2px;">v</span>	<b>CI\$6</b>
Mixed vegetables, romesco	
<b>Mashed Potatoes</b>	<b>CI\$7</b>
Butter, cream	
<b>Frites</b>	<b>CI\$7</b>
Thin French-style fries	

## STEAKS

<b>Boneless Ribeye</b>	<b>CI\$68</b>
14oz Niman Ranch aged 30-35 days, served with one side and sauce	
<b>New York Striploin</b>	<b>CI\$58</b>
12oz Niman Ranch aged 30-35 days, served with one side and sauce	
<b>Beef Tenderloin</b>	<b>CI\$47</b>
8oz grass-fed beef tenderloin, caramelised shallot, mashed potatoes, pepper sauce	
<b>Tagliata</b>	<b>CI\$39</b>
19oz grass-fed New York striploin, smoked potato, demi-glace	
<b>Steak Frites</b>	<b>CI\$36</b>
10oz grass-fed striploin, frites, butter	

Last updated: Fri 31 Jan, 2025