



ARIA Dinner Menu

Address: Harbour Walk

Phone: (345) 936 4795

Cuisine: Mediterranean

APPETIZERS

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

MEZZE

Mezze Plate	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

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

SIDES

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

DESSERTS

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

Last updated: Thu 04 Jan, 2024