



ARIA Dinner Menu

Address: Harbour Walk

Phone: (345) 936 4795

Cuisine: Mediterranean

APPETIZERS

Soup of the Day	CI\$9
Inspired by the Mediterranean	
Burrata v	CI\$15
Marinated tomato, basil, balsamic vinegar, olive oil	
Spanakopita v	CI\$14
Phyllo dough, spinach and feta filling, roasted bell pepper, yogurt dressing	
Fried Calamari	CI\$14
Garlic aioli	
Gambas al Ajillo	CI\$15
Seared shrimp, garlic, chilli flakes	
Kofta	CI\$16
Lamb meatballs, fava beans, pistachio crumble, preserved lemon, yogurt dressing	
Tuna Tartare	CI\$18
Local tuna, marinated cherry tomato, espelette chilly dressing, sourdough chips	
Jamon Iberico	CI\$25
Spanish Bellota ham, pan con tomate	

DIPS

Served with pita and bagel

Hummus v Vegan	CI\$9
Chickpea, garlic, tahini, paprika, lemon	

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

SALADS

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

PASTA

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

PIZZA

Available Wednesday-Sunday

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

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

MAINS

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

SIDES

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

Mediterranean Potatoes v	CI\$6
Olive oil, rosemary, garlic	
Broccolini v	CI\$8
Grated halloumi, sumac, lemon	
Roasted Vegetables v	CI\$6
Mixed vegetables, romesco	
Mashed Potatoes	CI\$7
Butter, cream	
Frites	CI\$7
Thin French-style fries	

STEAKS

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

Last updated: Fri 31 Jan, 2025