

Aria.

MEDITERRANEAN

DINNER

APPETIZER

✱ **Soup of the Day** ✱ 9
inspired by the mediterranean

Eggplant Chermoula 14
roasted eggplant, spiced cous cous, yogurt
sauce, pickled onion, almond flakes, herb oil

Gambas al Ajillo 15
marinated shrimp, garlic, chili flakes

Mussels 17
onion & garlic soffritto, cherry tomato,
white wine butter sauce

Tuna Tartare 18
yellowfin tuna, cherry tomato, rosemary oil,
citrus dressing, phyllo crackers

Kofta 16
lamb, fava beans, pistachio crumble,
preserved lemon, yogurt

Keskek 17
slow cook niman ranch beef cheek,
yogurt, smoked eggplant, pearl onion

Jamon Iberico 21
pimento goat cheese, piquillo,
anchovies, arugula, pan con tomate

MEZZE

Our version of a traditional Middle Eastern
selection of appetizers, with varying dips, local
vegetable preparations & homemade bagel.

\$24

DIPS

served with pita & bagel
Hummus 9
confit garlic, paprika powder

Muhammara 9
roasted bell pepper, walnut, olives

Labneh 9
yogurt, rose petal, herb oil

Baba Ghanoush 9
charred eggplant, garlic, preserved lemon

Trio of Dips 14
choice of three dips

SALADS

Aria Salad 10
local mix green, zucchini, carrot,
cucumber, cherry tomato, lemon

Tabbouleh 13
parsley, cous cous, onion, tomato,
mint, pomegranate molasses

Horiatiki 15
feta cheese, red onion, bell pepper, black
olive, heirloom tomato, cucumber

PASTA

Gnocchi al Pesto di Pra 20
homemade gnocchi, DOP pesto,
parmigiano reggiano

Ravioli di Coda 23
homemade oxtail ravioli, parmigiano reggiano,
beef demi-glaze, aceto balsamico di modena

MAINS

Arroz Negro 28
squid ink bomba rice, seared shrimp,
fried calamari, aioli, mojo picon

Ras el Hanout Cauliflower 24
roasted cauliflower, greek yogurt, fresh herbs,
tomato, cumin, turmeric, cardamom

Lampuga 28
pan seared mahi-mahi, harissa, almond,
rose petal, yogurt

Pulpo 28
grilled octopus, squid ink soffritto sauce,
ajo blanco, chimichurri

Bacalao 32
cod, squid ink batter, spinach,
green beans, beurre blanc, aioli

Chicken Kebab 22
chicken skewers, saffron yogurt sauce,
confit shallot, chicken demi-glaze

Mechouia Lamb 29
slow-cooked New Zealand grass fed lamb shank,
eggplant puree, pomegranate, lamb demi-glaze

Atún con Pimientos 39
yellowfin tuna, piperrada, pink peppercorn,
capers, tuna demi-glaze

Poulet à la Méditerranéenne 26
all-natural roasted chicken, potatoes, piquillo
peppers, garlic aioli, chicken demi-glaze

DRY AGED STEAKS

Niman Ranch aged 30 - 35 days

Boneless Ribeye 68
14 oz served with one side & sauce

New York Striploin 58
12 oz served with one side & sauce

STEAKS

Filetto Alla Griglia 47
8oz grass-fed beef tenderloin, caramelized
shallot, mashed potato, pepper sauce

Tagliata 39
10oz grass-fed New York striploin,
smoked potato, demi glaze

Steak-Frites 33
10oz CAB sirloin, french fries, provencal butter

SIDES

Mujadara 6
lentil, rice, caramelized onion

Mediterranean Potatoes 6
olive oil, rosemary, garlic

Broccolini 6
smoked halloumi, sumac, lemon

Mushroom 6
cremini, portobello & oyster mushroom,
cream, chicken demi-glaze

Roasted Vegetables 6
mixed vegetables, romesco

Pomme Purée 6
mashed potato, cream, butter