



## DINNER

### APPETIZER

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

**Burrata** 15  
marinated tomato, basil, balsamic vinegar, olive oil

**Spanakopita** 14  
phyllo dough, spinach & feta filling,  
roasted bell pepper, yogurt dressing

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

**Fried Calamari** 14  
garlic aioli

**Gambas al Ajillo** 15  
seared shrimp, garlic, chili flakes

**Kofta** 16  
lamb meatballs, fava beans, pistachio crumble,  
preserved lemon, yogurt dressing

**Tuna Tartare** 18  
local tuna, marinated cherry tomato,  
espelette chilly dressing, sourdough chips

**Jamon Iberico** 25  
spanish Bellota ham, pan con tomate

### MEZZE for 2

Aria Mediterranean Mezze platter, inspired by Middle Eastern cuisine, features a selection of appetizers, dips, and handmade pita & bagel.

28

12 per Additional Guest

### DIPS

served with pita & bagel  
**Hummus** 9  
chickpea, garlic, tahini, paprika, lemon

**Muhammara** 9  
roasted bell pepper, walnut, olives

**Labneh** 9  
Greek yogurt, cream cheese, feta cheese,  
lemon zest, rose petal, herb oli

**Baba Ghanoush** 9  
charred eggplant, garlic, preserved lemon

### SALADS

#### ADD ONS

chicken breast - 10 fish - 18 shrimp - 13 falafel - 9

**Aria Salad** 10  
mixed green salad, red onion, cherry tomato,  
zucchini pickles, vinaigrette dressing

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

**Greek Salad** 15  
feta cheese, heirloom tomato,  
cucumber, red onion, bell pepper, olive

### PASTA

**Gnocchi Al Pesto** 20  
handmade gnocchi,  
classic Genoa basil pesto

**Oxtail Ravioli** 23  
handmade ravioli, parmigiano reggiano,  
balsamic vinegar, beef demi-glaze

**Tagliatelle Bolognese** 21  
egg yolk pasta, beef bolognese,  
parmigiano reggiano

### MAINS

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

**Roasted Cabbage** 24  
cabbage, hummus, green apple,  
onion, roasted almond, black truffle dressing

**Mahi-Mahi** 28  
pan seared mahi-mahi, harissa,  
roasted almond, rose petal, yogurt

**Octopus** 28  
grilled octopus, squid ink soffritto sauce,  
ajo blanco, chimichurri

**Chicken Kebab** 22  
all-natural chicken skewers, confit shallot,  
saffron & yogurt sauce, chicken demi-glaze

**Lamb** 29  
slow-cooked Grass Fed lamb,  
mechouia marinate, eggplant puree,  
pomegranate, lamb demi-glaze

**Tuna Steak** 39  
yellowfin tuna, piperrada, pink peppercorn,  
capers, tuna demi-glaze

**Mediterranean Chicken** 26  
all-natural roasted chicken, potatoes, piquillo  
peppers sauce, 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

**Beef Tenderloin** 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** 36  
10oz Grass Fed Striploin, frites, provencal butter

### SIDES

**Mujadara** 6  
lentil, rice, raisins, caramelized onion

**Mediterranean Potatoes** 6  
olive oil, rosemary, garlic

**Broccoli** 8  
grated halloumi, sumac, lemon

**Mushroom** 8  
cremini, portobello, cream

**Roasted Vegetables** 6  
mixed vegetables, romesco

**Mashed Potato** 7  
butter, cream

**Frites** 7  
thin French style fries

ALL PRICES IN CAYMAN ISLANDS DOLLARS.  
16% GRATUITIES ARE AUTOMATICALLY  
ADDED TO YOUR BILL.