

# Aria.

## LUNCH

### 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

### DIPS

served with pita & bagel

**Hummus** 9  
chickpea, garlic, tahini, paprika, lemon

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

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

### SALADS

#### ADD ONS

**fish** - 18      **chicken breast** - 10  
**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

**Caesar Salad** 14  
romaine lettuce, caesar dressing, croutons,  
parmigiano reggiano, cantábrico anchovies

**Superfood Salad** 20  
beetroot hummus, chickpea, potato, spinach,  
marinated cabbage, zucchini, almonds,  
pickled cauliflower, cherry tomato,  
pita, crudite, citrus dressing

### PASTA

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

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

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

### MAINS

**Chicken Kebab** 18  
all-natural chicken skewers, confit shallot,  
saffron & yogurt sauce, chicken demi-glacé

**Lamb Kebab** 20  
ground lamb, harissa sauce,  
mixed salad & pita

**Mediterranean Chicken** 26  
all-natural roasted chicken, potatoes, piquillo  
peppers sauce, garlic aioli, chicken demi glaze

**Steak-Frites** 36  
10oz Grass Fed Striploin, frites,  
provençal butter

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

**Catch of the Day** MP  
ask your server for the available options,  
served with roasted vegetables

### SANDWICHES

**Aria Burger** 19  
grass fed beef, tomato jam, caramelized onion,  
mushroom, parmigiano fondue, garlic aioli, frites

**Chicken Shawarma** 17  
roasted chicken, harissa garlic aioli, tahini,  
onion, tomato, mixed salad

**Falafel Shawarma** 15  
chickpea, harissa garlic aioli, tahini,  
onion, tomato, mixed salad

### SIDES

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

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

**Broccolini** 8  
grated halloumi, sumac, lemon

**Roasted Vegetables** 6  
mixed vegetables, romesco

**Frites** 7  
thin French style fries

### DESSERT

**Tarta de Queso** 10  
Spanish cheesecake,  
salted toffee sauce

**Baklava Cigar** 10  
phyllo dough, pistachio,  
vanilla gelato

**Tiramisu** 10  
vanilla sponge,  
mascarpone mousse, coffee

**Gelato of the Day** 6  
1 scoop of Allora gelato or sorbet  
ask for the available flavors

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