

APPETIZER

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

Burrata 15
marinated tomato, basil, balsamic vinegar

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

Mussels 19
white wine, lemon, butter, onion,
garlic, basil, garlic bread

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 19
yellowfin tuna tartare, chickpea cracker,
espelette chilli dressing,
confit cherry tomato, green onion

Jamon Iberico 25
spanish Bellota ham, pan con tomate

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

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

SALADS

Aria Salad 10
mixed green salad, red onion, cherry tomato,
zucchini, 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

PIZZAS

Available from Wednesday to Sunday

Margherita Pizza 14
tomato sauce, mozzarella fior di latte, Italian basil

Italiana Pizza 19
tomato sauce, mozzarella fior di latte,
parma ham, arugula, parmigiano reggiano

MAINS

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

Eggplant Chermoula 24
mediterranean spices, roasted eggplant

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 39
yellowfin tuna, potato pave, pistachio crust,
bell pepper sauce, confit cherry tomato,
garlic aioli, tuna demi-glaze, roasted veggies

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

DINNER

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, butter

SIDES

Mujadara 6
lentil, rice, raisins, caramelized onion

Mediterranean Potatoes 6
olive oil, rosemary, garlic

Broccolini 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% GRATUITY IS AUTOMATICALLY
ADDED TO YOUR BILL.