



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

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, 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

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

MAINS

Eggplant Chermoula 24
mediterranean spices, roasted eggplant

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

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

PASTA

Gnocchi Al Pesto 20
handmade gnocchi, classic Genoa basil pesto

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

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

SIDES

Mujadara 6
lentil, rice, raisins, caramelized onion

Mediterranean Potatoes 6
olive oil, rosemary, garlic

Brocolini 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% GRATUITY IS
AUTOMATICALLY ADDED
TO YOUR BILL.