



## APPETIZER

✻ **Soup of the Day** ✻ 9

**Burrata** 16  
marinated tomato, basil, balsamic vinegar

**Saganaki** 16  
halloumi cheese, honey, brandy,  
zaatar cracker

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

**Stuffed Piquillo Pepper** 19  
braised beef round eye, spanish sauce

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

**Gambas al Ajillo** 16  
seared shrimp, garlic, chili flakes

**Fried Calamari** 16  
garlic aioli

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

**Jamón Ibérico** 25  
spanish Bellota ham, sourdough & tomato

## SALAD

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

**Tabbouleh** 14  
parsley, cous cous, onion, tomato,  
mint, pomegranate molasses

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

## 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

**Aria Trio** 15  
selection of three of our signature dips,  
served in a tasting portion

## PASTA & RICE

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

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

**Oxtail Ravioli** 25  
handmade ravioli, parmigiano reggiano,  
balsamic vinegar, beef demi-glaze

**Paella Mixta** 32  
calamari, shrimp, mussels, clams, chicken,  
chorizo, bomba rice, zaffron, samorreta

## MAIN

**Eggplant Chermoula** 24  
mediterranean spices, roasted eggplant

**Octopus** 31  
catalan spinach, almond, raisin, confit potato,  
paprika

**San Sebastian Red Snapper** 29  
roasted queen red snapper, sofrito,  
panadera potato

**Zarzuela** 36  
calamari, shrimp, lobster, piperrada sauce,  
citrus-squid ink cracker

**Chicken Kebab** 24 PITA & SALAD  
all-natural chicken skewers, confit shallot,  
saffron & yogurt sauce, chicken demi-glaze

**Mediterranean Chicken** 28  
all-natural roasted chicken, potatoes, piquillo  
peppers sauce, garlic aioli, chicken demi-glaze

**Braised Beef Short Ribs** 36  
spanish bourbon sauce, truffle mashed potato,  
roasted vegetables

**Mint Crusted Lamb Rack** 38  
slow-cooked New Zealand lamb,  
warm tabbouleh, goat cheese, crispy eggplant

## DRY-AGED CUTS

**Niman Ranch aged 30 - 35 days**

**Boneless Ribeye** 69  
14 oz served with one side & sauce

**New York Striploin** 65  
12 oz served with one side & sauce

## STEAKS

**Beef Tenderloin** 47  
8oz grass-fed beef tenderloin, caramelized  
shallot, mashed potato, pepper sauce

**Steak-Frites** 36  
10oz grass-fed Striploin, frites, butter

## SIDES

**Mujadara** 7  
lentil, rice, caramelized onion, raisins

**Mediterranean Potatoes** 7  
olive oil, rosemary, garlic

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

**Mushroom** 8  
cremini & portobello mushroom, cream

**Roasted Vegetables** 7  
mixed vegetables, romesco

**Mashed Potato** 7  
butter, cream

**Frites** 7  
thin French style fries

## FLAT BREAD

**Margherita** 14  
tomato sauce, mozzarella, Italian basil

**Honey Brie** 17  
brie, apricot, blueberry, honey, roasted almonds

**Mediterranean** 16  
tomato & garlic sauce, anchovies, crispy capers, arugula

**Lamb** 16  
pistachio, labneh, pistachio pesto, parsley, pepper sauce

ALL PRICES IN CAYMAN ISLANDS DOLLARS.  
16% GRATUITY IS AUTOMATICALLY  
ADDED TO YOUR BILL.