ARIA

Lunch Menu

Address: Harbour Walk
Phone: (345) 936 4795

Cuisine: Mediterranean

APPETIZERS

Soup of the Day **CI$9**

Inspired by the Mediterranean

Spanakopita V **CI$14**

Phyllo dough, spinach and feta filling, roasted pepper yogurt sauce

Eggplant Chermoula V **CI$14**

Roasted eggplant, spiced cous cous, yogurt sauce, pickled onion, almond flakes, herb oil

Gambas al Ajillo **CI$15**

Garlic and herb marinated shrimp

Kofta **CI$16**

Lamb, fava beans, pistachio crumble, preserved lemon, yogurt

Tuna Tartare **CI$18**

Yellowfin tuna, cherry tomato, rosemary oil, citrus dressing, chives, phyllo crackers

Jamon Iberico **CI$21**

Pimento goat cheese, piquillo, anchovies, pan con tomate

MEZZE

Mezze Plate **CI$24**

Our version of a traditional Middle Eastern selection of appetizers, with varying dips, local vegetable preparations and homemade bagel

DIPS

Hummus **CI$9**

Chickpea, garlic, tahini, paprika, lemon

Muhammara **CI$9**

Roasted bell pepper, walnut, garlic, cumin, olive oil

Labneh **CI$9**

Cream cheese, feta cheese, Greek yogurt, lemon zest, rose petal, herb oil

Baba Ganoush **CI$9**

Charred eggplant, garlic, preserved lemon

Trio of Dips **CI$12**

Choice of three dips

SALADS

Add ons: Falafel $9 / Shrimp $13 / Chicken $10 / Fish $18

Aria Salad V **CI$10**

Mixed green salad, pickled zucchini, carrot, radish, vinaigrette

Tabbouleh V **CI$13**

Cous cous, onion, tomato, parsley, mint, pomegranate molasses

Horiatiki V **CI$15**

Feta cheese, red onion, bell pepper, olive, heirloom tomato, cucumber

MAINS

Gnocchi Al Pesto di Pra V **CI$20**

Homemade gnocchi, DOP pesto, parmigiano reggiano aged 48 months

Ravioli Di Coda **CI$23**

Homemade oxtail ravioli, parmigiano reggiano, aceto balsamico di modena, beef demi-glaze

Arroz Negro **CI$28**

Squid ink bomba rice, seared shrimp, fried calamari, aioli, mojo picon

Lampuga **CI$28**

Pan seared Mahi, harissa, almond, rose petal, yogurt

Tagliata Di Tonno **CI$37**

Yellowfin tuna, piperrada sauce, peppercorn, capers, tuna sauce

KEBABS

Served with mixed salad and pita.

Chicken Kebab **CI$18**

Saffron and yogurt sauce

Lamb Kebab **CI$20**

Ground by hand ‘Adana’, harissa sauce

IZGARA

Served with mixed salad and pita.

Octopus **CI$25**

Cherry tomato, spring onion, chimichurri

SHAWARMA

Chicken **CI$17**

Harrisa garlic aioli, tahini, onion, tomato

Falafel V **CI$15**

Chickpea, harrisa garlic aioli, tahini, onion, tomato

SIDES

Mujadara V **CI$6**

Lentil, rice, caramelized onion

Mediterranean Potatoes V **CI$6**

Olive oil, rosemary, garlic

Broccolini V **CI$6**

Shaved halloumi, sumac, lemon

Roasted Vegetables V **CI$6**

Mixed vegetables, romesco

DESSERTS

Tarta de Queso **CI$10**

Spanish cheesecake, salted toffee sauce

Baklava Cigar **CI$10**

Phyllo dough, pistacchio

Millefoglie al Cioccolato **CI$10**

Chocolate mousse, hazelnut gelato, hazelnut

Coupe de Colonel **CI$10**

Lemon sorbet, mint, ecoSpirits Tried & True vodka

Last updated: Thu 04 Jan, 2024