



# SEA SALT

## BEEF CARPACCIO 36

Arugula | Toasted Nuts | Parmesan Crisp |  
White Balsamic Dressing

## OCTOPUS TOSTADA 34

Spiced Grilled Octopus | Refried  
Beans | Cilantro Aioli

## SUN DRIED TOMATO CREAM SOUP 32

Diced Lobster | Goat Cheese |  
Burnt Leeks Oil

## STARTERS

### SEA MOSS <sup>GF</sup> 32

Farm Green Leaves | Red Onion | Carrots | Radish | Citrus  
Segment | Sesame Seed | White Balsamic Vinaigrette  
Herb Crusted Shrimp 16

### TUNA TARTAR 44

Pickled cucumber | Avocado |  
Tangerine vinaigrette

### SALMON CAKES 40

Coconut Tartar Sauce | Mango  
Relish | Sriracha Aioli

### SEA SCALLOPS 36

Green Peas Puree | Dill Provençal  
Crumbs

### SHRIMP CEVICHE <sup>GF</sup> 40

Lime Juice, | Tomato | Mango | Red  
Onion | Avocado | Corn | Bacon

## FROM THE LAND & OCEAN

### FETA CHEESE AND TOMATO RISOTTO <sup>GF</sup> | V

48

Confit tomatoes | Parmesan Cheese

### ORANGE INFUSED CHICKEN BREAST

68

Mashed Potatoes | Orange Sauce | Roasted  
Brussel Sprouts | Beet Polenta

### BEEF FILLET <sup>GF</sup>

82

Mashed Potatoes | Mushroom Demi-Glace |  
Grilled Asparagus | Chimichurri

### BRAISED SHORT RIB

74

Orange Scented Carrot Puree | Boulangère  
Potatoes Confit Shallots | Porto Demi-Glace

### LONG BONE PORK CHOP <sup>GF</sup>

72

Mashed Sweet Potatoes | Braised Seasonal  
Veggies & Bacon | Casino Butter

### GROUPER FILLET

72

Shrimp "Bolognaise" | Plantain Puree | Parmesan  
Beurre Blanc | Basil Oil

### SHRIMP AND ASPARAGUS FETTUCCINE

60

Alfredo Sauce, Pesto Coulis

### GRILLED WHOLE LOBSTER

96

Garlic Butter | Chimichurri | Coconut White Rice  
| Grilled Vegetables

## SIDES

20

### GRILLED ASPARAGUS

### CRISPY BRUSSELS SPROUTS

### PARMESAN MASHED POTATOES

### STREET CORN

Cilantro | Chipotle Aioli | Parmesan

### MAC N' CHEESE

Cheddar | Parmesan

**GF: Gluten Free | V: Vegetarian Available**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
All prices are in BZD and include 10% service charge and 12.5% local taxes.



## Beverage

### APERITIFS

#### PASSION SPRITZ

26

Passion Fruit Liqueur | Aperol | Sparkling Wine | Soda Water

#### MANGO BELLINI

26

Mango Purée | Sparkling Wine

#### HONEY ROSEMARY GIN TONIC

24

Rosemary Gin | Local Honey | Tonic Water | Mixed Fruits

### CORDIALS

#### ESPRESSO MARTINI

24

Cardamom Infused Vodka | Homemade Coffee Liqueur | Espresso | Cinnamon Powder

#### CARAMEL MARTINI

24

Vodka | Homemade Coffee Liqueur | Caramel

#### RUM ALEXANDER

26

Spice Infused Rum | Homemade Irish Cream Liqueur | Fresh Cream | Nutmeg Powder

### HAND CRAFTED LIQUEURS

24

COFFEE

IRISH CREAM

ALMOND

PASSIONFRUIT

BANANA

### SIGNATURE COCKTAILS

BALLROOM SPRITZ	26
SPICY PINEAPPLE MARGARITA	26
COCO BANANA	26
GIN GIN MULE	26
LONG ISLAND SPICED TEA	36
COCONUT MOJITO	26
PASSIONFRUIT MOJITO	26
CARIBBEAN BULLFROG	40

CURATED  
DINING  
EXPERIENCES



DRINK, DINE  
AND SAVOR  
AT ALAIA BELIZE



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