



FEDU = CELEBRATE AT ALAIA BELIZE!

Prix Fixe Menu Package - USD 65/BZD 130

Features a selection of 1 first course, 1 second course, 1 side & 1 beverage (soft drink/beer/glass of wine)

First Course

RAW

Beef Carpaccio
Garden greens, nuts, white balsamic dressing

This is not a ceviche
Roasted hearts of palm, artichokes, mushrooms, tiger's milk

Lionfish Tiradito
Pineapple aguachile, apple, red fruits

Tuna Tartar
Tuna, mustard dressing, avocado

Queen Snapper Ceviche
Black recado, radish cream, pickled cucumber

APPETIZER

Feta cheese & tomato bruschetta
Sourdough bread, pesto, balsamic glaze

Provoleta
Baked provolone cheese, tomato jam

Salmon cakes
Coconut tartar sauce, mango relish, chipotle dressing

Sundried tomato cream soup
Shrimp, goat cheese, burnt leeks oil

GREENS

230 Greek salad
Tomato, cucumber, onions, feta cheese, olives

The Greenhouse
Garden greens, pecans, dehydrated strawberries, goat cheese, Merlot vinaigrette

Second Course

MAINS

Fettuccine aglio olio
Garlic olive oil, cherry tomatoes, chilli pepper flakes

Oxtail ravioli
Bordelaise sauce, braised oxtail ravioli

Shrimp and asparagus risotto
Parmesan cheese, basil

Mushroom Risotto
Black truffle, parmesan cheese

Grouper, Shrimp Ragout
Plantain, parmesan beurre blanc sauce, basil infused olive oil

Chicken breast
Rosemary infused, grilled corn dairy

Duck magret
Spiced tamarind mole, roasted sweet potato

Rack of lamb
Herb crusted, charred eggplant

Short rib
Braised, orange infused carrot purée

Long bone pork chop
Bourbon butter

Beef tenderloin
Butter seared

SIDES

Rustic mashed potatoes

Mac & Cheese

Orange infused carrot purée

Parmesan truffle fries

Price includes 12.5% GST and 10% Service charge. Price not combinable with any other offers or menus.

GF: Gluten Free | V: Vegetarian available

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.