

TERRACE BAR

DAILY 5pm-10pm

SNACKS & STARTERS

GUACAMOLE 11 / 22

Fire Roasted Salsa | Sour Cream | Tortilla Chips
Vegetarian, Dairy

HUMMUS TRIO | V 12 / 24

Traditional | Chipotle | Spinach | Belizean Flat Bread
Vegan, Gluten, Contains Nuts

COCONUT SHRIMP 20 / 40

Piña Colada Sauce | Pineapple Salsa | Cilantro | Lime |
Gluten

SPICY WINGS 14 / 28

Chayote & Carrot Stick | Scallion | Ranch and Blue
Cheese Dressings | Choice of Buffalo Sauce or Spicy Jerk

THE HOUSE SPECIAL

BELIZEAN STYLE SHRIMP CEVICHE GF 19 / 38

Tomato | Red Onion | Cucumber | Cilantro | Lime |
Olive Oil | Marie Sharp's Hot Sauce | Tortilla Chips
Shellfish

GREENS

WATERMELON SALAD GF 13 / 26

Fresh Mint | Feta Cheese | Kale | Cucumber | Cherry
Tomato | Red Onion | White Balsamic Vinaigrette |
Spiced Pumpkin Seed Vegan

CAESAR SALAD 13 / 26

Romaine Lettuce | Parmesan | Croutons | Creamy
Dressing Vegan
Chicken 5 / 10 | Shrimp (5 pc) 8 / 16 | Fish Filet 10 / 20

ALAIA GARDEN SALAD GF 11 / 22

Mixed Greens | Garden Vegetables Vegan
Chicken 5 / 10 | Shrimp (5 pc) 8 / 16 | Fish Filet 15 / 25
Dressing - Choose one:
Balsamic | Herb Vinaigrette | Ranch

BIGGER BITES

FOCACCIA SANDWICH 11 / 22

Garlic Roasted Mushroom | Balsamic Glazed Zucchini |
Cured Tomato | Herbal Goat Cheese | Arugula |
Caramelized Onions Vegetarian
Beef Tenderloin 15 / 25

PLANTAIN CURRY GF | V 19 / 38

Curry | Coconut | Corn | Edamame | Cilantro | Coconut
Rice Vegan

CAULIFLOWER RISOTTO GF | V 18 / 36

Edamame | Roasted Corn | Scallions | Roasted Mushroom
| Slow Roasted Tomato Vegetarian/Vegan

ALAIA SIGNATURE BURGER 18 / 36

Chili Candied Bacon | Mozzarella Cheese | House Made
Pickles | Roasted Garlic Aioli | Side of Fries Gluten
Side - Choose one:
Sweet Potato Fries | French Fries | Salad
Truffle-Parmesan Fries 2 / 4

CHICKEN STEW QUESADILLA 14 / 28

Pepper Jack | Onion | Sour Cream | Roasted Tomato Salsa
| Guacamole

GRILLED CHICKEN BREAST 17 / 34

Chimichurri | Cajun Roasted Potatoes

SALMON AND ZUCCHINI FETTUCCINE 24 / 48

Alfredo Sauce | Pesto Coulis Gluten

QUEEN SNAPPER 27 / 54

Papaya Relish | Coconut Rice | Garden Greens Salad

BEEF FLANK STEAK FAJITAS 25 / 50

Bell Peppers & Onions | Pico de Gallo | Roasted Salsa |
Refried Beans | Flour Tortillas

WHEN IN BELIZE...

BELIZEAN STYLE CHICKEN STEW 18 / 36

Rice & Beans | Plantain | Garlic Bread | Onion Sauce |
Habanero | Cilantro

BELIZEAN SERÉ 28 / 56

Snapper | Coconut Broth | Plantain | Cocoyam |
Okra | Habanero | Cilantro

Please inform our staff of any allergies or dietary restrictions you may have. Many of our dishes can be adjusted to accommodate your special dietary needs.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
All prices are listed in both USD and BZD. The prices do not include a 10% service charge and 12.5% GST.

DESSERTS

8 / 16

APPLE CRUMBLE

Apple Tart | Vanilla Ice Cream

COCONUT PANNA COTTA

Mango Cremieux | Coconut Crumble | Lime & St. Germain Liquor Infusion Vegan

RED VELVET GATEAUX

Red Velvet Joconde Sponge | Cream Cheese Mousse | Mango Coulis Seasonal Fruits

EDAM CHEESE TRES LECHES

Vanilla Sponge | Edam Cheese and Cream Cheese Filling | Caramel Syrup | Whipped Cream

CRAFTED ICE CREAM

Single 6/12 Double 8/16

Assorted Flavors

SIGNATURE COCKTAILS

Ballroom Spritz	14 / 28
Spicy Pineapple Margarita	15 / 30
Coco Banana	14 / 28
Gin Gin Mule	14 / 28
Long Island Spiced Tea	15 / 30
Coconut Mojito	14 / 28
Passionfruit Mojito	14 / 28

CRAFT ICED TEAS

5 / 10

PASSION FRUIT | DRAGON FRUIT | MANGO

COLD PRESSED JUICES

5.5 / 11

WATERMELON | COCONUT WATER

SODAS

3 / 6

COKE DIET | COKE | SPRITE | FANTA

6 | 12

RED BULL

WATER

ALAIA WATER 2.5 | 5

SAN PELLEGRINO SPARKLING 250ML 5 | 10

SAN PELLEGRINO SPARKLING 750ML 10 | 20

AQUA PANNA STILL 750ML 10 | 20

**CURATED
DINING
EXPERIENCES**



**DRINK, DINE
AND SAVOR
AT ALAIA BELIZE**

