

TERRACE BAR

DAILY 12pm – 5pm

SNACKS & STARTERS

GUACAMOLE GF	24
Fire Roasted Salsa Sour Cream Tortilla Chips	
HUMMUS TRIO V	30
Traditional Chipotle Spinach Belizean Flat Bread	
CONCH FRITTERS	32
Chipotle Aioli Papaya Mojito Salsa	
COCONUT SHRIMP	48
Piña Colada Sauce Pineapple Salsa Cilantro Lime	
LOBSTER CEVICHE	70
Lime Juice Tomato Coconut Tiger's Milk Red Onion Corn	
SPICY WINGS GF	32
Chayote & Carrot Stick Scallion Ranch and Blue Cheese Dressings Choice of Buffalo Sauce or Spicy Jerk Sauce	
TORTILLA SOUP	30
Tomato Corn Tortilla Fried Chile Ancho Avocado Pork "Chicharron" Cheese	

GREENS

WATERMELON SALAD GF	32
Fresh Mint Feta Cheese Kale Cucumber Cherry Tomato Red Onion White Balsamic Vinaigrette Spiced Pumpkin Seed	
CAESAR SALAD	32
Romaine Lettuce Parmesan Croutons Creamy Dressing Chicken 12 Shrimp (5 pc) 20 Fish Filet 24	
KACHUMBARI SALAD GF	36
Seared Tuna Lime Carrot Tomato Cilantro Red Onion Cucumber Olive Oil	
ALAIA GARDEN SALAD GF	28
Mixed Greens Garden Vegetables Chicken 12 Shrimp (5 pc) 20 Fish Filet 24 Dressing - Choose one: Balsamic Herb Vinaigrette Ranch Chipotle Ranch	

FLAT BREADS

SHRIMP	44
Garlic Chimichurri Chili Bacon Mozzarella Tomato Sauce	
TUNA	48
Jalapeño Cilantro Chipotle Aioli Sesame Seed Avocado White Truffle Ponzu Aioli	
 DIAVOLO	28
Tomato Sauce Mozzarella Pepperoni Kalamata Olives Chili Flakes	
BACON	32
Tomato Sauce Caramelized Onion Blue Cheese Scallion Bell Peppers Mozzarella	

BIGGER BITES

FOCACCIA SANDWICH	28
Garlic Roasted Mushroom Balsamic Glazed Zucchini Cured Tomato Herbal Goat Cheese Arugula Caramelized Onions Beef Tenderloin 14	
ALAIA SIGNATURE BURGER	42
Chili Candied Bacon Mozzarella Cheese House Made Pickles Roasted Garlic Aioli Side of Fries Side - Choose one: Sweet Potato Fries French Fries Salad Truffle-Parmesan Fries 4	
CHICKEN STEW QUESADILLA	32
Pepper Jack Onion Sour Cream Roasted Tomato Salsa Guacamole	
PLANTAIN CURRY GF V	48
Curry Coconut Corn Edamame Cilantro Coconut Rice	
CAULIFLOWER RISOTTO GF V	44
Edamame Roasted Corn Scallions Roasted Mushroom Slow Roasted Tomato	
TUNA "CARNITAS" TACOS	48
Cajun spiced tuna Pineapple and coriander Relish Coriander and Avocado	
SHRIMP AND ASPARAGUS FETTUCCINE	60
Alfredo Sauce Pesto Coulis	
BEEF FLANK STEAK FAJITAS	64
Bell Peppers & Onions Pico de Gallo Roasted Salsa Refried Beans Flour Tortillas	
CASHEW CRUSTED QUEEN SNAPPER	72
Papaya Sauce Slow Cured Tomato Butternut Squash Purée Bok Choy Beet	
GRILLED WHOLE LOBSTER	96
Garlic Butter Chimichurri Coconut White Rice Grilled Vegetables	

WHEN IN BELIZE...

BELIZEAN STYLE SHRIMP CEVICHE GF	44
Tomato Red Onion Cucumber Cilantro Lime Olive Oil Marie Sharp's Hot Sauce Tortilla Chips	
CONCH CEVICHE GF	44
Tomato Red Onion Cilantro Lime Tortilla Chips	
BELIZEAN STYLE CHICKEN STEW	44
Rice & Beans Plantain Garlic Bread Onion Sauce Habanero Cilantro	
BELIZEAN SERÉ	68
Snapper Coconut Broth Plantain Cocoyam Okra Habanero Cilantro	

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.

DESSERTS

- PAIN PER DU** **18**
Buttery Brioche | Chocolate & Coffee Sauce | Chocolate Crumble | Vanilla Ice Cream
- TROPICAL TIRAMISU** **18**
Rum & Fruit Syrup | Apple Coulis | Coconut Shaves | Coconut Crumble
- RED VELVET GATEAUX** **18**
Red Velvet Joconde Sponge | Cream Cheese Mousse | Mango Coulis | Vanilla Ice Cream | Seasonal Fruits
- EDAM CHEESE TRES LECHES** **18**
Vanilla Sponge | Edam Cheese and Cream Cheese Filling | Caramel Syrup

SIGNATURE COCKTAILS

- Ballroom Spritz 30
- Spicy Pineapple Margarita 30
- Coco Banana 30
- Gin Gin Mule 26
- Long Island Spiced Tea 36
- Coconut Mojito 30
- Passionfruit Mojito 30
- Caribbean Bullfrog 40

CRAFT ICED TEAS

- 10
PASSION FRUIT | DRAGON FRUIT | MANGO

FRESH JUICES

- 12
ORANGE | WATERMELON | PINEAPPLE

SODAS

- 7
COKE DIET | COKE | SPRITE | FANTA
- 20
RED BULL

WATER

- 5
Bottled Water
- 25
San Pellegrino Sparkling
- 25
Aqua Panna Still

**CURATED
DINING
EXPERIENCES**



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



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