

SALADS

CAESAR

Romaine lettuce, Parmesan cheese, croutons with garlic and parsley butter, and olive oil

\$140

TOMATO & AVOCADO

Cucumber, red onion, olive oil, apple cider vinegar, toasted pumpkin seeds, cilantro, and pesto

\$180

RAW BAR*

CEVICHES

VEGAN

Mushrooms, red onion, cucumber, yellow chili pepper, lime juice, olive oil, corn, sweet potato, cilantro, and wakame seaweed

\$180

PERUVIAN 7 oz

Fish and shrimp marinated in leche de tigre and lime juice. With red onion, cucumber, cilantro, sweet potato, and yellow corn

\$300

MIXED 8 oz

Fish, octopus, and shrimp with lime juice, red onion, tomato, cilantro, and avocado

\$320

COCONUT 4 oz

Fish, red jalapeño chili, red onion, cucumber, mango, coconut milk, olive oil, and cilantro

\$280

CATCH OF THE DAY

TIRADITO 4 oz

Red onion, green serrano chili, cucumber, cherry tomatoes, olive oil, and house sauce

\$260

TUNA TIRADITO 4 oz

Seared with sesame, ginger, red jalapeño chili, cherry tomatoes, red onion, cucumber, and ponzu sauce

\$320

TUNA TARTARE 4 oz

Avocado, cucumber, red onion, cilantro, sesame seeds, and soy sauce with lime

\$190

TUNA TOSTADAS 2 pcs

Blue corn tostadas with caramelized onion, chipotle dressing, cilantro, avocado, and lime

\$160

HOUSE TOSTADA 1 pc

Fish marinated in lime juice, chipotle dressing, wakame seaweed, onion, cucumber, soy sauce with lime, and avocado

\$190

WHITE TOSTADA 1 pc

Fish pickled in lime juice, pickled red onion, cooked lentils, wheat, avocado, sesame oil, and cilantro

\$160

AGUACHILE 7 oz

Shrimp marinated in lime juice and chiltepín chili, with red onion, cucumber, cilantro, and olive oil

\$300

Sauce to choose:

GREEN

BLACK

TACOS 1 pc

Served on a corn tortilla

AREIA

Mesquite-grilled octopus, shrimp, poblano chili, beans, and mozzarella cheese. Served with pico de gallo, avocado, avocado sauce, and lime

\$95

BEEF TENDERLOIN

With avocado, crispy shredded potatoes, and avocado sauce

\$95

MESQUITE-GRILLED OCTOPUS

With mushrooms, goat cheese, pesto, avocado sauce, and lime

\$95

SHRIMP

Grilled with Gouda cheese, bacon, bell peppers, onion, avocado, pico de gallo, and avocado sauce

\$95

PASTAS & RICE

RAVIOLI 6 pcs

In corn cream sauce, infused ancho chili oil, tortilla ash, and spinach

\$280

GRILLED SEAFOOD RISOTTO 5 oz

Octopus, shrimp, and fried squid with arborio rice, cream, yellow corn, Parmesan cheese, red onion, cilantro, and lemon

\$360

PAPPARDELLE

FRUTTI DI MARE 5 oz

Squid, shrimp, mussels, garlic, basil, vaccari, white wine, Grana Padano cheese, and basil

\$390

All our prices include taxes. The tip is not mandatory. Prices in Mexican pesos. The weight of the proteins is prior to cooking. ** Areia neither recommends nor takes responsibility for meats requested 3/4 or well cooked. * The consumption of raw products is under the responsibility of who requests it SSA. AREIA-281124

PIZZAS

MARGHERITA Tomato, mozzarella cheese, fresh basil, garlic, and olive oil	\$240	SEAFOOD Sautéed shrimp, octopus, and squid with peppers, crushed chili, tomato, mozzarella cheese, and garlic oil	\$360
AVOCADO Tomato, avocado, arugula, pesto and garlic oil	\$300	BURRATA Tomato, burrata cheese, garlic oil, pesto, and arugula	\$380
SAUSAGE Tomato, mozzarella cheese, serrano chili, Italian sausage, garlic, and fresh oregano	\$340		

ENTRÉES

Served with arugula salad, tomato and olive oil

GRILLED OCTOPUS 7 oz	\$480	LOCAL CATCH OF THE DAY per kg	\$950
JUMBO SHRIMP 7 oz	\$520	To choose: • Grilled • Fried • Wood-fired oven	Preparations: • Zarandeada sauce • Garlic and ají panca mojo • Oregano vinaigrette • Lemon butter

CHIMICHURRI CHICKEN 11 oz Grilled, served with chimichurri sauce, French fries, and charred lemon	\$240	BEEF TENDERLOIN 8 oz Grilled, topped with beef jus, served with roasted squash and a mixed greens salad	\$720
RIB EYE 11 oz Grilled, served with French fries, cilantro, and roasted onions	\$600		

SIDES

MASHED POTATOES	\$90	GRILLED VEGETABLES	\$140
GREEN BEANS	\$90	GRILLED ASPARAGUS	\$180
HOUSE SALAD	\$90		

DESSERTS

ICE CREAM Chocolate or vanilla	\$90	CHOCOLATECAKE	\$190
LEMON PIE ICE POP	\$110	WATERMELON GRANITA	\$180