

TAPAS

CONCH CEVICHE – 24

Lime Citrus marinated Seafood with Tomato, Onions, and Cucumber & Carrots, served with Tortilla Chips

DAPAS BRAVAS 14

Fried Potato “Noodles” with Spicy Garlic Aioli

AJI SLIDERS 24

Four Seasoned Ground Beef Sliders, Fresh Buns with our Spicy Sauce

ALBONDIGAS 22

Spanish Style Seasoned Beef Meatballs simmered in Red Wine Tomato Sauce over Coconut Rice

CALAMARI ANDALUZA - 26

Fried Calamari, Cilantro Aioli & House Marinara

THAI SHRIMP BITES - 24

Deep Fried Lobster tossed in a Special Sweet Chili Sauce

GAMBAS AL AJILLO – 28

Shrimp Simmered in Olive Oil, Garlic & Chili Peppers, Crostini

QUESITO FRITO - 16

Austrian Fried Cheese, Garlic Aioli & House Marinara

SALAD

ENSALADA GREIGO - 20

Tomato, Cucumber, Onion, Watermelon, Feta Cheese, Mint-Lime, Olive Oil Dressing

COCONUT SEAFOOD SOUP 28

Seasonal Seafood and Vegetables with Coconut Milk and Cilantro

ENTRÉE

SEAFOOD COCONUT CURRY- 42

Your choice of Shrimp, Fish, or Conch in Curry Sauce, Coconut Rice, Steamed Vegetables

PAELLA MIXTA - 46

Shrimp, Chicken, Italian Sausage, Vegetables, Spanish Saffron Rice

PESCADO A LA PLANCHA - 44

Grilled Fish Fillet of the Day, served with Grilled Vegetables and a Side of Salad.

CHICKEN CORDON BELIZE - 38

Baked Breaded Chicken Breast stuffed with Ham & Mozzarella, Tangy Béchamel Sauce, Mashed Potatoes, Steamed Veggies

PASTA ARABIATTA - 36

Penne Pasta in our Spicy Tomato Sauce, Onions, Peppers, Garlic & Capers, Spicy Italian Sausage
Add –Chicken, Meatballs, Shrimp

BELIZEAN STEAK 60

Tender Belizean steak with Creamy Mushroom Sauce, Mashed Potatoes, with a Side Green Salad

PAELLA BELIZE 50

Calamari, Shrimp, Fish, Conch, Vegetables, Spanish Saffron Rice

PAELLA VEGETAL 36

Sauteed Fresh Vegetables, Tofu, Garbanzos, Spanish Saffron Rice

POLLO PICCATTA 34

Chicken Breast Sautéed in White Wine Garlic Caper Citrus Sauce, Coconut Rice, Side Salad

AJI BAR Specialty Drinks

Amaretto Sour \$16

Amaretto, sweet & sour; sugar on the rim

Caribbean Romance \$16

Dark rum, Amaretto, orange juice, splash of grenadine

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Coco Loco \$18

Gin, mint, coconut cream & dark rum

Coconut Melon Fizz \$16

Coconut rum, melon Liqueur, lime & triple sec

Cosmo-Jito \$22

Vodka, mint, lime-juice, & cranberry juice

Cosmopolitan \$22

Vodka, lime-juice, orange liqueur, cranberry juice

Green Diamond \$16

Coconut rum, blue curaçao, pineapple & orange juice

Key lime Martini \$22

Absolute vodka, lime juice, sugar & whip cream; blended

Margarita \$24

Tequila, fresh squeezed lime juice & triple sec

Malibu Bay Breeze \$16

Coconut rum, cranberry juice, pineapple juice

Mojito \$16

A Caribbean classic! Rum, mint, lime-juice

Piña Colada \$22

Coconut rum, pineapple juice, coconut cream, milk & then blended; served with pineapple

Purple Parrot \$24

Rum, Baileys, coconut cream & pineapple juice; served with pineapple

Rum Punch \$14

Our version of the island favorite rum drink

Sangria \$20

Red or white wine, whisky, vodka, rum, fruit juices & fresh cut fruit pieces

Strawberry Madness \$24

Strawberry juice, Baileys, vodka & coconut cream

Zombie \$20

White & dark rum, Amaretto, pineapple & orange juice

All Prices in Belize Dollars



RED WINES

Santa Rita 120 Merlot

Chile \$75 / \$19

Intense ruby-red colored wine, with fruity aromas reminiscent of blackberry and ripe raspberry with toasted notes and a delicate finish. It has great volume and elegance. It is well-balanced in acidity and soft tannins developing a fresh, juicy and persistent finish.

Food Pairings: Pasta, White Meats, Cheeses

Ironstone Cabernet Sauvignon

California \$115

Rich and complex, but still easily approachable. Its dark cherry and toasted oak aromas lead into juicy black currant, raspberry and dark cherry flavors. The luscious, well balanced wine has a sweet middle palate that finishes with a toasty oak component.

Food Pairings: Steak, BBQ, Hamburger, Hard Cheeses

Alamos Malbec

Argentina \$117 / \$29

This Malbec presents a deep, opaque violet color. The nose is intense & complex, ripe black fruits, sweet spice, a touch of violets. Sweet & supple mouth feel, blackberry & cassis flavours mingled with spicy black pepper.

Food Pairings: Pork, Steak, Bold Cheeses

Marques de Caceres Rioja

Spain \$105

Dark, ruby red colour. Dense bouquet combining toasted notes, tobacco, hint of spice. Good structure with nice complexity in the mouth where mature fruit flavours give way to a touch of roasted coffee, chocolate & sweet spice

Food Pairing: Pizzas, Tomato Based Pasta Dishes

Casadonoso Reserva Cabernet Carmenerere

Chile \$89 / \$22

Prickly green-leaning aromas of mint, eucalyptus and bell pepper lead to a full & fair palate. Black fruit flavors backed by rosemary. From start to finish, minty & herbal.

Food Pairings: Grilled Red Meats, Mature Cheeses

Ruffino Chianti

Italy \$90

Bright, fresh, and direct, with cool, crisp red berry flavours. Medium bodied, forward wine with supple background tannins and a clean finish.

Food Pairings: Pasta, Pizza, Lasagna

Feudo Maccari Maharis Syrah

Sicily 2013 \$169

This lush dense Syrah opens with dark fruit, scorched earth and bay leaf aromas. The round dense palate offers ripe blackberry jam, sandalwood and black pepper alongside pliant tannins with a long rich finish.

Food Pairings: Lobster, Pork Tenderloin, Beef Stews

Adobe Reserva Cabernet Sauvignon Organic

Chile \$79

A deep red colour, with blackcurrant-dominated aromas and a touch of chocolate on the finish. Good structure and sweet tannins leading to a smooth persistent finish.

Food Pairings: Hearty Meat Dishes

Espíritu de Chile Intrépido Reserva

Carmenère

Chile \$72

This Carménère has a deep cherry red color. Nose highlights the aromas of strawberry, pepper and cloves. In the mouth it is balanced, vertical and juicy. Carmenerere fans will love.

Food Pairings: Spicy Beef & Chicken Dishes, Curries

Lapostolle Cuvee Alexandre Cabernet

Chile \$149

This Chilean Cabernet is big and rich with layered tannins. Intense and deep red color with purple edges.

Expressive with cassis and black currant aromas, chocolate & dark spices. Elegant with round and persistent tannins, fresh cherry with a light toast flavour.

Food Pairings: Steak, Braised Beef Dishes

Prices in Belize Dollars and include 12.5% GST



WHITE WINES

Tres Medallas Chardonnay

Chile \$64 / \$16

Gold in color, clean and bright. Fresh on the nose, presents notes of pineapple, honey, ripe peaches with soft touches of citrus.

Villa Mura Pinot Grigio

Italy \$94 / \$23

Straw color, fruity bouquet and subtle fresh flavour. The bouquet is very delicate. Balanced taste and impeccably fresh and fruity.

Santa Rita Sauvignon Blanc 120

Chile \$75 / 19

Crisp and refreshing, the fruity aroma of citrus blossoms and peaches is well balanced by delicate herbal undertones. Light and zesty, this Sauvignon Blanc is fresh with a pleasantly lingering finish. Try with seafood or lighter dishes.

Alamos Torrontes Mendoza

Argentina \$96

Lively notes of citrus and peach crisp and extraordinarily fragrant. Striking floral aromas of orange and jasmine blossom. This wine is light and fresh on the palate with excellent balance. Finishes with bright crisp acidity.

Ruffino Pinot Grigio Lumina

Italy \$99

Medium bodied white wine with plenty of pizzazz. Notes of meadow flowers, pear & golden apple. Citrus hints with an effervescent minerality that lingers in the finish, along with notes of lemon peel.

Aveleda Alvarinho

Portugal \$96

Ripe and creamy, straw color, intense harmonious wine. Fine fruitiness, citrus, ripe apple & pear flavours balanced by a mineral texture and acidity. Refreshing start with fruity aftertaste.

Alamos Chardonnay

Argentina \$81

Straw color with tropical fruity nose, offers layers of tropical fruit, apple, vanilla & citrus blossom. Notes of pear and fig balanced by caramel, toast, sweet spice. Clean fresh finish.

ROSE

Marques de Caceres Rose \$84

Charming, lively bouquet with pleasant notes of strawberries and blueberries. An exquisite Rose that will delight your taste buds at any time of the day.

CHAMPAGNE

Segura Viudas Reserva Heredad Brut

Spain \$150

This Cava beholds a good fruit intensity on the palate and a long slightly yeast finish.

Grandial Blanc de Blancs Brut

France \$99

An elegant sparkling wine with fine bubbles and fresh palate. Clean, refreshing and totally dry.

SANGRIA

Our inhouse Red Wine Sangria made with a lengthy list of liquors, Jack Daniels, Dark & Light Rums, & Vodka with a fruity component and garnished with fresh fruit.
By the Glass \$20 By the Pitcher \$65

Prices in Belize Dollars and include 12.5% GST