

Aviles

32 Avenida Menendez in Hilton Hotel 32084-3644 · +19048292277 · Updated: Jan 14, 2026

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APPETIZERS 9

Seared Scallops	\$11.00
cilantro lime vinaigrette and plantain chips	
Shrimp & Chorizo	\$10.00
a generous portion of shrimp quickly sautéed with extra virgin olive oil artichoke hearts and chorizo with lemon butter	
Peruvian Style Ceviche	\$12.00
fresh seafood selection marinated in lime, peppers and cilantro, finished with aji amarillo sauce and shaved red onion. ask server for availability	
Serrano Ham & Manchego Croquettes	\$11.00
serrano ham and manchego cheese in a white wine sauce, breaded and flash fried, served with a smoked paprika aioli	
Mussels With Chorizo	\$10.00
steamed in white wine and romesco sauce	
Clams With Salsa Verde	\$7.00
littleneck clams steamed with spanish brewed beer and salsa verde	
Aperitivo Manchego	\$11.00
serrano ham, manchego cheese, olives, roasted garlic, and basil oil	
Flash Fried Calamari	\$10.95
spanish style remoulade sauce	
Pan Seared Crab Cakes	\$12.00
plantain chips and mango-papaya relish	

SALADS 4

Colossal Crab Salad	\$10.00
colossal crab meat served with mango salsa, poblano aioli, micro greens and toast points	
Spanish Caesar Salad	\$9.00
vegetarian option. classic salad with a latin influenced dressing with chick pea croutons and fresh grated manchego cheese	
Goat Cheese Salad	\$9.00
vegetarian option. pan seared medallions of goat cheese served with mixed greens and tomatoes finished with micro greens and avocado vinaigrette	
House Salad	\$8.00
vegetarian option. salad greens with caramelized pecans, dried cranberries, seville orange segments and papaya vinaigrette	

HOUSE SPECIALTIES 3

Whole Crispy Red Snapper \$28.00

served with a chilled avocado salad and peruvian mash

Lobster Risotto \$29.00

warm water lobster tail sautéed with garlic and white wine, served with a creamy risotto and lemon oil with chives

Seafood Zarzuela \$28.00

classic catalonian style seafood stew with clams, mussels, fish and whole shrimp in a rich saffron and tomato broth

CHICKEN 2

Poblano Chicken \$23.00

fire-roasted, bone-in, chicken breast topped with a mild roasted poblano pepper sauce served with a peruvian mash and haricot vert

Mediterranean Chicken \$23.00

fire roasted and finished with a lemon butter sauce with sun dried tomatoes, fresh basil from the chef's garden, served with crispy polenta cake and haricot vert

MEATS 5

Pork Chop Manzana \$22.00

pecan crusted 10oz pork chop finished with an apple-rosemary compote served with crispy polenta cake and haricot vert

Lamb Shank Mostaza \$26.00

tender, estrella braised lamb shank and shallots served with lentil ragout and haricot vert

Filet Mignon \$29.00

topped with cabrales cheese, with cranberry port wine sauce grilled filet of beef served with peruvian mash and haricot vert

Char-grilled Ribeye \$28.00

with piquillo peppers and onions and argentinean chimichurri sauce

Braised Short Rib \$24.00

boneless beef short rib braised in rioja wine, demi- glace and figs served with lentil ragout and haricot vert

PASTAS 4

Mussels With Smoked Tomato Sauce \$21.00

white wine steamed mussels tossed with garlic and a smoky tomato sauce with linguine. finished with fresh basil

Short Rib Papparadelle \$24.00

braised beef short rib tossed with papparadelle pasta

Seafood Melange \$27.00

shrimp, clams and mussels poached in a white wine butter sauce over fettuccine

Chicken And Gnocchi \$24.00

grilled chicken breast served with potato dumplings in house made aviles cream sauce with wild mushrooms

LOCAL CATCH 1

Local Catch

locally caught seafood, brought in fresh daily. your choice of preparation and sauce. poblano sauce, mango-papaya salsa, mediterranean style, mojo de ajo