

AVILÈS

RESTAURANT & LOUNGE

at the Hilton Historic Bayfront

STARTERS, SALADS & SOUPS

ASTURIAN BEAN SOUP WITH CHORIZO AND SPINACH

Cup \$4 Bowl \$6

AVILES HOUSE SALAD \$9

Artisan Baby Greens with Grape Tomato, Seedless Cucumber, Carrot Swirls and Slivered Red Onion. Finished With a Citrus Vinaigrette

GOAT CHEESE SALAD \$12

Pan Seared Medallions of Goat Cheese Served With Artisan Baby Greens, Tomatoes, Caramelized Pecans, Dried Cranberries and a Creamy Avocado Vinaigrette

***CHARRED BABY GEMS AND ORANGE SALAD** \$12

Creole Mustard Vinaigrette, Shaved Slivered Red Onions, Citrus Slices, Pomegranate Seeds

*Add Chicken Breast \$6, Steak \$7, Shrimp \$8 to Any Salad Above

CATCH 'NICOISE STYLE' \$16

Artisan Greens, Haricot Vert, Fingerling Potatoes, Kalamata Olives, Hard Boiled Egg, Baby Heirloom Tomatoes, Catch of the Day, Aged Sherry Vinaigrette

JUMBO LUMP CRAB CAKE \$19

Black eye Pea Salsa, Herb Salad, Creole Mustard Vinaigrette

CEDAR KEY CLAMS \$14

Broccoli Rabe, Crispy Serrano, Pomodoro, White Wine

FLATBREAD PIZZAS

BRAISED BEEF SHANK Braised Beef ShortRib, Caramelized Onions, Boursin Cheese, Roma Tomatoes \$13

AVILES MARGHERITA Serrano Ham, Roma Tomatoes, Goat Cheese, fresh Basil, Tomato Sauce \$11

CATALAN CHICKEN Grilled Chicken Breast, Roma Tomatoes, Capers, Olives, Spinach, Manchego Cheese \$12

VEGETARIAN Zucchini, Squash, Spinach, Roma Tomato, Eggplant, Red Onion, Piquillo Peppers, Goat Cheese \$11

SPANISH PIZZA PIE Chorizo Sausage, Serrano Ham, Roma Tomatoes, Manchego Cheese, Tomato Sauce, Parsley \$12

SANDWICHES

THE "CLASSIC" STEAK BURGER* \$12

½ Pound Of Freshly Ground Prime, Grilled To Order, Topped With Your Choice Of Cheddar, Swiss, Provolone, Goat Cheese, Smoked Blue Cheese Or Manchego Cheese. Served with Green Leaf Lettuce, Tomato, Red Onion and Pickle on a Toasted Brioche Bun

Add the Extras for \$1 Each

Piquillo Peppers, Avocado, Bacon, Onions and/or Mushrooms

AVILES STEAK SANDWICH \$13

Grilled Prime Steak, Goat Cheese, Tomatoes, Spinach and Avocado

FRESH CATCH SANDWICH \$15

Fresh Catch of the Day, Prepared Blackened, Fried Or Grilled. Served on a Toasted Brioche Bun with Bibb lettuce, Tomatoes, Red Onion With Pickle. Accompanied With a Side Of Spanish Remoulade

AVILES CUBAN SANDWICH \$13

Spanish Spiced Tender, Pulled Pork, Serrano Ham, Spanish Mustard Sauce, Baby Swiss Cheese And Pickles, Grilled, Panini Style

SPECIALTIES

POLENTA DEL MAR \$16

Crispy Polenta Cakes Served With Your Choice Of Shrimp Or Fresh Catch Of The Day. Topped With Spinach and A Creole Tomato Sauce With Manchego Cheese \$6.00

SEAFOOD CIOPPINO \$18

Tomato, Fennel, White Wine, Clams, Shrimp, Mussels, Catch of the Day

MEDITERRANEAN PASTA \$13

Artichoke Hearts, Sundried Tomatoes, Fresh Basil, Spinach, Feta Cheese and Lemon Butter Tossed With Pappardelle Pasta

Add Grilled Chicken \$6

Add Grilled Steak \$7

Add Shrimp \$8

*Consuming Raw or Undercooked Meats, Seafood, Shellfish Or Eggs

May Increase The Consumer's Risk Of Food Borne Illness.

A 20% Gratuity Will Be Added To Parties Of 5 Or More.