

AVILÈS

RESTAURANT & LOUNGE

at the Hilton Historic Bayfront

Dinner 4pm-10pm

APPETIZERS

SEARED SCALLOPS \$11

Cilantro Lime Vinaigrette And Plantain Chips

SHRIMP & CHORIZO \$10

*A Generous Portion Of Shrimp Quickly Sautéed With Extra Virgin Olive Oil
Artichoke Hearts And Chorizo With Lemon Butter*

PERUVIAN STYLE CEVICHE \$12

*Fresh Seafood Selection Marinated in Lime, Habanero Peppers, Fresh Corn and Cilantro,
Finished with Aji Amarillo Sauce and Shaved Red Onion
Ask Server for Availability

SERRANO HAM & MANCHEGO CROQUETTES \$11

*Serrano Ham And Manchego Cheese In A White Wine Sauce, Breaded And Flash Fried,
Served With a Smoked Paprika Aioli*

PULLED PORK EMPANADAS \$10

*Spanish Spiced Tender, Pulled Pork, Fresh Corn, Black Beans, Cilantro and Onions, Wrapped In Empanada Dough And
Crispy fried. Served With Romesco Sauce*

CLAMS WITH SALSA VERDE \$7

Littleneck Clams Steamed With Spanish Brewed Beer and Salsa Verde

APERITIVO MANCHEGO \$11

Serrano Ham, Manchego Cheese, Olives, Roasted Garlic, and Basil Oil

CRISPY JUMBO LUMP CRAB CAKES \$12

Plantain Chips and Mango-Papaya Relish

SALADS

COLOSSAL CRAB SALAD \$11

Colossal Crab Meat Tossed With Mango Salsa, Poblano Aioli, Accompanied With Micro Greens and Toast Points

***SPANISH CAESAR SALAD* \$9**

*Classic Salad with A Latin Influenced Dressing With Chick Pea Croutons And Fresh Grated Manchego Cheese
And Crispy Serrano Ham*

***GOAT CHEESE SALAD* \$9**

*Pan Seared Medallions of Goat Cheese Accompanied With Mixed Greens and Tomatoes
Finished With Micro Greens and Avocado Vinaigrette*

***HOUSE SALAD* \$8**

*Salad Greens with Caramelized Pecans, Dried Cranberries,
Orange Segments and Papaya Vinaigrette*

Add Chicken \$5, Shrimp \$7, or Beef \$6 To Any Of The Above Salad Options

VEGETARIAN OPTIONS

HOUSE SPECIALTIES

AVILES PAELLA \$27

*Aviles Version of Spain's Classic Dish
Freshly Steamed Mussels, Clams and Shrimp Tossed With Risotto and Chorizo in a Saffron Seafood Broth*

LOBSTER RISOTTO \$29

*Warm Water Lobster Tail Sautéed with Garlic and White Wine,
Served With a Creamy Risotto*

SEAFOOD ZARZUELA \$28

*Classic Catalonian Style Seafood Stew with Clams, Mussels, Fish and Whole Shrimp
In A Rich Saffron and Tomato Broth*

CHICKEN

POBLANO CHICKEN \$23

*9 Oz Fire-Roasted, Bone-In, Chicken Breast Topped With a Mild, Roasted Poblano Pepper Sauce
Accompanied By Horseradish Whipped Yukon Gold Potatoes and Haricot Vert*

MEDITERRANEAN CHICKEN \$23

*Fire Roasted and Finished With A Lemon Butter Sauce with Sun Dried Tomatoes And
Fresh Basil
Accompanied By Crispy Polenta Cake and Haricot Vert*

MEATS

PORK CHOP MANZANA \$22

*10 Oz Pecan Crusted Pork Chop Finished With Apple-Rosemary Compote
Accompanied By Crispy Polenta Cake and Haricot Vert*

LAMB SHANK MOSTAZA \$26

*16 Oz Estrella Braised Lamb Shank and Shallots Accompanied With
Lentil Ragout and Haricot Vert*

FILET MIGNON \$29

*Topped With Cabrales Cheese and A Cranberry Port Wine Sauce
9 Oz Grilled Filet of Beef Accompanied By Horseradish Whipped Yukon Gold Potatoes and Haricot Vert*

CHAR GRILLED RIBEYE \$28

*24 Oz Grilled Rib eye with Piquillo Peppers, Onions and Argentinean Chimichurri Sauce
Accompanied by Horseradish Whipped Yukon Gold Potatoes and Haricot Vert*

PASTAS

MUSSELS WITH SMOKED TOMATO SAUCE \$21

White Wine Steamed Mussels Tossed With Garlic And A Smoky Tomato Sauce With Linguine. Finished With Fresh Basil

SEAFOOD MELANGE \$25

Shrimp, Clams and Mussels Poached In a White Wine Butter Sauce over Fettuccine

CHICKEN AND GNOCCHI \$24

Grilled Chicken Breast Accompanied With Potato Dumplings In House Made Aviles Cream Sauce with Wild Mushrooms

LOCAL CATCH Market Price

*Locally Caught Seafood, Brought In Fresh Daily
Your Choice Of Preparation And Sauce*

- Poblano Sauce
- Mango-Papaya Salsa
- Mediterranean Style
- Mojo De Ajo

**Ask Server for Selection of the Day*

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.