

O:LV

FIFTY FIVE



BREAKFAST

GREEK YOGURT, Locally Produced Greek Yogurt, Fresh Berries, Sweet Banana Granola 15.
Yogurt Griego, Producto Producido Localmente, Bayas Frescas, Granola Dulce de Guineo

ARYA 55 SPICED OATMEAL, Fresh Berries, Rice Puffs, Cinnamon Fresh Whipped Cream 15.
Avena ARYA de 5 Especies, Bayas Frescas, Crujiente de Arroz, Crema Batida Fresca de Canela

EGGS FLORENTINE, Two Eggs, Buttered Muffins, Spinach, Hollandaise Sauce, Prosciutto Dust 19.
Huevos Florentinos, Dos Huevos, Muffins de Mantequilla, Espinaca, Salsa Holandesa, Polvo de Prosciutto

FRENCH TOAST, Corn Flake Crusted, Strawberry Compote, Coconut Maple Syrup, Cream 17.
Tostada Francesa, Empanado de Cereal, Compota de Fresas, Miel de Maple y Coco, Crema

FLUFFY PANCAKES, Smoked Applewood Bacon, Maple Syrup, Fresh Berries, Whipped Butter 17.
Panqueques Suaves, Tocineta Ahumada "Applewood", Miel de Maple, Bayas Frescas, Mantequilla Batida

OLV STARTER, Eggs Any Way, Toast, Bacon or Country Ham, Herbed Roasted Finger Ling 18.
OLV Starter, Huevos Cualquier Estilo, Tostadas, Bacon o Jamón, Papas Salteadas en Hierbas

ARYA SANDWICH, Black Forest Ham, Havarti Cheese, Fried Egg, Local Sobao Pressed Bread 18.
Emparedado ARYA, Jamón Black Forest, Queso Havarti, Huevo Frito, Pan Local Sobao

CONTINENTAL, Croissant, Bread, Fresh Fruit, Coffee, Freshly Squeezed OJ, PB, Jelly 19.
Continental, Croissant, Pan, Frutas Frescas, Café, Jugo de Naranja Fresco, Mantequilla de Maní, Jalea

COFFEES

PUERTORICAN ARTISANAL COFFEE 6.

CAPPUCHINO 6.

EXPRESSO 4.

CORTADO 4.

SIDES

FRUITS 6. HAM 6.

BACON 6. EGG 4.

TOASTS 6.

ROASTED FINGER LING 6.

O:LV

F I F T Y F I V E

DAYTIME

Monday to Thursday 11:30am – 9:00pm / Friday 11:30am – 10:00pm / Saturday 3:00pm – 10:00pm / Sunday 3:00pm – 9:00pm

SMOKED SALMON ALCAPURRIAS, Achiote Remoulade 15.
Alcapurrias de Salmón Ahumado, Remoulade de Achiote

SHRIMP COCKTAIL, Celery Leaf, Sour Cream, Horseradish Tomato Sorbet 18.
Coctel de Camarones, Hojas de “Celery”, Crema Agría, Sorbet de Tomate y Salsa de Rábanos

CRISPY CALAMARY, Orange Wedge, Cilantro Tartar Sauce 15.
Calamares Crujientes, Segmentos de Naranja, Tártara de Cilantro

MOZZARELLA EMPANADAS, Sun Dried Tomato Romesco, Basil Cilantro Pesto, Balsamic Glaze 15.
Empanadas de Mozzarella, Romesco de Tomates Secos, Pesto de Albahaca y Cilantro, Glaseado de Balsámico

BEET SALAD, Frisée, Pine Nuts, Goat Cheese, Coconut Vinaigrette 17.
Ensalada de Remolacha, Frisée, Piñones, Queo de Cabra, Vinagreta de Coco

CAESAR SALAD, Romaine Lettuce, Brioche Herb Crutons, Parmesan Cheese 15.
Ensalada Caesar, Lechuga Romana, Crutones de Hierbas y Brioche, Queso Parmesano (Add. Chicken 7./Añadir Pollo 7.)

SEARED TUNA, Arugula, Avocado, Lemon Pepper Vinaigrette 22.
Atún Sellado, Arúgula, Aguacate, Vinagreta de Limón y Pimienta

WHITE BEAN HUMMUS, Fried Lentils, Pan Pitta, Basil Oil, Paprika 19.
Humus de Habichuelas Blancas, Lentejas Fritas, Pan Pita, Aceite de Albahaca, Paprika

PORK LONGANIZA SLIDERS, Havarti Cheddar, Onion Escabeche, Chimi, Brioche Bun 17.
Sliders de Longaniza de Pollo, Queso Havarti, Cebollas en Escabeche, Chimi, Pan de Brioche

ST LOUIS RIBS, Tamarind BBQ, Yuca Fries, Scallions 19.
Costillas St. Louis, BBQ de Tamarindo, Yuca Frita, Cebollines

SPICY SHRIMP TEMPURA, Spicy Mayo, Sweet Chili, Sesame Seed 17.
Camarones en Tempura, Mayonesa Picante, Chile Dulce, Semilla de Ajonjolí

LOBSTER SPRINGROLLS, Main Lobster, Saffron Bechamel, Guava Sauce 24.
Rollitos de Langosta, Bechamel de Azafrán, Salsa de Guayaba

ARYA BURGER, Ribeye, Cheddar, Lettuce, Tomato, Bacon, Roasted Garlic Mayo, Sesame Brioche 22.
ARYA Burguer, Ribeye, Queso Cheddar, Lechuga, Tomate, Tocineta, Mayonesa de Ajo Rostizado, Pan Brioche

PORTOBELLO RAVIOLI, Brown Butter Sauté, Hazelnuts, Parmesan Cheese, Red Wine Glaze 22.
Raviolis de Portobello, Salteadas en Mantequilla Negra, Avellanas, Queso Parmesano, Glaseado de Reducción de Vino Tinto

CRAB MALANGA TACOS, Kanikama, Seaweed, Sriracha Mayo, Avocado 17.
Taquito de Cangrejo en Tortilla de Malanga, Kanikama, Alga, Mayonesa de Sriracha, Aguacate

ANGUS SKIRT STEAK, Pigeons Peas Risotto, Plantain Flakes, Chimichurri 29.
Churrasco Angus, Risotto de Gandules, Hojuelas de Plátano, Chimichurri

CATCH OF THE WEEK M/P

Pesca de la Semana

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please be advised that food prepared here may contain these ingredients; milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish. Any food allergies or restriction should be advised to your waiter previously to order any item of our menu.

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