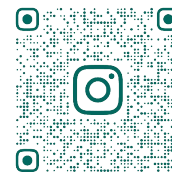


AERO BEACH TABLE | GRAND MENU

沖縄で生産された食材を取り入れた、南国の気候に合う、
食材の彩りとスパイスの香りが堪能できる創作ラテン料理を提供いたします。

当店の食器は、高いデザイン性と環境への優しさを融合したロサンゼルス発の
食器ブランド「ABODE HOMEWEAR」のものを採用しています。
自然由来成分を配合し、環境に配慮した食器です。

＼ 最新情報発信中！ ／



@AEROBEACHTABLE

食物アレルギーをお持ちのお客様はスタッフまでお申し出ください。個別にご案内させていただきます。

11:00~15:00 (14:30LO)

お食事とドリンクを一緒にご注文いただくと
ミニデザートをサービスいたします
When you order a meal and a drink together
you will get a free small dessert.

¥2,900（4歳～12歳のお子様は ¥1,450）

トルティーヤ TORTILLA

オリジナルマリナードの3種のグリルミート GRILLED MEAT
グリル野菜&フルーツ GRILLED VEGETABLES & FRUITS

+

島豚ベーコンとブロッコリーのトマトスパゲッティ PASTA WITH TOMATO SAUCE

or

スパイスカレー SPICY CURRY



※写真はイメージです

価格は全て税込です。食物アレルギーをお持ちのお客様はスタッフまでお申し出ください。個別にご案内させていただきます。

Meal set (soup and salad) ¥1,700 / Single ¥1,400



Meal set (soup and salad) ¥1,300 / Single ¥1,000



オムライス、ハンバーグ、エビフライ、ウインナー、ドーナツ
Omelette rice, hamburger steak, fried shrimp, sausage,
and donut



Meal set (soup and salad) ¥1,700 / Single ¥1,400



Meal set (soup and salad) ¥1,300 / Single ¥1,000



Meal set (soup and salad) ¥1,500 / Single ¥1,200



Meal set (soup and salad) ¥2,100 / Single ¥1,800



¥1,200

¥700

¥700

¥700

¥ 800

¥ 500

¥ 500



APPETIZER

A vibrant salmon and citrus salad served on a white plate with a gold rim. The salad features chunks of cooked salmon, segments of grapefruit, thin slices of pink radish, and a mix of green and purple leafy vegetables. A light-colored dressing is drizzled over the ingredients.

A vibrant, healthy salad served on a decorative plate. The salad includes chunks of red tomatoes, sliced cucumbers, shredded green lettuce, yellow corn kernels, and sliced purple onions, all topped with a light dressing and fresh herbs.

A top-down view of a dish of fresh rice noodles. The noodles are long, thin, and translucent white, piled in the center of a wide, shallow yellow plate. They are garnished with several thin, diagonal slices of pink-skinned radish, several whole green mint leaves, and a generous sprinkle of finely ground yellow and red spices. The plate is set on a light-colored wooden surface.

A white ceramic plate with a grey rim and small black speckles. On the plate is a mix of pickled vegetables: sliced cucumbers, orange carrot slices, and a large pile of pink pickled radish (daikon). The plate is set on a light-colored wooden surface.

SIDE DISH

A close-up photograph of a white ceramic plate with a decorative black and red patterned rim. The plate is filled with golden-brown, crispy potato wedges. A small white ceramic cup with a ribbed texture sits on the left side of the plate, containing a vibrant red dipping sauce. The entire dish is set against a light-colored wooden background.

A close-up photograph of a plate of fried fish. The fish is golden-brown and appears to be coated in a light batter. It is garnished with several slices of fresh lemon, two sliced red chili peppers, and several fresh basil leaves. The plate is white with a decorative border featuring a repeating pattern of small triangles. The background is a light-colored wooden surface.

A top-down view of a plate of Mexican street food. The dish consists of a soft, white corn tortilla topped with a generous portion of shredded, sauced chicken. The chicken is garnished with thin, pink pickled onions and fresh green cilantro leaves. A wedge of lime is placed to the left of the tortilla. The entire dish is served on a white plate with a colorful, floral pattern around the rim.

A plate of fried chicken wings, a bowl of white rice, and a side of vegetables including bell peppers, onions, and tomatoes.

A close-up photograph of two grilled fish sandwiches. The sandwiches are made with thick, golden-brown fish fillets that have been grilled to a crisp, slightly charred texture. They are served on a rustic wooden cutting board. Each sandwich is filled with a thick layer of melted white cheese and a slice of pickled cucumber. The sandwiches are garnished with a fresh green leaf, possibly basil. To the right of the sandwiches, there is a side of sliced tropical fruit, including bright yellow mango and pinkish-red papaya. The background is a plain, light-colored surface.

MAIN DISH

A close-up photograph of a plate of fried fish. The fish is golden-brown and has a textured, crispy coating. It is served on a light-colored plate. Accompanying the fish are two lemon wedges and a small portion of green salad with dark leaves. The background is a light-colored wooden surface.

A wooden platter featuring sliced pork belly, roasted pork knuckle, potato wedges, and a side salad with a lemon wedge.

PASTA & RICE

Pasta with bacon, broccoli and tomato sauce



OKINAWA NOODLE PASTA SPINACH SHRIMP CREAM



SPICY CHICKEN CURRY ¥1,400



県産黒毛和牛・野菜・ポテトを醤油ベースのタレで炒めたペルーの定番料理
Peruvian dish of stir-fried Okinawan black beef, vegetables,
and potatoes with a soy sauce



KIDS MEAL ¥1,500

オムライス、ハンバーグ、エビフライ、ウインナー、ドーナツのセット
Omelette rice, hamburger steak, fried shrimp, sausage, and donut



20. デザート盛り合わせ
ASSORTED DESSERTS ¥1,200



21. ピスコ酒のシナモンパウンドケーキ
PISCO CINNAMON POUND CAKE ¥700



22. ベイクドチーズケーキ
BAKED CHEESECAKE ¥700



23. ブラウニー
BROWNIE ¥700



24. ABTサンデー
SPECIALTY SUNDAE ¥800



25. シークワーサーシャーベット
OKINAWAN LEMON SHERBET
¥500

26. バニラアイス
VANILLA ICE
¥500



DINNER NUEVO LATINO COURSE

2日前までの予約制
Reservation required

FULL COURSE ¥9,000

PREFIX COURSE ¥7,000

アミューズ / AMUSE

アミューズ3種盛り合わせ
Assortment of 3 kinds of amuse

冷菜オードブル / COLD APPETIZER

ソルテリート つるむらさきソース
Solterito with indian spinach sauce

温菜オードブル / HOT APPETIZER

ラフテー チーフアスタイル
Okinawan Rahutee prepared in Chifa style

スープ / SOUP

カルド・デ・ガジーナ Okinawaスタイル
Caldo de Gallina Okinawa style

魚料理 / FISH DISH

イマイユのムニエル アヒ・ヴェルデソース
Okinawan fish meunière with Aji verde sauce

肉料理 / MEAT DISH

もとぶ牛のアサード クリーミーチポトレソース
Grilled Motobu beef with creamy Chipotle sauce

デザート / DESSERT

黒糖ブリュレとチチャモラーダクリーム
Brown sugar brulee and Chicha Morada cream

アミューズ / AMUSE

アミューズ3種盛り合わせ
Assortment of 3 kinds of amuse

冷菜オードブル / COLD APPETIZER

ソルテリート つるむらさきソース
Solterito with indian spinach sauce

温菜オードブル / HOT APPETIZER

ラフテー チーフアスタイル
Okinawan Rahutee prepared in Chifa style

スープ / SOUP

カルド・デ・ガジーナ Okinawaスタイル
Caldo de Gallina Okinawa style

魚料理 / FISH DISH

イマイユのムニエル アヒ・ヴェルデソース
Okinawan fish meunière with Aji verde sauce

or

肉料理 / MEAT DISH

もとぶ牛のアサード クリーミーチポトレソース
Grilled Motobu beef with creamy Chipotle sauce

デザート / DESSERT

黒糖ブリュレとチチャモラーダクリーム
Brown sugar brulee and Chicha Morada cream

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