

# CAFE AROMA

Food, Drink & Art Gallery



# DINNER MENU

gather friends &  
be welcome

## For Starters Apps, Soups & Salads

**Ciabatta & Garlic Oil** 6  
FIRST SERVING IS COMPLIMENTARY

**Salmon Toasts** 18  
SMOKED SALMON WITH CHEVRE, PICKLED ONION, CAPERS, PEPPER & MALDON SALT

**Roasted Beets** 12  
ROASTED WITH ORANGE, SHALLOT & BALSAMIC, TOPPED WITH CHEVRE (GOAT CHEESE) CARDAMON & ORANGE ZEST

**Curried Mussels** 19  
1LB BLUE MUSSELS, SHALLOT & GARLIC WHITE WINE WITH A SPLASH OF CREAM & A HINT OF YELLOW CURRY, SERVED WITH TOASTED CIABATTA

**Felipe's Soup** 6/9  
OFTEN VEGAN, ALWAYS DELICIOUS

**Pesto Bruschetta** 14  
ON CIABATTA WITH BASIL, TOMATOES BALSAMIC REDUCTION & SHALLOTS

**Vegan Queso** 14  
CHIPOTLE & CASHEW CREMA SERVED WITH CUCUMBERS & CIABATTA

**Chopped Caesar** 13  
ROMAINE, CROUTONS, PARMESAN

**Bistroux** 13  
GREENS, ROMAINE, TOMATO, CUCUMBER, BASIL, ONION, CASHEW PEPITAS, & DEVIN'S CITRUS HERB VIN

**Winter Spinach** 13  
SPINACH, PICKLED ONION, APPLE, CANDIED PECANS, CHEVRE (GOAT CHEESE) & MAPLE BALSAMIC VIN

**Heirloom Burrata** 15  
HEIRLOOM TOMATOES, LEMON OIL, ONION, BASIL, BALSAMIC REDUCTION, MALDON SALT & BURRATA CHEESE

Grilled Chicken + 7, Blackened Salmon + 12, Marinated Shrimp +9

## Pastas Split Plate +5 Grain Free with Riced Cauliflower for +2

**Heirloom Pomodoro** 20  
SAUTÉED GARLIC, FRESH BASIL, PEPPER FLAKES, TOMATO, OLIVE OIL & ANGEL HAIR

**Penne Ala Vodka** 22  
SAUTÉED GARLIC, CREMINI, SUN DRIED TOMATOES, VODKA CREAM SAUCE, WITH MARINARA

**Stew's Ragu** 30  
A RICH MEATY RAGU WITH GROUND STEAK, PANCETTA & SOFFRITO SERVED OVER FETTUCCHINE WITH PARMESAN

**Sausage, Penne Arrabbiata** 24  
ITALIAN SAUSAGE, GARLIC, ONION, ALLEPO CHILI, SPICY MARINARA, BASIL & PARMESAN (SUB MUSHROOMS -4)

**Seafood Pasta** 30  
SALMON, SHRIMP & MUSSELS SAUTEED IN A LEMON TOMATO BROTH ON ANGEL HAIR WITH JALEPENO

## Add Burrata Cheese +4

**Alexander Chicken** 26  
A RICH MARSALA CREAM SAUCE WITH MUSHROOMS & TOMATOES ON ANGEL HAIR

**Chicken Alfredo** 25  
SAUTÉED WITH WHITE WINE, GARLIC, PARMESAN, ALLEPO CHILI, CREAM AND BUTTER

**Cashew Fauxfredo** 20  
CASHEW CREAM, WHITE WINE, GARLIC, FETTUCCHINE & ASPARAGUS WITH CASHEW PEPITA TOPPING

**I Love You Penne** 26  
A RICH & CREAMY TAKE ON THE CLASSIC SHRIMP SCAMPI; TOMATOES, ALEPPO, HERBS, GARLIC, BUTTER & 3 SHRIMP

**Rojo Dragon** 20  
A SPICY VEGAN MAC N' CHEESE WITH KIMCHI, TOFU AND JALEPENO ON PENNE

Sausage + 6, Grilled Chicken + 7, Marinated Shrimp + 9, Salmon + 12, Seared Tofu + 4

## Mains Split Plate +5

**Pan Fried Rainbow Trout\*** 32  
8OZ FILET WITH ASPARAGUS, POTATOES, CAPERS & LEMON BUTTER

**Red Rock Tofu** 22  
SEARED ORGANIC TOFU, HOT VELVET SAUCE, CUCUMBER KIMCHI SLAW, SESAME, SAUTÉED MUSHROOMS, TOMATOES & SUMMER SQUASH

**Incredible Lightness** 22  
GRILLED CHICKEN, ASPARAGUS & SIDE SALAD

**Duck à l'Orange** 37  
ROASTED WITH BRANDY ORANGE SHALLOT MARMALADE, MASHED POTATOES & ASPARAGUS

**Blackened Atlantic Salmon\*** 32  
6OZ FILET WITH SUMMER SQUASH, RED ONIONS, HERB ROASTED POTATOES & CAJUN REMOULADE

**The Ribeye\*** mkt.  
16OZ AGED ANGUS BEEF, WITH HERB ROASTED POTATOES & ROASTED BRUSSELS SPROUTS LIMITED AVAILABILITY

**Steak Argentina\*** 42  
FLAME SEARED NY STEAK, WITH PARMESAN, CHIMICHURRI, BRUSSELS SPROUTS & RED POTATOES

**NY Pepper Steak\*** 42  
PEPPER CRUSTED, WITH BRANDY PEPPERCORN SAUCE, ASPARAGUS & MASHED POTATOES

### Sides for the Table

herb roasted potatoes 8

mashed potatoes 8

seared asparagus 8

roasted brussels sprouts 8

sauteed mushrooms 12

-GLUTEN FREE -CAN BE GF -PLANT BASED VEGAN -VEGETARIAN CAN BE VEGAN