

# 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

**Sautéed Mushrooms** 14  
CREMINI MUSHROOMS, PARSLEY,  
CHILI FLAKES, SAUTÉED IN BUTTER

**Smoked Salmon** 16  
ON CIABATTA TOAST WITH CHEVRE,  
CAPERS, PICKLED ONION & LEMON OIL

**Watermelon Sashimi** 14  
MARGARITA INFUSED, SLICED THIN WITH  
MALDON & LIME ZEST (21YR+ ONLY)

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

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

**Vegan Queso** 14  
CHIPOTLE & POBLANO SERVED WITH  
CUCUMBER, BELL PEPPERS & CIABATTA

**Chopped Caesar** 11  
ROMAINE, CROUTONS, PARMESAN

**Summer Bistroux** 12  
MIXED GREENS, ROMAINE, TOMATO,  
CUCUMBER, BASIL, ONION, PEPITAS,  
& HOUSE CITRUS HERB VIN

**The Aroma** 10  
SPRING MIX, RED ONION, CARROT,  
TOMATO, CUCUMBER & LEMON VIN

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

### Pastas

**Pomodoro**  
SAUTÉED GARLIC, FRESH BASIL, PEPPER FLAKES, CHERRY  
TOMATO, OLIVE OIL, PARMESAN CHEESE OVER ANGEL HAIR  
18

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

**The Rojo Dragon**  
A SPICY VEGAN MAC'N CHEESE ON PENNE WITH TOFU,  
KIMCHI, JALAPENO & TUXEDO SESAME SEEDS  
20

**Alexander Chicken**  
SAUTÉED MUSHROOMS, TOMATOES, SWEET  
MARSALA CREAM SAUCE OVER ANGEL HAIR  
25

**Seafood Pasta**  
SALMON & SHRIMP SAUTÉED IN A LEMON  
TOMATO BROTH WITH ANGEL HAIR & JALEPENO  
29

**Chicken Alfredo**  
SAUTÉED WITH WHITE WINE, GARLIC, PARMESAN,  
CHILI FLAKES, FETTUCCHINE & HOUSE ALFREDO  
24

**Cashew Alfredo**  
WHITE WINE, GARLIC, FETTUCCHINE & BROCCOLINI,  
WITH SUNFLOWER CASHEW TOPPING  
18

**Cauliflower Risotto**  
CREMINI, SUNDRIED TOMATOES, GARLIC, CREAM  
& WHITE WINE TOPPED WITH SEARED BROCCOLINI  
19

**Sausage + 6, Portobello+ 4, Grilled Chicken + 7, Marinated Shrimp + 9, Blackened Salmon + 10, Seared Tofu + 4**

### Mains

**Blackened Atlantic Salmon\***  
SALMON WITH SAUTÉED ZUCCHINI, POTATO,  
RED ONION & SIDE OF CAJUN REMOULADE  
30

**Stew's Ragu**  
GROUND STEAK & PANCETTA WITH SOFFRITO,  
HOUSE RED SAUCE & SEARED STEAK  
OVER LINGUINI NOODLES WITH PARMESAN  
30

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

**Duck à l'Orange**  
ROASTED WITH BRANDY ORANGE SHALLOT  
MARMALADE, WITH ROASTED POTATOES  
& ASPARAGUS  
32

**The Ribeye\***  
16OZ AGED ANGUS BEEF,  
WITH ROASTED POTATOES & BROCCOLINI  
**MKT.**  
LIMITED AVAILABILITY

**NY Steak\***  
12OZ ANGUS, WITH ROASTED  
POTATOES & BROCCOLINI  
34

**Rainbow Trout\***  
WITH ASPARAGUS, ROASTED POTATOES,  
CAPERS & LEMON SHALLOT HOLLANDAISE  
28

### Sides for the Table

roasted potatoes 8

sautéed spinach 8

sautéed broccolini 8

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