

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 16
SMOKED SALMON WITH CHEVRE, PICKLED ONION, CAPERS, PEPPER & MALDON SALT

Balsamic Short Ribs 19
SLOW BRAISED BONELESS BEEF SHORT RIBS WITH BALSAMIC GLAZE

Tomato Flatbread 14
MARINARA, SUNDRIED TOMATOES, FRESH TOMATOES, BASIL & MOZZARELLA PEARLS

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 11
ROMAINE, CROUTONS, PARMESAN

Summer Bistroux 12
GREENS, ROMAINE, TOMATO, CUCUMBER, BASIL, ONION, CASHEW PEPITAS, & DEVIN'S CITRUS HERB VIN

Spinach Salad 12
SPINACH, PICKLED ONION, STRAWBERRIES, SLICED ALMONDS, CHEVRE & BLOOD ORANGE SHALLOT 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 All pastas can be made Gluten Free Or made Gain Free with Riced Cauliflower for +2

Heirloom Pomodoro 18
SAUTÉED GARLIC, FRESH BASIL, PEPPER FLAKES, TOMATO, OLIVE OIL & ANGEL HAIR (ADD MOZZARELLA PEARLS +2)

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 & MUSSLES SAUTEED IN A LEMON TOMATO BROTH ON ANGEL HAIR WITH JALEPENO

Add Burrata Cheese +4
Add Mozzarella Pearls +2

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 19
CASHEW CREAM, WHITE WINE, GARLIC, FETTUCCHINE & BROCCOLINI WITH CASHEW PEPITA TOPPING

I Love You Penne 25
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, Portobello+ 4, Grilled Chicken + 7, Marinated Shrimp + 9, Salmon + 12, Seared Tofu + 4

Mains

Pan Fried Rainbow Trout* 30
8OZ FILET WITH ASPARAGUS, POTATOES & A LEMON CAPER HOLLANDAISE

Portobello y Papas 22
SEARED MUSHROOMS WITH AVOCADO, CHIMICHURRI, CASHEW QUESO, CANNELINI, ROASTED POTATOES & BROCCOLINI

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

Incredible Lightness 22
GRILLED CHICKEN, BROCCOLINI & SIDE SALAD

Duck à l'Orange 34
ROASTED WITH BRANDY ORANGE SHALLOT MARMALADE, WITH FINGERLINGS & 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 & BROCCOLINI
LIMITED AVAILABILITY

Steak Argentina* 34
FLAME SEARED NY STEAK, WITH PARMESAN, CHIMICHURRI, BROCCOLINI & RED POTATOES

NY Pepper Steak* 34
SEARED NY STEAK, WITH BRANDY PEPPERCORN SAUCE, ASPARAGUS & RED POTATOES

Sides for the Table

herb roasted potatoes 8

seared asparagus 8

kimchi butter broccolini 8

sauteed mushrooms 14

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