

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 GOAT CHEVRE,
PICKLED ONION, CAPERS, PEPPER &
MALDON SALT

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

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

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

Fall Spinach 13
SPINACH, PICKLED ONION, APPLE, CAN-
DIED 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 & MUSSLES 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, Portobello+ 4, 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
& A LEMON CAPER HOLLANDAISE

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, 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 & ROASTED BRUSSELS SPROUTS
LIMITED AVAILABILITY

Steak Argentina* 40
12OZ FLAME SEARED NY STEAK, WITH PARMESAN,
CHIMICHURRI, BRUSSELS SPROUTS & RED POTATOES

NY Pepper Steak* 40
12OZ SEARED NY STEAK, WITH BRANDY PEPPER-
CORN SAUCE, ASPARAGUS & RED POTATOES

Sides for the Table

herb roasted potatoes 9
seared asparagus 9
roasted brussels sprouts 9
sauteed mushrooms 14

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