

CAFE AROMA

Food, Drink & Art Gallery



LUNCH MENU

gather friends &
be welcome

For Starters Apps, Soups & Salads

Ciabatta & Garlic Oil 6

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

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

Avocado Toast 10
ON CIABATTA TOAST WITH LEMON OIL, PARSLEY, PEPITAS AND CASHEWS

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

Vegan Queso 14
CHIPOTLE CASHEW DIP SERVED WITH CUCUMBER, CARROTS & CIABATTA

Chopped Caesar 11
ROMAINE, CROUTONS, PARMESAN

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

Spinach Salad 12
PICKLED ONIONS, STRAWBERRIES, SLICED ALMONDS, CHEVRE (GOAT CHEESE) BLOOD ORANGE SHALLOT VIN

Second Breakfast

SERVED UNTIL 3PM

Ciabatta French Toast 12
WITH POWDERED SUGAR & MAPLE SYRUP

Nuts & Berries French Toast 13
WITH STRAWBERRIES, PECANS & POWDERED SUGAR

Simple Things Waffle 12
TWO WAFFLES WITH MAPLE SYRUP

Berries & Cream Waffle 13
TWO WAFFLES WITH RASPBERRY COMPOTE, STRAWBERRIES, POWDERED SUGAR & WHIP CREAM

Salmon Benedict* 18
SMOKED SALMON & ROASTED TOMATO ON ENGLISH MUFFIN WITH HOLLANDAISE & CAPERS SERVED WITH ASPARAGUS AND POTATOES

Pancetta Benedict* 18
PANCETTA WITH EGGS AND HOLLANDAISE SERVED WITH ASPARAGUS & POTATOES

Classic Benedict* 14
2 EGGS AND HOLLANDAISE SERVED WITH ASPARAGUS & POTATOES

Steak & Eggs* 32
NEW YORK STEAK WITH TWO EGGS & POTATOES SERVED WITH A SIDE OF HOLLANDAISE

Veggie Omelet 16
MUSHROOMS, SPINACH, TOMATOES, CHEDDAR SERVED WITH MIX GREENS

Italian Omelet 18
STEAK RAGU WITH MUSHROOMS, PARMESAN & SUNDRIED TOMATOES SERVED WITH MIX GREENS

Mains

NY Steak* 32
12OZ ANGUS, WITH ROASTED POTATOES & ASPARAGUS

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

Incredible Lightness 18
GRILLED CHICKEN WITH ASPARAGUS & A MIX GREENS SALAD

Sides

roasted potatoes 8 | avocado 4 | pancetta 4
a waffle 7 | english muffin 4 | asparagus 8
two eggs 6 | add cheese 2

Pastas

Sausage + 6, Portobello+ 4, Grilled Chicken + 7, Tofu + 4
All Pastas can be made Gluten Free with Pea Pasta

Pomodoro 16
SAUTÉED GARLIC, FRESH BASIL, PEPPER FLAKES, CHERRY TOMATO, OLIVE OIL, PARMESAN CHEESE OVER ANGEL HAIR

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

Penne, Marinara & Sausage 19
WITH FRESH BASIL AND CHERRY TOMATOES

Chicken Alfredo 22
SAUTÉED WITH WHITE WINE, GARLIC, PARMESAN, CHILI FLAKES, FETTUCCINE & HOUSE ALFREDO

Cashew Alfredo 18
WHITE WINE, GARLIC, FETTUCCINE & ASPARAGUS, WITH SUNFLOWER CASHEW TOPPING

Sandwiches

SERVED UNTIL 4PM
ON BRIOCHE WITH MIX GREENS
OR ROASTED POTATOES FOR +2

Pesto Chicken 16
GRILLED CHICKEN, PESTO, PROVOLONE & BRUSCHETTA

Smoked Salmon Sandwich 18
WITH CHEVRE (GOAT CHEESE), CAPERS, LETTUCE, CAJUN REMOULADE & TOMATO

El Gaucho Grass-fed Burger 20
PASTURE RAISED ANGUS WITH CHIMICHURRI, PICKLED ONIONS, JALAPENO & PARMESAN COOKED MED+ ONLY

Classic Grass-fed Burger 18
PASTURE RAISED ANGUS WITH LETTUCE, TOMATO, ONION & CAJUN REMOULADE: COOKED MED+ ONLY

Pesto Grass-fed Burger 19
PASTURE RAISED ANGUS WITH PESTO, PROVOLONE, & BRUSCHETTA: COOKED MED+ ONLY

Spicy Tofu Sandwich 14
CRISPY TOFU WITH AVOCADO, KIMCHI, LETTUCE & HOUSE HOT VELVET SAUCE

Plant Wrangler 16
PORTOBELLO WITH AVOCADO, MIX GREENS, CHIMICHURRI, PICKLED ONION & JALAPEÑO

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