

CAFE AROMA

Food, Drink & Art Gallery



DINNER MENU

gather friends &
be welcome

For Starters Apps, Soups & Salads

| | | | | | |
|---|----|--|------|---|------------|
| Ciabatta & Garlic Oil FIRST SERVING IS COMPLIMENTARY | 6 | Felipe's Soup CHEF'S SOUP DU JOUR, ALWAYS DELICIOUS | 8/12 | Chopped Caesar ROMAINE, CROUTONS, PARMESAN | half 9/14 |
| Salmon Toasts SMOKED SALMON WITH CHEVRE, PICKLED ONION, CAPERS, PEPPER & MALDON SALT | 20 | Escargot GARLIC BUTTER & CROSTINI | 17 | Bistroux GREENS, ROMAINE, TOMATO, CUCUMBER, BASIL, ONION, CASHEW PEPITAS, & CITRUS HERB DRESSING | half 9/14 |
| Warm Roasted Beets ROASTED WITH ORANGE, SHALLOT & BALSAMIC, TOPPED WITH GOAT CHEESE, CARDAMOM & ORANGE ZEST | 13 | Pesto Bruschetta ON CIABATTA WITH BASIL, TOMATOES, BALSAMIC REDUCTION, SHAVED PARMESAN, SHALLOTS | 15 | Winter Pear Salad MIXED GREENS, BLUE CHEESE CRUMBLES, D'ANJOU PEAR, CANDIED WALNUTS, MAPLE-MOLASSES VINAIGRETTE | half 10/16 |
| Blue Mussels 1LB OF MUSSELS WITH SHALLOT, GARLIC & WHITE WINE WITH A SPLASH OF CREAM AND A HINT OF YELLOW CURRY, SERVED WITH TOASTED CIABATTA | 20 | Vegan Queso CHIPOTLE & CASHEW CREMA SERVED WITH CUCUMBERS & FOCACCIA | 15 | Heirloom Burrata HEIRLOOM TOMATOES, LEMON OIL, ONION, BASIL, BALSAMIC REDUCTION, MALDON SALT & BURRATA CHEESE | 17 |

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

| | | | |
|--|----|--|----|
| Cacio e Pepe with Black Truffle PECORINO ROMANO, CRUSHED BLACK PEPPER, SLICED BLACK TRUFFLE, BLACK TRUFFLE OIL, PAPPARDELLE | 34 | Alexander Chicken A RICH MARSALA CREAM SAUCE WITH MUSHROOMS & TOMATOES ON FETTUCINE | 29 |
| Penne Ala Vodka SAUTÉED GARLIC, CREMINI, SUN DRIED TOMATOES, VODKA CREAM SAUCE, WITH MARINARA | 25 | Chicken Alfredo SAUTÉED WITH WHITE WINE, GARLIC, PARMESAN, ALLEPO CHILI, CREAM AND BUTTER | 28 |
| Stew's Ragu A RICH MEATY RAGU WITH GROUND STEAK, PANCETTA & SOFFRITO AND NY STEAK STRIPS SERVED OVER PAPPARDELLE WITH PARMESAN | 35 | Cashew Fauxfredo CASHEW CREAM, WHITE WINE, GARLIC, FETTUCINE & BROCCOLINI WITH CASHEW PEPITA TOPPING | 23 |
| Penne Chicken Cordon Bleu GRILLED CHICKEN, GRUYERE-DIJON CREAM SAUCE, DICED HAM, ITALIAN BREAD CRUMBS, PENNE PASTA | 31 | Creamy Pesto Penne A RICH & CREAMY PESTO SAUCE WITH 3 JUMBO SHRIMP AND TOPPED WITH BRUSCHETTA | 30 |
| Seafood Pasta SALMON, SHRIMP & MUSSELS SAUTEED IN A LEMON-TOMATO BROTH ON FETTUCINE WITH ITALIAN BREAD CRUMBS | 35 | Rojo Dragon A SPICY VEGAN MAC N' CHEESE WITH KIMCHI, TOFU AND JALEPENOS ON PENNE | 24 |

Sausage + 7, Grilled Chicken + 8, Marinated Shrimp + 12, Salmon + 14, Seared Tofu + 5

Mains Split Plate +5

| | | | |
|--|----|--|------|
| Pan Fried Rainbow Trout* 8OZ FILLET WITH BABY CARROTS, HERB ROASTED POTATOES, CAPERS & LEMON BUTTER | 35 | The Ribeye* 16OZ AGED ANGUS BEEF, WITH HERB ROASTED POTATOES & BABY CARROTS LIMITED AVAILABILITY | mkt. |
| Red Rock Tofu SEARED ORGANIC TOFU, HOT VELVET SAUCE, CUCUMBER KIMCHI SLAW, SESAME, SAUTÉED MUSHROOMS, TOMATOES & SUMMER SQUASH | 26 | Steak Argentina* 12OZ FLAME SEARED NY STEAK, WITH PARMESAN, CHIMICHURRI, BABY CARROTS & MASHED POTATOES | 50 |
| Incredible Lightness GRILLED CHICKEN, BROCCOLINI & SIDE SALAD | 25 | Filet Jacob* 6OZ BEEF TENDERLOIN FILET WITH THYME INFUSED BORDELAISE SAUCE, BABY CARROTS & MASHED POTATOES | 54 |
| Duck à l'Orange ROASTED WITH BRANDY & ORANGE-SHALLOT MARMALADE, MASHED POTATOES & BABY CARROTS | 44 | | |
| Blackened Atlantic Salmon* 6OZ FILLET WITH SUMMER SQUASH, RED ONIONS, HERB ROASTED POTATOES & CAJUN REMOULADE | 36 | | |

Sides for the Table

- herb roasted potatoes 11
- mashed potatoes 11
- sautéed baby carrots 13
- sautéed mushrooms 13

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