

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 20

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

Black Tiger Prawn Cocktail (3) 25

BOILED WITH CREOLE SEASONING AND LEMON SERVED WITH BUFFALO TRACE BOURBON COCKTAIL SAUCE

Blue Mussels 20

1LB OF MUSSELS WITH SHALLOT, GARLIC & WHITE WINE WITH A SPLASH OF CREAM AND A HINT OF YELLOW CURRY, SERVED WITH TOASTED CIABATTA

Ponce's Soup 8/12

CHEF'S SOUP DU JOUR, ALWAYS DELICIOUS

Escargot 17

GARLIC BUTTER & CROSTINI

Pesto Bruschetta 15

ON CIABATTA WITH BASIL, TOMATOES, BALSAMIC REDUCTION, SHAVED PARMESAN, SHALLOTS

Vegan Queso 15

CHIPOTLE & CASHEW CREMA SERVED WITH CUCUMBERS & FOCACCIA

Chopped Caesar half 10/16

ROMAINE, CROUTONS, WHITE ANCHOVY PARMESAN

Bistrox 14

GREENS, ROMAINE, TOMATO, CUCUMBER, BASIL, PICKLED RED ONION, CASHEW, PEPITAS & CITRUS HERB DRESSING

Winter Pear Salad 16

MIXED GREENS, BLUE CHEESE CRUMBLES, CANDIED WALNUTS, DRIED APRICOT, MOLASSES-BALSAMIC VINAIGRETTE

Heirloom Burrata 17

HEIRLOOM TOMATOES, LEMON OIL, ONION, BASIL, BALSAMIC REDUCTION, MALDON SALT & BURRATA CHEESE

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

Crema di Broccoli Tortellini 28

EGG, SPINACH AND TOMATO TORTELLINI STUFFED WITH RICOTTA WITH A BROCCOLI, CARROT AND PARMESAN CREAM SAUCE

Penne Ala Vodka 26

SAUTÉED GARLIC, CREMINI, SUN DRIED TOMATOES, VODKA CREAM SAUCE, WITH MARINARA

Stew's Ragu 36

A RICH MEATY RAGU WITH GROUND STEAK, PANCETTA & SOFFRITO AND NY STEAK STRIPS SERVED OVER PAPPARDELLE WITH PARMESAN

Penne Chicken Cordon Bleu 32

GRILLED CHICKEN, GRUYERE-DIJON CREAM SAUCE, DICED HAM, ITALIAN BREAD CRUMBS, PENNE PASTA

Seafood Pasta 36

CALAMARI, SHRIMP & MUSSELS SAUTÉED IN A LEMON-TOMATO BROTH ON FETTUCCINE WITH ITALIAN BREAD CRUMBS

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

Mains Split Plate +5

Pan Fried Rainbow Trout* 35

8OZ FILLET WITH BABY CARROTS, HERB ROASTED POTATOES, CAPERS & LEMON BUTTER

Red Rock Tofu 26

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

Incredible Lightness 25

GRILLED CHICKEN, BROCCOLINI & SIDE SALAD

Duck à l'Orange 45

ROASTED WITH BRANDY & ORANGE-SHALLOT MARMALADE, MASHED POTATOES & BABY CARROTS

Blackened Atlantic Salmon* 36

6OZ FILLET WITH SUMMER SQUASH, RED ONIONS, HERB ROASTED POTATOES & CAJUN REMOULADE

Add Buratta Cheese +6

Alexander Chicken 29

A RICH MARSALA CREAM SAUCE WITH MUSHROOMS & TOMATOES ON FETTUCCINE

Chicken Alfredo 28

SAUTÉED WITH WHITE WINE, GARLIC, PARMESAN, ALLEPO CHILI, CREAM AND BUTTER

Cashew Fauxfredo 24

CASHEW CREAM, WHITE WINE, GARLIC, FETTUCCINE & BROCCOLINI WITH CASHEW PEPITA TOPPING

Creamy Pesto Penne 31

A RICH & CREAMY PESTO SAUCE WITH 3 JUMBO SHRIMP AND TOPPED WITH BRUSCHETTA

Rojo Dragon 25

A SPICY VEGAN MAC N' CHEESE WITH KIMCHI, TOFU AND JALEPENO ON PENNE

The Ribeye* mkt.

16OZ AGED ANGUS BEEF, WITH HERB ROASTED POTATOES & BABY CARROTS

HAVE IT ERIC'S WAY WITH BLUE CHEESE CRUST AND THYME INFUSED BORDELAISE SAUCE+12

Steak Argentina* 51

12OZ FLAME SEARED NY STEAK, WITH PARMESAN, CHIMICHURRI, BABY CARROTS & MASHED POTATOES

Filet Jacob* 55

6OZ BEEF TENDERLOIN FILET WITH THYME INFUSED BORDELAISE SAUCE, BABY CARROTS & MASHED POTATOES

Sides for the Table

herb roasted potatoes 11

mashed potatoes 11

sautéed baby carrots 13

sautéed mushrooms 13

warm roasted beets 13

(an Aroma specialty!)

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