

# CAFE AROMA

Food, Drink & Art Gallery



# DINNER MENU

gather friends &  
be welcome

## For Starters Apps, Soups & Salads

<b>Ciabatta &amp; Garlic Oil</b>	6
FIRST SERVING IS COMPLIMENTARY	
<b>Salmon Toasts</b> ●	20
SMOKED SALMON WITH CHEVRE, PICKLED ONION, CAPERS, PEPPER & MALDON SALT	
<b>Black Tiger Prawn Cocktail (3)</b> ●●	25
BOILED WITH CREOLE SEASONING AND LEMON SERVED WITH BUFFALO TRACE BOURBON COCKTAIL SAUCE	
<b>Blue Mussels</b> ●	20
1LB OF MUSSELS WITH SHALLOT, GARLIC & WHITE WINE WITH A SPLASH OF CREAM AND A HINT OF YELLOW CURRY, SERVED WITH TOASTED CIABATTA	

<b>Ponce's Soup</b>	8/12
CHEF'S SOUP DU JOUR, ALWAYS DELICIOUS	
<b>Escargot</b> ●	17
GARLIC BUTTER & CROSTINI	
<b>Pesto Bruschetta</b> ●●●	15
ON CIABATTA WITH BASIL, TOMATOES, BALSAMIC REDUCTION, SHAVED PARMESAN, SHALLOTS	
<b>Vegan Queso</b> ●●●	15
CHIPOTLE & CASHEW CREMA SERVED WITH CUCUMBERS & FOCACCIA	

<b>Chopped Caesar</b> ●	half 10/16
ROMAINE, CROUTONS, WHITE ANCHOVY PARMESAN	
<b>Bistroux</b> ●●●	half 9/14
GREENS, ROMAINE, TOMATO, CUCUMBER, BASIL, PICKLED RED ONION, CASHEW, PEPITAS & CITRUS HERB DRESSING	
<b>Winter Pear Salad</b> ●●●	half 10/16
MIXED GREENS, BLUE CHEESE CRUMBLES, CANDIED WALNUTS, DRIED APRICOT, MOLASSES-BALSAMIC VINAIGRETTE	
<b>Heirloom Burrata</b> ●●●	17
HEIRLOOM TOMATOES, LEMON OIL, ONION, BASIL, BALSAMIC REDUCTION, MALDON SALT & BURRATA CHEESE	

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

<b>Crema di Broccoli Tortellini</b> ●	28
EGG, SPINACH AND TOMATO TORTELLINI STUFFED WITH RICCOTTA WITH A BROCCOLI, CARROT AND PARMESAN CREAM SAUCE	
<b>Penne Ala Vodka</b> ●●●	26
SAUTÉED GARLIC, CREMINI, SUN DRIED TOMATOES, VODKA CREAM SAUCE, WITH MARINARA	
<b>Stew's Ragu</b> ●	36
A RICH MEATY RAGU WITH GROUND STEAK, PANCETTA & SOFFRITO AND NY STEAK STRIPS SERVED OVER PAPPARDELLE WITH PARMESAN	
<b>Penne Chicken Cordon Bleu</b> ●	32
GRILLED CHICKEN, GRUYERE-DIJON CREAM SAUCE, DICED HAM, ITALIAN BREAD CRUMBS, PENNE PASTA	
<b>Seafood Pasta</b> ●	36
CALAMARI, SHRIMP & MUSSELS SAUTEED IN A LEMON-TOMATO BROTH ON FETTUCINE WITH ITALIAN BREAD CRUMBS	

## Add Burrata Cheese +6

<b>Alexander Chicken</b> ●	29
A RICH MARSALA CREAM SAUCE WITH MUSHROOMS & TOMATOES ON FETTUCINE	
<b>Chicken Alfredo</b> ●	28
SAUTÉED WITH WHITE WINE, GARLIC, PARMESAN, ALLEPO CHILI, CREAM AND BUTTER	
<b>Cashew Fauxfredo</b> ●●●	24
CASHEW CREAM, WHITE WINE, GARLIC, FETTUCINE & BROCCOLINI WITH CASHEW PEPITA TOPPING	
<b>Creamy Pesto Penne</b> ●	31
A RICH & CREAMY PESTO SAUCE WITH 3 JUMBO SHRIMP AND TOPPED WITH BRUSCHETTA	
<b>Rojo Dragon</b> ●●●	25
A SPICY VEGAN MAC N' CHEESE WITH KIMCHI, TOFU AND JALEPEN0 ON PENNE	

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

## Mains Split Plate +5

<b>Pan Fried Rainbow Trout*</b> ●	35
8OZ FILLET WITH BABY CARROTS, HERB ROASTED POTATOES, CAPERS & LEMON BUTTER	
<b>Red Rock Tofu</b> ●●●	26
SEARED ORGANIC TOFU, HOT VELVET SAUCE, CUCUMBER KIMCHI SLAW, SESAME, SAUTÉED MUSHROOMS, TOMATOES & SUMMER SQUASH	
<b>Incredible Lightness</b> ●	25
GRILLED CHICKEN, BROCCOLINI & SIDE SALAD	
<b>Duck à l'Orange</b> ●	45
ROASTED WITH BRANDY & ORANGE-SHALLOT MARMALADE, MASHED POTATOES & BABY CARROTS	
<b>Blackened Atlantic Salmon*</b> ●	36
6OZ FILLET WITH SUMMER SQUASH, RED ONIONS, HERB ROASTED POTATOES & CAJUN REMOULADE	

<b>The Ribeye*</b> ●	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	
<b>Steak Argentina*</b> ●	51
12OZ FLAME SEARED NY STEAK, WITH PARMESAN, CHIMICHURRI, BABY CARROTS & MASHED POTATOES	
<b>Filet Jacob*</b> ●	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	●
sauteed 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