

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	Felipe's Soup 7/10 CHEF'S SOUP DU JOUR, ALWAYS DELICIOUS	Chopped Caesar half 9/14 ROMAINE, CROUTONS, PARMESAN
Salmon Toasts 19 SMOKED SALMON WITH CHEVRE, PICKLED ONION, CAPERS, PEPPER & MALDON SALT	Escargot 16 GARLIC BUTTER & CROSTINI	Bistroux half 9/14 GREENS, ROMAINE, TOMATO, CUCUMBER, BASIL, ONION, CASHEW PEPITAS, & DEVIN'S CITRUS HERB DRESSING
Warm Roasted Beets 12 ROASTED WITH ORANGE, SHALLOT & BALSAMIC, TOPPED WITH GOAT CHEESE, CARDAMOM & ORANGE ZEST	Pesto Bruschetta 14 ON CIABATTA WITH BASIL, TOMATOES BALSAMIC REDUCTION, SHAVED PARMESAN, SHALLOTS	Winter Pear Salad half 10/16 MIXED GREENS, BLUE CHEESE, CRUMBLES, DICED PEAR, DRIED CRANBERRIES, CANDIED WALNUTS, MAPLE VINAIGRETTE
Blue Mussels 19 1LB OF MUSSELS WITH SHALLOT & GARLIC WHITE WINE WITH A SPLASH OF CREAM AND A HINT OF YELLOW CURRY, SERVED WITH TOASTED CIABATTA	Vegan Queso 14 CHIPOTLE & CASHEW CREMA SERVED WITH CUCUMBERS & FOCACCIA	Heirloom Burrata 16 HEIRLOOM TOMATOES, LEMON OIL, ONION, BASIL, BALSAMIC REDUCTION, MALDON SALT & BURRATA CHEESE

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

Cacio e Pepe with Black Truffle 32 PECORINO ROMANO, CRUSHED BLACK PEPPER, SLICED BLACK TRUFFLE, BLACK TRUFFLE OIL, PAPPARDELLE	Alexander Chicken 26 A RICH MARSALA CREAM SAUCE WITH MUSHROOMS & TOMATOES ON FETTUCINE
Penne Ala Vodka 24 SAUTÉED GARLIC, CREMINI, SUN DRIED TOMATOES, VODKA CREAM SAUCE, WITH MARINARA	Chicken Alfredo 25 SAUTÉED WITH WHITE WINE, GARLIC, PARMESAN, ALLEPO CHILI, CREAM AND BUTTER
Stew's Ragu 33 A RICH MEATY RAGU WITH GROUND STEAK, PANCETTA & SOFFRITO AND NY STEAK STRIPS SERVED OVER PAPPARDELLE WITH PARMESAN	Cashew Fauxfredo 21 CASHEW CREAM, WHITE WINE, GARLIC, FETTUCINE & BROCCOLINI WITH CASHEW PEPITA TOPPING
Sausage, Penne Arrabbiata 25 ITALIAN SAUSAGE, GARLIC, ONION, ALLEPO CHILI, SPICY MARINARA, BASIL & PARMESAN (SUB MUSHROOMS -4)	Creamy Pesto Penne 28 A RICH & CREAMY PESTO SAUCE WITH 3 SHRIMP AND TOPPED WITH BRUSCHETTA
Seafood Pasta 32 SALMON, SHRIMP & MUSSELS SAUTEED IN A LEMON TOMATO BROTH ON FETTUCINE WITH ITALIAN BREAD CRUMBS	Rojo Dragon 22 A SPICY VEGAN MAC N' CHEESE WITH KIMCHI, TOFU AND JALEPENO ON PENNE

Sausage + 6, Grilled Chicken + 7, Marinated Shrimp + 10, Salmon + 12, Seared Tofu + 4

Mains Split Plate +5

Pan Fried Rainbow Trout* 33 8OZ FILLET WITH BROCCOLINI, HERB ROASTED POTATOES, CAPERS & LEMON BUTTER	The Ribeye* mkt. 16OZ AGED ANGUS BEEF, WITH HERB ROASTED POTATOES & BROCCOLINI LIMITED AVAILABILITY
Red Rock Tofu 24 SEARED ORGANIC TOFU, HOT VELVET SAUCE, CUCUMBER KIMCHI SLAW, SESAME, SAUTÉED MUSHROOMS, TOMATOES & SUMMER SQUASH	Steak Argentina* 46 12OZ FLAME SEARED NY STEAK, WITH PARMESAN, CHIMICHURRI, BROCCOLINI & MASHED POTATOES
Incredible Lightness 23 GRILLED CHICKEN, BROCCOLINI & SIDE SALAD	Pepper Filet* 50 6OZ BEEF TENDERLOIN FILET WITH BRANDY PEPPERCORN-CREMINI MUSHROOM SAUCE, BROCCOLINI & MASHED POTATOES
Duck à l'Orange 41 ROASTED WITH BRANDY ORANGE SHALLOT MARMALADE, MASHED POTATOES & BROCCOLINI	
Blackened Atlantic Salmon* 33 6OZ FILLET WITH SUMMER SQUASH, RED ONIONS, HERB ROASTED POTATOES & CAJUN REMOULADE	

Sides for the Table

herb roasted potatoes	10	● ● ●
mashed potatoes	10	● ● ●
sautéed broccolini	12	● ● ● ●
sautéed mushrooms	12	● ● ● ●

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