

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
- Warm Roasted Beets** ●● 13
ROASTED WITH ORANGE, SHALLOT & BALSAMIC, TOPPED WITH GOAT CHEESE, CARDAMOM & ORANGE ZEST
- 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

- Felipe'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
- Bistroux** ●● half 9/14
GREENS, ROMAINE, TOMATO, CUCUMBER, BASIL, ONION, CASHEW PEPITAS, & CITRUS HERB DRESSING
- Winter Pear Salad** ●● half 10/16
MIXED GREENS, BLUE CHEESE CRUMBLES, D'ANJOU PEAR, CANDIED WALNUTS, MAPLE-MOLASSES 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

- Cacio e Pepe with Black Truffle** 34
PECORINO ROMANO, CRUSHED BLACK PEPPER, SLICED BLACK TRUFFLE, BLACK TRUFFLE OIL, PAPPARDELLE
- Penne Ala Vodka** ●● 25
SAUTÉED GARLIC, CREMINI, SUN DRIED TOMATOES, VODKA CREAM SAUCE, WITH MARINARA
- Stew's Ragu** ● 35
A RICH MEATY RAGU WITH GROUND STEAK, PANCETTA & SOFFRITO AND NY STEAK STRIPS SERVED OVER PAPPARDELLE WITH PARMESAN
- Penne Chicken Cordon Bleu** ● 31
GRILLED CHICKEN, GRUYERE-DIJON CREAM SAUCE, DICED HAM, ITALIAN BREAD CRUMBS, PENNE PASTA
- Seafood Pasta** ● 35
SALMON, SHRIMP & MUSSELS SAUTEED IN A LEMON-TOMATO BROTH ON FETTUCINE WITH ITALIAN BREAD CRUMBS

Add Burrata Cheese +6

- Alexander Chicken** ● 29
A RICH MARSALA CREAM SAUCE WITH MUSHROOMS & TOMATOES ON FETTUCINE
- Chicken Alfredo** ● 28
SAUTÉED WITH WHITE WINE, GARLIC, PARMESAN, ALLEPO CHILI, CREAM AND BUTTER
- Cashew Fauxfredo** ●● 23
CASHEW CREAM, WHITE WINE, GARLIC, FETTUCINE & BROCCOLINI WITH CASHEW PEPITA TOPPING
- Creamy Pesto Penne** ● 30
A RICH & CREAMY PESTO SAUCE WITH 3 JUMBO SHRIMP AND TOPPED WITH BRUSCHETTA
- Rojo Dragon** ●● 24
A SPICY VEGAN MAC N' CHEESE WITH KIMCHI, TOFU AND JALEPENO ON PENNE

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** ● 44
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

- The Ribeye*** ● mkt.
16OZ AGED ANGUS BEEF, WITH HERB ROASTED POTATOES & BABY CARROTS
LIMITED AVAILABILITY
- Steak Argentina*** ● 50
12OZ FLAME SEARED NY STEAK, WITH PARMESAN, CHIMICHURRI, BABY CARROTS & MASHED POTATOES
- Filet Jacob*** ● 54
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 ●●

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