

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
- Salmon Toasts

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

20
- Warm Roasted Beets

ROASTED WITH ORANGE, SHALLOT & BALSAMIC, TOPPED WITH GOAT CHEESE, CARDAMOM & ORANGE ZEST

13
- 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

- Felipe's Soup

CHEF'S SOUP DU JOUR, ALWAYS DELICIOUS

8/12
- Escargot

GARLIC BUTTER & CROSTINI

17
- Pesto Bruschetta

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

15
- Vegan Queso

CHIPOTLE & CASHEW CREMA SERVED WITH CUCUMBERS & FOCACCIA

15

- Chopped Caesar

ROMAINE, CROUTONS, WHITE ANCHOVY PARMESAN

half 10/16
- Bistroux

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

half 9/14
- Strawberry Fields

MIXED GREENS, GOAT CHEESE, APPLES, STRAWBERRIES, CANDIED WALNUTS, STRAWBERRY VINAIGRETTE

half 10/16
- 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
- Penne Ala Vodka

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

25
- Stew's Ragu

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

35
- Penne Chicken Cordon Bleu

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

31
- Seafood Pasta

SALMON, SHRIMP & MUSSELS SAUTEED IN A LEMON-TOMATO BROTH ON FETTUCINE WITH ITALIAN BREAD CRUMBS

35

Add Burrata Cheese +6

- Alexander Chicken

A RICH MARSALA CREAM SAUCE WITH MUSHROOMS & TOMATOES ON FETTUCINE

29
- Chicken Alfredo

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

28
- Cashew Fauxfredo

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

23
- Creamy Pesto Penne

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

30
- Rojo Dragon

A SPICY VEGAN MAC N' CHEESE WITH KIMCHI, TOFU AND JALEPEN0 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
- Red Rock Tofu

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

26
- Incredible Lightness

GRILLED CHICKEN, BROCCOLINI & SIDE SALAD

25
- 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

- The Ribeye*

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

mkt.
- Steak Argentina*

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

50
- Filet Jacob*

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

54

Sides for the Table

- herb roasted potatoes

11
- mashed potatoes

11
- sauteed baby carrots

13
- sautéed mushrooms

13

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