

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 & CIABATTA	

Chopped Caesar ●	half 10/16
ROMAINE, CROUTONS, WHITE ANCHOVY PARMESAN	
Bistroux ●●●	half 9/14
GREENS, ROMAINE, TOMATO, CUCUMBER, BASIL, PICKLED RED ONION, CASHEW, PEPITAS & CITRUS HERB DRESSING	
Strawberry Fields ●●●	half 10/16
MIXED GREENS, GOAT CHEESE CRUMBLES, APPLE, STRAWBERRY, CANDIED WALNUTS STRAWBERRY 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 RICCOTTA 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 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 ●●●	24
CASHEW CREAM, WHITE WINE, GARLIC, FETTUCINE & ASPARAGUS 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 (CONTAINS PEANUT)	

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 (CONTAINS PEANUT)	
Incredible Lightness ●	25
GRILLED CHICKEN, APARAGUS & 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	

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	●●
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