

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	7/10
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 9/14
ROMAINE, CROUTONS, PARMESAN	
Bistroux ●●	half 9/14
GREENS, ROMAINE, TOMATO, CUCUMBER, BASIL, ONION, CASHEW PEPITAS, & CITRUS HERB DRESSING	
Fall Into Flavor ●●	half 10/16
MIXED GREENS, BLUE CHEESE CRUMBLES, DRIED CRANBERRIES, CANDIED WALNUTS, MAPLE-BALSAMIC 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 FETTUCCINE 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, FETTUCCINE & 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 JALEPEN0 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	
Pepper Filet*	54
6OZ BEEF TENDERLOIN FILET WITH BRANDY PEPPERCORN-CREMINI MUSHROOM 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