

AROMAS

APPETIZERS

MOZZARELLA STICKS \$12

Crispy on the outside and gooey on the inside, these golden mozzarella sticks are served with a zesty marinara sauce for dipping

QUESADILLAS \$14

Warm, melty cheese in a toasted tortilla, served with guacamole, Pico de Gallo, and sour cream. Add chicken for \$16, shrimp for \$18 and steak for 20\$.

CROSTINI CAMARONES \$24

Crunchy French baguette slices topped with creamy avocado and tender shrimp seasoned just right for a bite of pure indulgence.



AROMAS ALITAS \$15

Crispy chicken wings tossed in our signature Passion Fruit and Honey Mustard sauce - a sweet and tangy bite you can't resist.

MOFONGUITOS RELLENOS \$18

Savory bite-sized fried smashed plantains stuffed with shrimp served with your choice of rich creole, garlic, or white sauce.

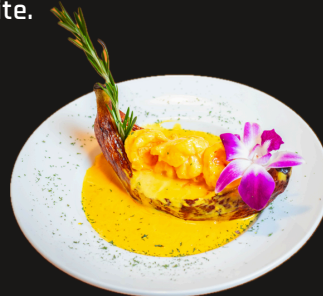
AROMAS PICADERAS \$28

Dive into a flavorful mix of crispy fried salted pork, beef, salami, cheese, chicken, longaniza, golden French fries, and fried plantains. Perfect to share with someone! Upgrade appetizer to serve 4 for just \$47.99.



CANOA DE CAMARONES \$25

Sweet fried plantains shaped like a boat and filled with tender, juicy shrimp. A tropical delight with every bite.



CHICKEN TENDERS \$12

Crispy, golden fried tenders with a juicy, flavorful center. Perfectly seasoned and served with your favorite dipping sauce.

Please let your server know of any allergies

CALAMARI FRITO

\$20

Lightly breaded squid rings fried to a golden crisp, served with sweet bell peppers and a hint of lemon for the perfect balance of flavor.



SALPICÓNES DE MARISCOS

Fresh, citrusy seafood mixed with lime juice, red onions, and cilantro for a refreshing, zesty dish.

PROTEINS

Shrimp	\$22
Conch	\$22
Octopus	\$26
Fish	\$20
Seafood Variety (serves 2)	\$45



MOFONGOS DE AROMAS

Change the mofongo to a triofoongo for just 2.99\$ more

CHICHARRON

\$24

The perfect balance of crispy and savory, served with tender mofongo made from mashed fried plantains and garlic.

CAMARONES

\$28

Succulent shrimp cooked in your choice of garlic, creole, or white sauce, served over our rich, buttery mofongo.



CHURRASCO

\$28

Mofongo topped with tender, juicy skirt steak grilled to perfection

LANGOSTA

\$45

Sweet lobster meat smothered in your choice of garlic, creole, or white sauce, served over a mound of crispy, creamy mofongo

MAR Y TIERRA

\$34

A mouth-watering combination of skirt steak and succulent shrimp, served with your choice of sauce and mofongo.

CHIVO

\$26

Slow-braised goat meat, perfectly seasoned and served with rich mofongo that melts in your mouth.

RABO

\$30

Fall-off-the-bone oxtail, slow-cooked in its own rich sauce, paired with mofongo for a truly satisfying dish.

CARNITAS

\$26

Tender, slow-cooked pork that's crispy on the outside and juicy on the inside, served with savory mofongo.

POLLO

\$24

Juicy marinated chicken served with creamy mofongo, a perfect combination of flavors.

ENTREES

CHICHARRONES DE CERDO \$22

Crispy, flavorful pork rinds that deliver a satisfying crunch and burst of savory goodness.

DIRTY MARTINI PORK CHOPS \$22

Tender pork chop marinated in tamarind sauce, delivering a burst of tropical flavor in every bite.

FILET MIGNON \$35

A 12-ounce filet mignon, perfectly grilled and topped with fresh mushroom sauce, wrapped in crunchy bacon delivering a rich, melt-in-your-mouth experience.

ARGENTINIAN RIBEYE \$38

A 12-ounce ribeye steak, seasoned with fine herbs and grilled to perfection for a tender, flavorful bite



T-BONE STEAK \$40

A 14-ounce T-bone steak, grilled and served with our signature chimichurri sauce, offering the perfect balance of tender meat and robust flavor.



CHURRASCO \$32

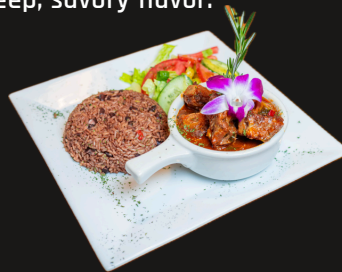
A juicy 12-ounce skirt steak, char-grilled and topped with chimichurri sauce that adds a zesty kick.

CHIVO MONTECRISTI \$24

Marinated goat meat, slow-braised with cabernet wine and a medley of bell peppers and onions, resulting in a tender, flavorful dish.

RABO \$30

Oxtail slow-cooked in a rich wine sauce, served melting off the bone with deep, savory flavor.



PECHUGA AZUL DORADO \$24

Pan-roasted stuffed chicken breast filled with ham and mozzarella cheese, served in a rich, creamy sauce.

PECHUGA ESPAÑOLA \$26

Chicken breast stuffed with jumbo shrimp and mozzarella, cooked in a luxurious creamy sauce that will have you savoring every bite.



HAMBURGESA AROMAS \$25

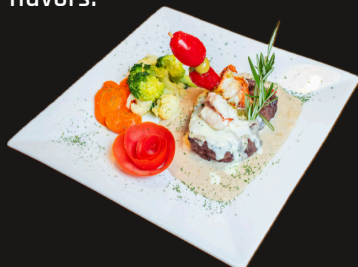
features crispy tostones as the bread, filled with savory salami, fried cheese, a fried egg, lettuce, and onion, topped with ketchup and mayo for a deliciously unique twist on a classic burger.



FROM THE SEA

SURF AND TURF FIRE GRILL \$37

A 10-ounce filet mignon, topped with grilled shrimp in a creamy mushroom sauce - a rich, savory duo of flavors.



SALMON RELLENO

\$35

Fresh salmon fillet stuffed with crab and shrimp, then drizzled with a savory creole sauce for a luxurious seafood experience.



PARGO FRITO

\$32

Crispy fried red snapper, or steamed with coconut, served with a side of tropical flavors.



SALMON AROMAS

\$32

Grilled salmon, smothered in our sweet and tangy passion fruit sauce, a perfect balance of flavors

CAMARONES AROMAS

\$32

Juicy shrimp sautéed in your choice of creole, béchamel, or garlic sauce, for a burst of flavor with every bite.

FILETE DE MERO

\$28

Basa fillet served in a delicate brown butter sauce with parsley and lemon, creating a fresh and flavorful bite.

COLA DE LANGOSTA RELLENA \$55

A grilled lobster tail stuffed with shrimp and crab, drenched in our flavorful creole sauce, making each bite pure indulgence.



LANGOSTA GEMELAS

\$90

Two perfectly grilled lobster tails, cooked to perfection and served with sides that complement the richness of the lobster.

LAMBI CRIOLLA

\$28

Conch meat cooked in a savory tomato sauce with bell peppers and onions, offering a sweet and tender seafood experience.

LANGOSTA A LA PARILLA

\$47

Grilled lobster served with a side of fresh vegetables for a rich, satisfying taste.

ARROCES DEL AROMAS

SCALOPES AROMAS

Seared scallops in a fragrant, buttery herb and citrus sauce—delicate and irresistible.

\$35

PAELLA MARINERA

A seafood lover's dream! Lobster tail, shrimp, calamari, mussels, and clams tossed with saffron rice for a deliciously flavorful dish. Serves 2.



\$47

ARROZ DEL ORIENTE

A fragrant fried rice with vegetables, shrimp, and juicy chicken packed with flavor in every bite.

\$28

ARROZ PRIMAVERAL

Sweet shrimp mixed with fresh vegetables and rice for a delightful, fresh meal.

\$24

PASTA DEL AROMAS

CHICKEN FETTUCCINI ALFREDO

\$20

Creamy, indulgent Alfredo sauce over tender fettuccine, topped with juicy grilled chicken.

CHICKEN PESTO FETTUCCINI

\$20

Fresh pesto sauce tossed with fettuccine and grilled chicken, creating a rich and aromatic flavor.



SHRIMP FETTUCCINI ALFREDO

\$24

Creamy Alfredo sauce with perfectly cooked shrimp, served over delicate fettuccine for a decadent dish.



PENNE SHRIMP PESTO

\$24

Penne pasta with succulent shrimp and a flavorful pesto sauce.

PENNE CHICKEN ALFREDO

\$20

Creamy Alfredo sauce with tender chicken, served over penne pasta.

CHICKEN FETTUCCINI AL VODKA \$20

Fettuccine pasta in a creamy, tangy vodka sauce with grilled chicken, a perfect balance of flavors.

SHRIMP FETTUCCINI AL VODKA \$24

Fettuccine in a rich, creamy vodka sauce with succulent shrimp for an irresistible dish.

FETTUCCINE BOLOGNESI \$20

Hearty meat sauce served over fettuccine, creating a rich and flavorful meal.



SOUPS

ASOPAO DE CAMARONES \$24

A comforting, aromatic shrimp and rice stew, filled with bold flavors that warm you up from the inside out.

ASOPAO DE MARISCOS \$32

A hearty seafood stew with a medley of flavors that's as satisfying as it is delicious.

7 MARES \$47

A lavish seafood soup with lobster, shrimp, mussels, clams, and more - a true feast for the senses.



SANCOCHO \$18

A traditional, hearty stew filled with rich meats and vegetables - the ultimate comfort food.

SOPA DE PESCADO \$20

A flavorful fish-based soup with vegetables, offering a taste of the ocean with every spoonful.

SALADS

ENSALADA CAPRESSA \$16

Fresh mozzarella, vine-ripened tomatoes, basil, and balsamic glaze - a simple but irresistible combination of flavors.



ENSALADA MEDITERRÁNEA \$12

A refreshing mix of olives, feta cheese, cucumbers, and lemon dressing - light, zesty, and full of flavor.

CAESAR SALAD

Crisp romaine lettuce tossed in creamy Caesar dressing with crunchy croutons and Parmesan.

PROTEINS

Chicken	\$16
Shrimp	\$20

SIDES

TOSTONES

\$6

Crispy, golden plantains that offer a perfect savory crunch.

PAPAS FRITAS

\$6

Crispy on the outside, soft on the inside - the perfect accompaniment to any dish.

MORO DE HABICHUELA

\$6

Fragrant rice cooked with black beans, creating a rich, flavorful base.

ARROZ AMARILLO

\$6

Fluffy yellow rice cooked to perfection with just the right amount of seasoning.

ARROZ BLANCO

\$6

Light, steamed white rice that pairs perfectly with any dish.

VEGETALES SALTEADOS

\$6

A medley of fresh vegetables sautéed to tender perfection, lightly seasoned to enhance their natural flavors.

MADUROS FRITO

\$6

sweet, golden-fried plantains with a crispy exterior and tender interior.

PURÉ DE PAPAS

\$6

creamy mashed potatoes made with butter, creating a rich and comforting side

YUCA FRITA

\$6

crispy, golden-fried pieces of cassava, offering a crunchy exterior and soft, tender interior

MOFONGO

\$12

Mashed fried plantains mixed with garlic and savory pork rind - crispy, creamy, and packed with flavor.

TRIOFONGO

\$15

combines mashed green plantain, ripe plantain, and yuca for a savory, satisfying blend of flavors. The firm, tangy green plantain, sweet ripe plantain, and creamy yuca come together in perfect harmony for a deliciously unique dish.

DESERTS

FLAN DE LECHE

\$8

A velvety smooth milk flan with a golden caramel sauce - the perfect sweet ending to your meal.



TRÈS LECHE

\$8

A rich, moist cake soaked in three types of milk, creating a sweet, indulgent treat.



CHEESECAKE

\$8

Silky, creamy cheesecake with a buttery graham cracker crust, topped with a luscious fruit compote.