



日本語メニューあります。

ウエイターにお尋ねください。

我们提供中文菜单

请咨询服务员



aroma cafe

& SECRET GARDEN

Carta de Noche / Evening Menu

Crêpes

SALADOS y DELICIOSOS - 11.⁵⁰
SAVOURY & APPETIZING

- Crêpe de Espárragos / Asparagus Crêpe**
Uno de los platos más populares de Aroma. Con espárrago triguero andaluz y acompañado de crema ligera con nata a los 3 quesos
Our most popular crêpe over the years consisting of a generous portion of local asparagus mixed with cream and melted three cheeses
- Pollo al curry / Chicken Curry Crêpe**
Pruebe nuestro crêpe más exótico. Acompañado con trocitos de piña y manzana
Cubes of chicken breast mixed with bits of apple, tropical pineapple and savoury curry sauce

Pasta

Trabajamos con pasta fresca
Our pastas are made fresh

Ravioli

Relleno de espinaca y ricotta
Filled with spinach and ricotta

Napolitana - 12.⁵⁰

Bolognesa - 14.⁵⁰

Carbonara - 14.⁵⁰

Al Funghi - 14.⁵⁰

Linguine

Napolitana - 11.⁵⁰

Bolognesa - 13.⁵⁰

Carbonara - 13.⁵⁰

Aroma Especial - 15.⁵⁰

Con gambas, mejillones,
rosada y ajo / With prawns,
red snapper, mussels and garlic

Pescados / From the Sea

- * **Suprema de Lubina al Estilo Thai / Thai Style Bass Supreme** - 17.⁵⁰
Acompañada de salsa Thai de guindilla, cebolleta fresca, gengibre, aceite de sésamo y de oliva. Servida con puré suave de boniato y verduras de la huerta / An exotic new dish consisting of Thai chili pepper, fresh Welsh onions, touch of ginger, sesame and olive oil accompanied with sweet potato and fresh local vegetables
- * **Salmón Grill con Meuniere de Alcaparras / Grilled Salmon Meuniere** - 17.⁵⁰
Acompañado de chalotas doradas con mantequilla, puré de patatas y nuestras verduras de la huerta / We're excited about our new salmon dish this year accompanied with buttered shallots, capers, potato purée and fresh local vegetables
- Trucha a la Mediterránea / Andalusian River Trout** - 14.²⁰
Trucha perfumada al Aroma Mediterráneo, servida con tomate cherry, alcaparras, aceitunas negras y acompañada de su guarnición
Rainbow trout stuffed with Mediterranean spices, cherry tomatoes, capers and black olives
- * **Calamar Grill / Grilled Mediterranean Calamari** - 19.³⁰
Disfruta de nuestra gran porción de calamar, acompañado de patatas risoladas y cebolla caramelizada. Yet another new dish for the season consisting of grilled calamari, baby potatoes sautéed with garlic and dill, then topped with caramelized onions
- Tronco de Atún en Tempura / Tempura Tuna** - 17.⁵⁰
Atún rojo mediterráneo, acompañado de mayonesa suave de wasabi y verduras al vapor
Mediterranean red tuna, accompanied with a soft wasabi mayonnaise and steamed vegetables

Entrantes / Starters

Pan con Ajo / Aroma's Garlic Baguette - 4.⁵⁰
Un clásico servido en baguette! / Packed with flavour and served on a soft baguette

Bruschetta - 5.⁵⁰
Estilo Italiano con tomate, parmesano y albahaca! / Toasted bread topped with tomatoes, basil, parmesan cheese and a drizzle of our special extra virgin olive oil

Provoleta con Tomate Natural / Provoleta with Minced Tomatoes - 8.⁹⁰
Queso provolone a la plancha con tomate triturado y orégano / A pot of melted cheese topped with organic tomato purée

* **Salmorejo con Centollo / Salmorejo à la Aroma** - 9.⁹⁰
Acompañado de yema de huevo y aceite de oliva virgen extra Arbequina / We've taken this famous Andalusian dish which consists of peeled and pureed tomatoes, garlic, olive oil, bread, and added some Atlantic crab and drizzled with hard boiled egg shavings. A house original!

Gambas Pil Pil / Prawns Pil Pil - 9.⁵⁰
Preparado con las mejores gambas FRESCAS, ajo, guindilla y aceite virgen extra, servido muy caliente! / This famous Andalusian dish is a classic! Fat juicy prawns cooked in extra virgin olive oil until sizzling & spicy

* **Templada de Calamares / Calamari Sweet & Sour Strips** - 14.⁹⁰
Tagliatelle de calamar aliñado con chili dulce, algas, judías crujientes y atún al grill aderezado con vinagreta de cítricos / An Aroma special with sweetened chili and seaweed, crunchy romano beans and tuna drizzled with a citric vinaigrette

Platos Ibéricos / Cured Iberian Platters

Jamón Ibérico de Bellota / "Bellota" Iberian Cured Ham - 11.⁰⁰ (50gr) / 20.⁹⁰ (100gr)
Nuestro suave jamón ibérico que se derrite en tu boca / Let Spain's finest acorn-bred ham melt in your mouth.
Accompanied with locally sourced breadsticks

Queso Manchego Curado / Aged Manchego Cheese - 7.⁰⁰ (60gr) / 13.⁰⁰ (120gr)
Servido con piquitos, nueces y salsa chutney de la casa / Accompanied with breadsticks, walnuts and our homemade chutney

Ensaladas / Salads

Ensalada del Jardín / Garden Salad - 5.⁵⁰
Una ensalada muy sencilla. Con nuestro aceite de oliva de primera calidad. Servida con lechuga, tomate, cebolla, y pepino / Crispy lettuce, cucumber, tomato and onions, a must on a hot summer day. Served with early harvest extra virgin olive oil

Ensalada Mixta con Atún / Tuna Salad - 8.⁵⁰
Una ensalada de atún, tomate, maíz, cebolla, palmito y remolacha sobre una cama de lechuga / Locally sourced lettuce topped with tomato, cucumber, sweetcorn, Atlantic tuna and white asparagus

César a Nuestro Estilo / Chicken Caesar Salad - 9.⁵⁰
Lechuga romana con picatostes, pollo adobado con especias Cajín, y Salsa César a nuestro estilo / Chicken marinated in Cajun Style, topped with crispy croutons, slivers of parmesan and a drizzling of our special Caesar sauce

El Huerto Secreto / Secret Garden Salad - 10.⁵⁰
El especial de la casa. Lechuga, queso de cabra, bacon, nueces con reducción de vinagre balsámico de Módena / A must try!! Warm goats cheese, bacon, walnuts, drizzled with a balsamic reduction dressing

* **Ensalada Templada de Langostinos / Warm King Prawn Salad** - 13.⁹⁰
Langostinos en tempura con hojas tiernas, setas, mahonesa de Kimchi y piñones / Aroma gone WILD!
King Prawns tempura with lettuce greens, mushrooms and accompanied with a Kimchi-pine nut mayonnaise

* **Ensalada de Salmón Marinado / Marinated Atlantic Salmon Salad** - 13.⁹⁰
Nuestro mézclum de lechugas con salmón marinado y mahonesa de mango con aguacate / Salmon deliciously marinated with dill on a bed of mixed lettuces and adorned with a mango & avocado mayonnaise



* Nuevo plato 2019
New dish for 2019

Carnes a la brasa Off the Grill

Nuestras carnes van acompañadas con verduras de la huerta y patata asada con salsa a elegir entre alioli de chimichurri o mantequilla
Our meats come accompanied with sautéed vegetables and baked potato with choice of butter or alioli de chimichurri (olive oil, garlic and herbs) sauces.

Entrecôte de Ternera Nacional / Spanish Lower Sirloin Entrecôte - 18.⁹⁰
Alta calidad de carne originaria del norte de nuestro país / From the north of Spain's cattle ranches, this steak is highly flavoursome and grilled specially to your liking

Lomo Alto Angus Argentino - (Importado) / Beautifully tender, imported
Argentinian Angus Ribeye Steak - 23.⁵⁰

Solomillo de Ternera Nacional / Grilled Beef Tenderloin Steak - 24.⁹⁰
Carne de primera calidad preparada a su gusto / Fat and juicy. Cuts like butter, savour & enjoy!

Entrecôte Angus Argentino - (Importado) / Imported Argentinian Angus
Bottom Sirloin Steak - 21.⁵⁰

Mega Burger Aroma / Aroma Mega Burger - 14.⁰⁰
Carne de ternera 100%, queso, bacon, lechuga, tomate, cebolla roja, pepinillo, huevo y servida con patatas fritas naturales / 100% beef, cheese, bacon, lettuce, tomato, red onion cucumber, egg and served with natural fries

Chuletón de Ávila / T - Bone Steak recommended to enjoy with a hearty
Toro-region red wine - 5.⁵⁰ / 100 grs.

Barbacoa Especial Mixta (mínimo 2 pers) - 17.⁵⁰ (por persona / per person)
Con los mejores cortes del día: Chorizo, Entrecôte, Pollo, Cerdo, Morcilla, etc..
Recomendamos pedir una ensalada aparte, patatas fritas o patata asada

Special Mixed Barbecue (2 pers minimum) Cuts may include beef, pork, spicy sausage, black pudding sausage, chicken, etc.. Please ask your waiter for today's specific selection. We also recommend ordering a serving of natural fries and / or salad with your BBQ

Costillas de Cerdo en Salsa Barbacoa / Our Pork Ribs in BBQ Sauce will keep you licking your fingers! - 16.⁰⁰

Secreto Ibérico con Chimichurri / Iberian Pork with Chimichurri - 17.⁵⁰
Servido con salsa Chimichurri y acompañado con patatas fritas y verduras / Iberian highly marbled pork packed with flavour and served with our Argentinian chimichurri spicy sauce

Chuletas de Cordero / Baby Lamb Chops - 15.⁹⁰
Con salsa de miel, tomillo y romero / With honey, thyme and rosemary sauce, accompanied with baked potatoes and vegetables

Brocheta de Pollo / Massive Chicken Skewer - 16.⁰⁰
Servida con verduras de la huerta / Served with local vegetables

Carnes / Other Meats

Rulo de Pollo Estilo Aroma / Chicken Breast Delight - 14.⁸⁰
Contramuslo deshuesado relleno de verduras con salsa de pimiento del piquillo
Chicken wrapped around vegetables and covered with our "piquillo" pepper sauce

Carrillada de Cerdo / Braised Pork Cheeks - 14.⁵⁰
Guisada lentamente con nuestras verduras de la huerta y acompañada con puré cremoso de patatas
Amazingly tender pork cheeks that have been stewed for over 7 hours in a house vegetable broth, then accompanied with a creamy potato purée

Rabo de Ternera / Slow Stewed Oxtail - 17.⁵⁰
Cocinado lentamente y servido en su jugo. Con verduras de la huerta y patatas fritas
Cooked for over 7 hours and served in its own broth, accompanied with local vegetables and homemade fries



* Nuevo plato 2019
New dish for 2019