

# lunch/dinner

served all day

## ORGANIC BABY GREENS

### jerk chicken salad 12.95

jerk chicken breast, artichoke hearts, cherry tomatoes, kalamata olives, and red onions on a bed of romaine with our creamy herbed ranch

### asian noodle salad 11.95

soba + glass noodles, shredded carrots, and green papayas tossed in a soy-lemon vinaigrette served on a bed of baby mix greens, cherry tomatoes, green beans, and mandarin oranges with pinenuts

### grilled atlantic salmon salad 13.95

fresh atlantic grilled salmon, red onions, tomatoes, cucumbers, and capers on a bed of mixed baby greens with our balsamic vinaigrette

### classic cobb salad 12.95

marinated grilled chicken breast, hard-boiled egg, tomato, applewood smoked bacon, bleu cheese, avocado, romaine, and shredded iceberg with our balsamic vinaigrette

### grilled new york steak salad 13.95

grilled new york steak, cherry tomatoes, gorgonzola, and red onions, on a bed of romaine with our homemade ranch

### goat cheese + walnut salad 11.95

herb encrusted goat cheese rounds, candied walnuts, tomatoes, and cucumbers on a bed of mixed baby greens served with our balsamic vinaigrette

### chopped salad 11.95

mixed baby greens, gorgonzola, red beets, toasted pine nuts, dried cranberries, and red onion served with our balsamic vinaigrette dressing

### mexican tortilla salad 11.95

grilled marinated chicken, vine-ripened tomatoes, black beans, aged cheddar cheese, avocado, tortilla strips, and romaine lettuce served in a crisp tortilla shell with our rancho santa fe dressing

### wild rice + tofu salad 11.95

wild rice, marinated tofu, carrots, cucumbers, cherry tomatoes, and sliced avocado on a bed of baby mixed greens with our lemon-herb vinaigrette

### aroma caesar salad 9.95

crisp romaine and parmesan tossed in our house caesar dressing

### aroma house salad 10.95

mixed baby greens with cucumber, cherry tomatoes, carrots and parmesan cheese served with our balsamic vinaigrette

### additions to any salad:

grilled chicken 3.50

grilled salmon 6.95

black tiger shrimp 5.95

crab cakes (2) 5.95

new york steak 5.95

aroma burger/turkey burger/veggie burger 4.95

kobe burger 5.95

scoop of tuna or egg salad 3.25

herb encrusted goat cheese rounds (3) 3.50

crumbled applewood smoked bacon 2.50

grilled marinated tofu 3.25

## PANINIS AND MELTS

served with your choice of fries, house salad, caesar salad, or coleslaw

### turkey pesto panini 11.95

swiss cheese, tomato and our fresh pesto sauce grilled on focaccia

### peppered beef panini 12.95

peppered NY steak, fresh spinach, and provolone with red onion and caper aioli grilled on focaccia

### roast beef panini 11.95

roast beef, aged cheddar, caramelized onions, and horseradish aioli grilled on focaccia

### chicken + prosciutto panini 12.95

marinated grilled chicken breast, imported prosciutto, provolone, sundried tomatoes, spinach, and sage grilled on focaccia

### grilled vegetable panini 11.95

grilled marinated eggplant, zucchini, tomatoes, caramelized onions, and pepper jack cheese grilled on focaccia

### brie + apple panini 11.95

brie cheese, granny smith apples, and caramelized onions grilled on focaccia

### caprese press 11.95

buffalo mozzarella, roma tomatoes, olive oil, and fresh basil served in a hard french roll

### grilled tuna melt 10.95

white albacore tuna salad with aged cheddar and tomato on choice of grilled bread

### grilled turkey hummus melt 11.95

sliced carolina turkey breast, aged cheddar, hummus, and basil on choice of grilled bread

## WHAT'S NEXT?

served with your choice of fries, house salad, caesar salad, or coleslaw

### lobster club 13.95

toasted brioche, fresh maine lobster, romaine, vine-ripened tomatoes, and applewood smoked bacon with an ancho aioli

### grilled salmon sandwich 12.95

fresh atlantic grilled salmon with romaine, tomato, and lemon-dill served on olive bread

### grilled chicken sandwich 11.95

marinated grilled chicken breast, mozzarella, romaine, and tomatoes on a rustic roll with whole grain mustard and mayonnaise

### crab cake sandwich 13.95

dungeness crabmeat and homemade coleslaw on a toasted challah bun served with ancho aioli

### add applewood smoked bacon 2.00

### turkey reuben 11.95

carolina smoked turkey breast, swiss cheese, and sauerkraut, grilled on marbled rye bread and served with thousand island dressing

### veggie reuben 10.95

vegetable patty, swiss cheese and sauerkraut, grilled on marbled rye bread and served with thousand island dressing

www.aromacoffeeandtea.com

4360 Tujunga Ave Studio City, CA 91604 • ph: 818.508.7377 / fax: 818.508.2427

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## BURGERS

served with your choice of fries, house salad, caesar salad, or coleslaw

### kobe bleu burger 13.95

bleu cheese, applewood smoked bacon, tomato, mixed baby greens, on rosemary focaccia

### classic aroma burger 11.95

served with caramelized onions, monterey jack, tomato, and shredded iceberg lettuce on a brioche bun

### turkey burger 11.95

served with caramelized onions, cheddar cheese, tomato, and shredded iceberg lettuce on a brioche bun

### aroma veggie burger 11.95

brown rice, oatmeal, beets, onions, black beans, carrots, mushrooms, celery, and salt and pepper served with caramelized onions, tomato, cheddar cheese, and shredded iceberg lettuce on a brioche bun

#### additions ~

applewood smoked bacon 2.00

sliced avocado 2.00

## WRAPS

served with your choice of fries, house salad, caesar salad, or coleslaw

### jerk chicken wrap 11.95

jerk chicken, red onion, baby mixed greens, mango chutney, and mozzarella cheese wrapped in a flour tortilla and pressed

### veggie wrap 11.95

grilled vegetable patty, mozzarella cheese, sliced celery, shredded carrots, cherry tomatoes, iceberg lettuce, and poppy seed dressing wrapped in a flour tortilla and pressed

### aroma wrap 11.95

carolina smoked turkey breast, applewood smoked bacon, gorgonzola, avocado, romaine, tomatoes, and green goddess dressing wrapped in a flour tortilla and pressed

### crispy chicken wrap 11.95

crispy chicken, romaine, tomatoes, corn, red onions, and pepper jack cheese with a chipotle aioli wrapped in a flour tortilla and pressed

## OUR ORIGINAL DELI

served with your choice of fries, house salad, caesar salad or coleslaw

### turkey breast 10.95

carolina smoked turkey breast, lettuce, tomato, whole grain mustard, and mayonnaise on choice of bread

### blt + a 10.95

applewood smoked bacon, romaine, vine-ripened tomatoes, avocado, and mayonnaise on choice of bread

### tuna salad sandwich 10.95

solid white albacore blended with a hint of dijon and celery with romaine, tomato, mustard, and mayonnaise on choice of bread

### egg salad sandwich 10.95

with romaine, tomato, mayonnaise, and mustard on choice of bread

### add applewood smoked bacon 2.00

## EVEN MORE

### antipasta rustico 11.95

buffalo mozzarella, cherry tomatoes, kalamata olives, roasted bell peppers, and thinly sliced prosciutto with crostinis drizzled with a balsamic reduction

### mediterranean plate 11.95

our hummus and tabouli served with greek salad and whole grain pita bread

### warm brie plate 10.95

warm wedges of brie served with crostinis, sliced apples, berries, dried fruits, and nuts drizzled with a truffle infused honey

### sautéed vegetables 7.95

broccoli, asparagus, mushrooms, carrots, and spinach sautéed in fresh garlic oil

### hummus + toast + veggies 10.95

our hummus, toasted olive bread, fresh carrots, and bell peppers

### grilled cheese 9.95

aged cheddar + monterey jack cheese with sliced tomatoes served with fresh fruit

### tofu rice bowl 10.95

sautéed wild rice, marinated tofu, broccoli, scallions, serrano chilis, and roasted bell peppers

## EXTRAS

basket of french fries, garlic fries, or seasoned curly fries 5.95

coleslaw 3.95

wild and brown rice 2.50

black beans 3.00

sautéed spinach w/fresh garlic 5.95

scoop of tuna or egg salad 3.95

seasonal fresh fruit 3.95

side of seasonal berries 5.95

whole wheat pita 2.50

side hummus 2.95

sauerkraut 2.00

## SOUP

( ask for daily selections )

cup 3.95

bowl 5.95

half and half 10.95

a cup of today's soup + half of any "original deli" sandwich or a cup of today's soup + aroma house salad or caesar salad

# breakfast

served until 2:30 p.m.

## THE HOUSE SPECIALS

### salmon stack 13.95

two potato pancakes stacked with smoked salmon, two poached eggs, and asparagus topped with dill chardonnay hollandaise

### the new Leo's special 12.95

lox, eggs, and onions scrambled with cream cheese and capers served with rosemary potatoes and choice of toast

### eggs benedict 12.95

two poached eggs, prosciutto, and asparagus on toasted focaccia with tarragon hollandaise, served with fresh fruit

### eggs aroma 12.95

savory spinach puff halved, topped with sliced tomatoes, three scrambled eggs, and cheddar cheese, served with fresh fruit

### eggs + veggies + melted brie 12.95

sautéed carrots, broccoli, asparagus, and spinach on potato dill toast topped with melted brie, swiss cheese and two eggs over medium

### smoked salmon plate 13.95

smoked salmon, cream cheese, tomatoes, sliced red onions, lemon, and capers with choice of bagel

### aroma breakfast sandwich 11.95

three scrambled eggs, aged cheddar cheese, tomato, with choice of applewood smoked bacon or turkey sausage, served with rosemary potatoes

### croissant as bread choice 1.50

### breakfast tostadas 11.95

grilled chicken, black beans, scrambled eggs, homemade guacamole, pico de gallo stacked on two fried corn tortillas and topped with fresh cilantro and crème fraîche, served with fruit

### chilaquiles 11.95

corn tortilla chips, topped with mexican-style tomato sauce, monterey jack and cheddar cheese, served with scrambled eggs, black beans, sour cream, and guacamole

### huevos rancheros 11.95

three crispy corn tortillas topped with black beans, three eggs fried over medium, homemade tomato salsa, avocado, and sour cream, served with rosemary potatoes

### breakfast quesadilla 12.95

grilled chicken breast, scrambled eggs, spinach, jack and aged cheddar cheese grilled in a flour tortilla, with homemade salsa, guacamole, and sour cream on the side, served with fresh fruit

### our aroma classic burrito 11.95

three scrambled eggs, black beans, applewood smoked bacon, and aged cheddar cheese, homemade salsa, guacamole and sour cream on the side, served with fresh fruit

### wild veggie burrito 11.95

egg whites, steamed wild and brown rice medley, spinach, roasted bell peppers, and aged cheddar cheese, homemade salsa, guacamole and sour cream on the side, served with fresh fruit

## EGGS AND MORE

### omelette or scramble 11.95

served with roasted rosemary potatoes and choice of toast

#### please choose two of the following:

applewood smoked bacon, turkey sausage, chicken apple sausage, oven-roasted ham, marinated tofu, spinach, sautéed mushrooms, vine-ripened tomatoes, onions, roasted bell peppers, broccoli, zucchini, carrots, kalamata olives, asparagus, sun-dried tomatoes, wild rice, fresh herbs

#### plus one cheese selection:

aged swiss, aged cheddar, goat cheese, imported feta, provolone, monterey jack, pepper jack, fresh mozzarella, gorgonzola, brie, or cream cheese

#### additions:

avocado	2.00
chicken	2.95
prosciutto	2.95
smoked salmon	3.95
fresh main lobster	5.95
tiger shrimp	3.95
ny strip	5.95
egg whites additional	1.75

### cobb omelette 11.95

grilled chicken, applewood smoked bacon, gorgonzola, vine-ripened tomatoes, and avocado

### south of the border omelette 10.95

black beans, avocado, roasted bell peppers, serrano chilies, and cheddar cheese with homemade salsa, sour cream on the side, and choice of flour or corn tortillas

### shrimp + lobster omelette 13.95

black tiger shrimp and chunks of maine lobster, spinach, vine-ripened tomatoes, topped with chardonnay dill hollandaise

### farm fresh eggs + toast 10.95

3 eggs any style, served with oven roasted rosemary potatoes and toast

### applewood smoked bacon, chicken apple sausage or turkey sausage 2.00

### country breakfast 11.95

three buttermilk pancakes topped with strawberries and bananas, three eggs any style with applewood smoked bacon, chicken apple, or turkey sausage

## PERSONAL TRAINER ENDORSED

### power breakfast 11.95

grilled chicken breast, egg whites, and seasonal fresh fruit served with 9-grain toast

### master of the universe 11.95

our turkey burger patty, scrambled egg whites, spinach, and black beans with flour or corn tortillas

### the hulk 11.95

three scrambled eggs with grilled chicken breast, mushrooms, broccoli, and asparagus with a choice of: chevre goat or imported feta cheese served with 9-grain toast

### fresh fruit plate 9.95

seasonal fresh fruit bowl with french vanilla yogurt

coffee & tea company

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# breakfast

served until 2:30 p.m.

## MORNING MELTS

served with rosemary potatoes

### prosciutto + eggs panini 11.95

prosciutto, three scrambled eggs, provolone cheese, sundried tomatoes, and spinach grilled on focaccia

### aroma panini 11.95

three scrambled eggs, aged cheddar cheese, tomato, applewood smoked bacon, and avocado grilled on focaccia

### eggs + veggies panini 11.95

three scrambled eggs, imported feta cheese, spinach, mushrooms, and tomatoes grilled on focaccia

### garden panini 11.95

fresh basil, asparagus, zucchini, roasted bell peppers, two eggs over-medium and goat cheese grilled on focaccia

## SIDE OF...

two eggs 3.00

yogurt 3.00

cottage cheese 3.00

seasonal fresh fruit 3.95

seasonal berries 5.95

cup of granola 3.95

black beans 3.00

sliced tomatoes 2.50

avocado 2.50

corn or flour tortillas 2.50

hollandaise sauce 2.00

extra cheese 1.00

## SWEETER THE GRIDDLE

### croissant or brioche french toast 9.95

topped with bananas, strawberries and vermont maple syrup on the side

### buttermilk pancakes 9.95

four fluffy pancakes topped with bananas, strawberries and vermont maple syrup on the side

### short stack 5.95

## SMOOTHIES

### fruit blended with apple juice or orange juice 4.75

strawberry + banana

blueberry + banana + strawberries

pineapple + mango + banana

raspberry + strawberries + mangos

add soy .75

## CEREALS AND SUCH

### irish oatmeal 8.95

steel-cut oatmeal topped with bananas and golden raisins, served with brown sugar and steamed milk

### hearty granola 10.95

oats, almonds, sunflower seeds, and dried cranberries with fresh bananas served with cold or steamed milk

## EXTRAS

### cathryn's potatoes 6.95

two grilled hash brown stacks filled with a sour cream and chive center served with homemade applesauce

### our rosemary potatoes 3.50

seasoned oven roasted red potatoes

### meats 3.95

applewood smoked bacon, chicken apple sausage, turkey sausage, or oven-roasted ham

### bagels 4.50

(ask server for bagel choices)

### add sliced tomato and red onion 3.50

### add smoked salmon 5.95

### toast + jam 3.50

country white sourdough, 9-grain wheat, potato dill, marbled rye, or olive served with butter and jam

## DRINKS

coffee 1.80 2.15 2.75

americano 2.50 single double 3.00

espresso 2.50 single double 3.00

cappuccino 3.15 single double 3.65

latte 3.20 single double 3.75

flavored latte 3.95 single double 4.25

ice blended 4.25 single double 4.75

chai 3.75

hot tea 1.80 2.15 2.75

hot chocolate 2.95 3.45 4.50

orange juice 2.50 3.00

iced tea 2.50 3.25

lemonade 2.50 3.25

Our Coffee is delivered weekly from Fonté Micro Coffee Roaster, the finest independent coffee roaster in the Pacific Northwest.

Our Tea is organic and delivered weekly from The Art of Tea.

coffee & tea company

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