



Café Aion

Brunch: Sat + Sun 11am - 3pm

Brunch Beverages

- Mimosa: Sparkling wine & Orange Juice \$11
- Bellini: Sparkling wine & Peach Juice \$11
- Bloody Mary: vodka, bloody mix, lime & chili \$12
- Cava: Sparkling Spanish wine \$12
- Sangria: red wine, fruit, spices & secrets \$11

Coffee/Juice/Tea/Soda

- Ozo Coffee: French press, small or large \$6/9
- Ozo Coffee Espresso Drinks 4
- Tea Spot: Black, Sencha, Earl Grey, Rooibos or Mint 4
- Iced 'Tea Spot' Tea: black w/ lemon peel & star anise 4
- House-made Ginger-Limeade 4 Soft Drinks 3
- Juice: Orange, apple, cranberry 4

Pastries

- Today's Pastry Special \$4 v
- Cinnamon sugar doughnut & the hole \$3 v
- A dozen holes \$7 v
- Freshly baked demi-baguette w/ butter & Jam \$9 v

Dessert

- Brie Cheese: Soft-ripened, served with apricot jelly and sliced baguette \$10
- Creme Brûlée: Infused with Ozo coffee, rum and a "burnt" sugar top \$11
- Flourless Chocolate Tort: Chili - cinnamon spiced with cream and berries \$10
- Flan: Spanish style custard with caramelized sugar sauce \$9

Appetizers

- Marinated Olives: Whole mixed olives, harissa and preserved lemons \$7 **v, gf**
- Crispy Fried Cauliflower: Toasted cumin and saffron yogurt \$12 **v, gf**
- Hummus: Asparagus, preserved lemon, chimichurri, za'atar & flatbreads \$16 v
- Truffles Fries: Crispy golden potatoes with truffle, parmesan and parsley \$12 **v, gf**

Soup/ Salads

- French Onion Soup: Caramelized onions, rich beef broth, croutons & gruyere \$14
- Roast Beet Salad: Greens, feta, oranges, pecans & honey-citrus vin 23 **v, gf**
- Warm Squash Salad: Brussels, tahini, peppers, yogurt & chickpea \$25 **v, gf**
- Niçoise Salmon Salad: Olives, tomato, potatoes, green beans & citrus vin \$27 **gf**

Entrees

- Croque Madame: Grilled ham & gruyere w/ béchamel sauce & fried egg \$19
- Shakshuka: Moroccan spiced tomato stew topped w/ an egg, feta & flatbread \$22 v
- Aion Burger: Bacon, brie, house-made pickles, brioche bun & fries \$19
- Veggie Burger: House-made yam-quinoa patty, brioche bun, pickles & fries \$19 v

Paella

*please allow 50min for each paella to be prepared from scratch

- House: Chorizo, chicken, mussels, peppers, peas & saffron rice \$45 \$59-XL
- Meaty: Chorizo, chicken, andouille, peppers, peas & saffron rice \$45 \$61-XL
- Seafood: Shrimp, mussels, cod, roasted peppers, peas & saffron rice \$47 \$61-XL
- Vegetarian: Asparagus, cauliflower, pepper, peas & saffron rice \$43 \$57-XL

*all paella is gluten free!

V=Vegetarian, GF = Gluten Free
*20% gratuity will be added to the bill