



## Café Aion

### Tapas & Mezze

- To Share or Á La Carte: Select 3: \$35 or Select 5: \$57  
Grilled Asparagus: sauce beurre blanc & breadcrumb salsa \$14 **v**  
Roasted Beets: Feta, citrus vin, almonds & herbs \$12 **v, gf**  
Tortilla Española: Eggs, potato, caramelized onion & bravas sauce \$11 **v, gf**  
Merguez Sausage Flatbread: Spiced lamb, hummus, tzatziki & pickles \$16  
Papas Bravas: Crispy smashed potatoes, aioli & bravas sauce \$12 **v, gf**  
Chicken Shawarma Flatbread: hummus, tzatziki & house pickles \$16  
Gildas: Skewers of marinated anchovy, olive & piparra peppers \$8 **gf**

### Appetizers

- Marinated Olives: Whole mixed olives, harissa and preserved lemons \$7 **v, gf**  
Baguette & Butter: Freshly baked with salted butter \$9 **v**  
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 w/ truffle, parmesan and parsley \$12 **v, gf**  
Haricot Verts: Green beans sautéed w/ shallots, garlic & almonds \$12 **v, gf**

### Charcuterie & Cheese Plate

A selection of 4 meats & cheeses served w/ accoutrements and baguette \$34

### 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 Bean Salad: Asparagus, green beans, pickled carrot & yoghurt \$25 **v, gf**  
Niçoise Salmon Salad: Olives, tomato, potatoes & green beans \$27 **gf**

### Entrees

- Moules Frites: Mussels with garlic, butter, white wine and French fries \$26  
Cassoulet: Duck confit, braised chicken, sausage, white beans & vegetables \$29 **gf**  
Aion Burger: bacon, brie and house-made pickles on a brioche bun w/ fries \$19  
Veggie Burger: House-made yam-quinoa patty, brioche bun, pickles & fries \$19 **v**  
Pan Roast Salmon: Asparagus, Pomme puree & beurre blanc sauce \$29 **gf**  
Duck Confit: Pomme puree, seasonal vegetables & cherry gastrique sauce \$32 **gf**  
Coq au Vin: Red wine braised chicken with vegetables, potatoes and jus \$27 **gf**  
Steak frites: 8oz grilled Bistro Steak, French fries, house salad & demi sauce \$34  
Beef Bourguignon: Braised beef, bacon, mushrooms & pomme puree \$29 **gf**  
½ Roast Chicken – Brined w/ harissa, apricot jus & crispy smashed potatoes \$31 **gf**

\*please allow 55min for the roast chicken

### 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, mushroom, peas & saffron rice \$43 \$57-XL

\*all paella is gluten free!

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