



Café Aion + Brasserie Boulder

Appetizers

Marinated Olives: Whole mixed olives, harissa and preserved lemons \$7 **v, gf**

Baguette & Butter: Freshly baked with salted butter \$8 **v**

Crispy Fried Cauliflower: Toasted cumin and saffron yogurt \$12 **v, gf**

Seasonal Hummus: Local corn, roasted tomato, olive w/ fresh herbs & grilled flatbreads \$16 **v**

Truffles Fries: Crispy golden potatoes with truffle, parmesan and parsley \$11 **v, gf**

Haricot Verts: Green beans sautéed with shallots, butter, almonds and fresh herbs \$12 **v, gf**

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

Soup/Salads

Gazpacho – Chilled tomato, cucumber & pepper soup with Aleppo pepper & baguette \$13 **v**

Roast Beet Salad: Mixed greens, feta cheese, orange sections, candied pecans & honey-citrus vin \$22 **v, gf**

Kale Caesar Salad – Lacinato kale, tahini Caesar vin, toasted almonds, dates & croutons \$21

Niçoise Salmon Salad - Pan roast salmon, olives, tomato, potatoes, green beans & citrus vinaigrette \$27 **gf**

Entrees

Moules Frites - Mussels with garlic, butter, white wine and French fries \$23 **gf**

Cassoulet - Rustic French bean stew w/ duck confit, braised chicken, sausage & roasted vegetables \$29 **gf**

Aion Burger – With bacon, brie and house-made pickles served on a brioche bun a side of fries \$19

Veggie Burger - House-made yam-quinoa patty on a brioche bun with pickled veg and a side of fries \$19 **v**

Pan Roast Salmon – Sautéed three sisters topped with tomato-olive dressing \$29 **gf**

Duck Confit – Summer squash, kale, quinoa & a cherry gastrique \$31 **gf**

Coq au Vin - Red wine braised chicken with vegetables, potatoes and jus \$27 **gf**

Steak frites: 8oz grilled Bistro Steak with crispy French fries, house salad & demi sauce \$34

Beef Bourguignon – Braised beef, pearl onions, bacon & mushrooms with creamy mashed potatoes \$29 **gf**

½ Roast Chicken - Brined and harissa marinated served w/ apricot jus and 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 Paella - Smoked chorizo, chicken, mussels, peppers, peas & saffron rice \$41 \$55-XL **gf**

Meaty Paella - house-made chorizo, chicken, andouille, peppers, peas & saffron rice \$45 \$59-XL **gf**

Seafood Paella - Shrimp, mussels, cod, roasted peppers, peas & saffron rice \$47 \$61-XL **gf**

Vegetarian Paella – Summer squash, corn, mushrooms, peppers, peas & saffron rice \$43 \$57-XL **v, gf**

V=Vegetarian, GF = Gluten Free

**20% gratuity will be added to the bill*