

- Share -

Avocado Chicken Lettuce Cups (GF)

Roasted Chicken, Bibb Lettuce, Avocado,
Greek Yogurt, Cilantro, Yellow Corn,
Sweet Red Peppers \$12

Roasted Carrot Bean Dip (V)

Roasted Carrots, Garbanzo Beans,
Cardamom with Lavosh Chips \$10

- Greens -

Radicchio Panzanella Salad

Radicchio, Shaved Fennel, Dry Salami,
Queen Creek Olives,
Bleu Cheese, Toasted Focaccia,
Lemon Tarragon Vinaigrette \$15

Red Inca Quinoa Chicken Salad

Arugula, Cucumber, Quark,
Heirloom Tomatoes, Avocado,
60-Day Puffed Corn, Roasted Chicken,
Sherry Vinaigrette \$15

Heirloom Tomato & Cucumber Salad (V)

Heirloom Tomatoes, Cucumber,
Baby Spinach, Basil,
Pickled Onion, Goat Feta,
Balsamic Glaze \$15

Smoked Salmon & Spinach Salad (GF)

Baby Spinach, Red Peppers,
Bean Sprouts, Shiitake Mushrooms,
Pickled Onion, Smoked Salmon,
Orange Ginger Vinaigrette \$16

- Aji Signatures -

Peperonata Grilled Cheese

Chevre Cheese, Eggplant
Peperonata, Broccoli Pesto,
Sourdough Bread \$12

Pasilla Flat Bread Pizza

Basil Pesto, Roasted Chicken,
Sweet Onion, Roasted Pep-
pers, Mexican Cheese,
Ancho Pepper Aioli \$16

Pork Carnitas

Slow Braised Pork,
Jicama and Carrot Slaw,
Scallions, Tomatillo Salsa,
Queso, Flour Tortillas \$16

- Sweet Ending -

Chocolate Mousse Cake

Dark and White Chocolate Mousse Cake, Pomegranate Hibiscus Gelee,
Candied Pistachios, Lavender Tea Cream \$8

*Chef Andrea Martinez has carefully constructed the Aji Cafe menu using local ingredients.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

*GF = Gluten Free

*V=Vegetarian