

Café Azafraán

Open Everyday
Lunch 11am to 3:30pm
Dinner Served 5pm
Breakfast Saturday & Sunday
8am-noon

Reservations Recommended
302-227-8100
18 Baltimore Avenue
Rehoboth Beach

Sampling of our Menus

Breakfast

- Baked Oatmeal with Milk or Yogurt 4.75 & 5.75
- Chorizo Hash with 2 eggs over easy, Romesco sauce 10
- Three Egg Omelet, choice of two toppings, roasted potatoes, rustic bread 9.5
- Two Egg Any Style w/ choice of meat served with roasted potatoes, rustic bread 7
- Almond Croissant French Toast, almond maple syrup 8.5
- European Waffle, maple syrup 7 with fresh fruit 9

Lunch

- Mediterranean Platter, Serrano ham, roasted peppers, Romesco, olive tapenade, artichoke hearts, Manchego & goat cheese, warm baguette, for sharing 15
- Mediterranean Dips, crudité's and grilled flat bread Hummus 8.5 Romesco 9 Combo 9.5
- Café Market Salad, endive & field greens, apple slices, Gorgonzola, spiced walnuts, tomato, cucumber, croutons and red onion, saffron vinaigrette 11
- Chef Salad, chicken & Spanish ham over field greens, endive, artichokes, egg, roasted peppers, tomatoes and olives, pecorino, balsamic vinaigrette 12
- Warm Baked Brie Salad, brie wrapped in phyllo over baby greens, endive, roasted peppers, tomato, olives & sun-dried tomato vinaigrette, served with pesto and tapenade crostinis 12
- Burger and Toppings, lettuce, tomato, onion roll, choice of two toppings 12
- Gourmet Grilled Cheese, brie, goat and provolone, tapenade on Italian bread 9
- Vegetarian Quesadilla, roasted vegetables, hummus, cheese blend, salsa, sour cream 11
- Crab Cake Sliders, lettuce, tomato, remoulade sauce, potato rolls 13.5
- Salmon BLT, on ciabatta, bacon, tomato, field greens, green herb sauce, saffron aioli 13
- Ricardo's Panini, roasted peppers, artichokes, mushrooms, spinach, cheese blend, pesto, Italian bread 9
- House Smoked BBQ Pork Sandwich, cole slaw, cheddar cheese, baguette 10.5

Weekly Dinner Specials

- Monday Shrimp Night \$23
- Wednesday & Sunday Paella Night \$30
- Tuesday Tapas Happy Hour \$8 tapas menu
- Thursday is Steak Night \$23 plus Live Entertainment with Holly Lane and John Flynn

Paella Valencia is Prepared Wednesday and Sunday Evenings on our Patio.
One Seating at 6:30. Please call for reservations are required.

Dinner Menu

Tapas

- Shrimp a la Plancha, green herb sauce 15
- Calamares Fritos, fried artichokes, saffron aioli, lemon 13
- Potatoes Bravas, harissa and saffron aioli sauces 8
- Littleneck Clams, chorizo, white beans, roasted tomato herb broth 13
- Grilled Artichoke Bruschetta, pesto, pecorino 9
- Ratatouille Povenal, fresh herbs & pecorino 8
- Imported Cheese Board, dried fruit chutney 15
- Beef Short Rib Sliders, caramelized onions, piquillo peppers, manchego 14
- Haricots Verts, toasted hazelnuts, gorgonzola 11
- Grilled Veal Sausage, with white beans 11
- Ricotta and Spinach Gocchi, fresh sage butter 9
- Seared Sea Scallops, charred corn salsa, avocado cream 16
- Grilled Baby Lamb Chops, ensalada mixta 15

Salads & Soups

- Bistro Salad, French goat cheese, Serrano crisps, baby romaine, croutons, tomato, sun-dried tomato vinaigrette 9
- Grilled Romaine Ceasar Salad, shaved pecorino, tapenade croutons, lemon vinaigrette 8
- Roasted Beet & Kale Salad, baby kale, endive, asparagus, crumbled goat cheese 9

Large Plates

- Fish del Dia a la Plancha, saffron lemon cream sauce, roasted potatoes, tomato salad 25
- Seafood Tarragona a bouillabaisse of shrimp, scallops, mussels, crab, fish, hazelnut & almond Romesco, saffron shellfish broth 29
- Duck Breast, dried fruit chutney, demiglace, baby carrots, fresh vegetable 27
- Ribeye Steak, roasted mushrooms, goat cheese mashers, demiglace 32
- Shrimp, Chorizo and Polenta, pimenton tomato cream sauce 25
- Azafran Crab Cake, charred corn salsa, avocado cream, roasted potatoes 29
- Vegetarian grilled vegetable & dried tomato hummus tart, spinach Catalan, garlic potatoes romesco, flat bread, artichoke, balsamic reduction 19
- Salad Niçoise du Jour fresh seafood, haricots verts, egg, field greens, endive, new potatoes, olives 22

Wine List

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| Marques de Riscal, Rueda, Spain 24 | La Petite Perrier, Sauvignon Blanc, France 31 |
| Burgans, Albarino, Spain 33 | Borgo Maddalena, Pinot Grigio, Italy 28 |
| Quattro Mani, Montepulciano, Italy 29 | Andeluna, Malbec, Argentina 33 |
| Creta Roble, Ribera del Duero, Spain 32 | Toro Loco, Tempranillo, Spain 25 |
| Cava Reserve, Dibon, Spain 26 | Nature Perrin, Organic Cotes du Rhone 29 |

Menu items and pricing are subject to change.

Updated info on **CafeAzafran.com**