



Cafe Aion

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Menu Prices — August 21, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

Drinks

ITEM	PRICE
Spanish Red Wine Dacu is a single-vineyard wine made in the unknown region of Ribera del Guadiana, located in southwestern Spain next to...	\$25.00
Rosé	\$25.00
Sangria 750ml House-made sangria - red wine, fruit, spice and secretes. Delicious!	\$20.00
Ginger-ale Boisson pétillante au gingembre de Boylan, naturellement rafraîchissante et parfaite pour éteindre votre soif avec sa to...	\$3.00
Coke false	\$3.00
Root Beer Boylan's all-natural Root Beer	\$3.00
Diet Coke Can of Diet Coke	\$3.00

Tapas

ITEM	PRICE
Seasonal Hummus Roasted butternut squash, baharat, candied walnuts with grilled flatbreads.	\$16.00
Crispy Fried Cauliflower With saffron yogurt.	\$13.00
Marinated Olives Tossed in harissa & preserved lemon.	\$6.00

Plates

ITEM	PRICE
Kale Caesar Salad Lacinato kale, tahini vinaigrette, toasted almonds, dates & croutons	\$21.00
Aion Burger Colorado beef on a brioche bun with brie, bacon, pickled veggies, greens & crispy fries.	\$19.00
Spanish Salmon Salad Cherry tomatoes, green beans, potatoes and a honey-Dijon dressing.	\$28.00
Veggie Burger House-made patty (yam & quinoa based) on a brioche bun with pickled veggies, greens & crispy fries.	\$19.00

Platters to Share

ITEM	PRICE
Half Roasted Chicken Poulet rôti à moitié, mariné à la harissa et saumuré, servi avec des pommes de terre écrasées croustillantes et une sala...	\$31.00
Meaty Paella Chorizo maison, cuisse de poulet confite, jambon croustillant, poivrons rôtis, petits pois et riz infusé au safran.	\$42.00
Vegetarian Paella Vegetarian. Cauliflower, mushrooms, roasted peppers, peas, & saffron rice.	\$37.00

ITEM	PRICE
House Paella Chorizo fumé, poulet tendre, poivrons croquants, petits pois et riz infusé au safran.	\$39.00
Seafood Paella Shrimp, mussels, cod, roasted peppers, peas, & saffron rice.	\$42.00

Desserts

ITEM	PRICE
Chili-Cinnamon Chocolate Tort Whipped cream and berries.	\$9.00
Flan Traditional Spanish custard with dark caramel.	\$9.00