

Artichoke Cafe  
424 Central SE Corner of Central and  
Edith  
Albuquerque, NM, 87102



## Dinner

### Appetizers

**Steamed Artichoke**

clarified butter, raspberry vinaigrette,  
lemon-caper aioli

**\$9**

**Roasted Garlic**

montrachet goat cheese, roasted red  
peppers, oven roasted olives, crostinis

**\$8**

**Cheese Plate**

assorted cheeses with garnishes

**\$12**

**Seared Ahi Tuna**

artichoke pesto, citrus-black olive  
tapenade, oven-dried tomatoes, crostini

**\$12**

**Seafood Fritto Misto**

calamari, shrimp, bay scallops,  
lemon-basil aioli, classic cocktail sauce

**\$13**

## Soups and Salads

<b>Farmers Market Salad</b> Seasonal organic local ingredients	<b>\$10</b>
<b>Caesar Salad</b> with creamy roasted garlic dressing, white anchovy, Parmesan croutons	<b>\$8</b>
<b>Pear and Blue Cheese Salad</b> Arugula, mixed greens, endive, candied walnuts, champagne honey vinaigrette	<b>\$8</b>
<b>Lamb Carpaccio Salad</b> Pepper crusted seared lamb loin, arugula, pinon, pecorino, lemon-oregano vinaigrette	<b>\$10</b>
<b>French Onion Soup Gratinee</b>	<b>\$6</b>
<b>Soup du Jour</b>	<b>\$5</b>

## Dinner Entrées

<b>Beef Tenderloin</b> yukon gold potato puree, grilled asparagus, port wine-pearl onion demi-glance	<b>\$29</b>	<b>Grilled Duck Breast</b> edamame jasmine rice, baby carrots, snap peas, apricot soy reduction	<b>\$25</b>
<b>Rosemary-Garlic Grilled Rack of Lamb</b> herb-roasted mushroom pommes anna, roasted baby carrots, demi-glance	<b>\$28</b>	<b>Steak Frites</b> Grilled 6oz flat iron steak, served with house fries, maitre d'hotel butter, port wine demi-glance	<b>\$19</b>
<b>Veal Piccata</b> fresh tagliatelle, fresh spinach, roasted roma tomato, pine nuts, parmesan cheese	<b>\$26</b>	<b>Pumpkin Ravioli</b> butternut squash, spinach, ricotta, parmesan and nutmeg in a pumpkin dough, sage brown butter sauce, chopped roasted roma tomato and pecorino romano cheese	<b>\$22</b>
<b>Prosciutto Wrapped Scallops</b> fingerling potatoes, yellow wax beans, charcutière sauce	<b>\$29</b>	<b>Salmon &amp; Seafood Features</b> <b>Marke</b> Chef's daily creation - we feature only sustainable king salmon and seafood	
<b>Pan-Roasted Free-Range Chicken Marsala</b> mushroom sage polenta, caramelized red onion, roasted plum tomatoes, thyme	<b>\$26</b>		

## Optional Sides

**Haricot Vert**  
**Brocollini**  
**Grilled Vegetables**  
**Mushroom-Sage Polenta (vegan)**

## Desserts

<b>Vanilla Creme Brulee</b>	<b>\$7</b>
<b>Flourless Chocolate Truffle Torte</b> pistachio crème anglaise and amarena cherry	<b>\$7</b>
<b>Apple-Blackberry Crisp</b> walnut streusel & honey-vanilla ice cream.	<b>\$7</b>
<b>Mocha Semifreddo</b> chantilly cream, chocolate coffee soil, biscotti	<b>\$7</b>
<b>Limoncello Cheesecake</b> shortbread crust, blueberry coulis	<b>\$7</b>
<b>Ice Cream &amp; Sorbet</b>	<b>\$5</b>
<b>Desert Tasting</b> Apple-Blackberry Crisp Mocha Semifredo Vanilla Crème Brulée	<b>\$3.5</b>

*20% Gratuity added to parties of 6 or more and to Separate Checks. Thank you.*