

Café Azafrán Dinner Menu

109 Market Street

Lewes, DE 19958

(302) 644-4446

Dinner Served Tuesday through Sunday
from 5:30pm



One cannot think well, love well, sleep well
if one has not dined well.
Virginia Woolf

Wednesday - 1/2 Price Bottles of Wine

Salads & Soups

Café Salad

fresh greens, endive, pesto & black olive tapenade
croutons, saffron vinaigrette 7

Bistro Salad

French goat cheese, crisp jamon, baby romaine,
croutons, tomato, sun-dried tomato vinaigrette 9

Roasted Beet Salad

baby greens, endive, asparagus, aged boucheron, candied
pecans, lemon dijon vinaigrette 9

Wilted Spinach Salad

golden raisins, pinenuts, asiago, balsamic reduction 8

Salad Niçoise du Jour

fresh seafood, haricots verts, egg, field greens, endive,
new potatoes, olives 19

Fresh Mozzarella and Roasted Peppers

olives 8

Sopa del Dia 6

Tapas

Shrimp a la Plancha
green herb sauce 14

Calamares Fritos
saffron aioli, lemon 11

Bruschetta
grilled artichoke, pesto, Pecorino 9

Mussels Azafrán
steamed with saffron-sofritto, jamón Serrano and white
wine 10

Baked Goat Cheese Gratin
herbs, olives, roasted peppers, and grilled flatbread 8

Potatoes Bravas
harissa and saffron aioli sauces 7

Imported Cheese Board
dried fruit chutney, baguette 13

Romesco
a salsa of tomatoes and peppers roasted and enriched
with toasted almonds & hazelnuts, crudité, grilled
flatbread 8

La Mancha Plate
Spanish Manchego cheese, chorizo, jamón Serrano &
romesco 10

Azafrán Haricots Verts
toasted hazelnuts, gorgonzola 9

Lamb Albondigas (meatballs)
roasted pepper & tomato sauce 9

Ratatouille Provençal
fresh herbs & Pecorino 7

Roasted Asparagus
jamon Serrano 9

Grilled Veal Sausage
with white beans 10

Ricotta and Spinach Gnocchi
fresh sage butter, pecorino 8

Seared Sea Scallops
tomato marmelada, pimenton cream 14

Aperitifs

Kir Rueda and crème de cassis 7.5

Kir Royal Cava and crème de cassis 7.5

Manzanilla Sherry "Papurusa", Lustau 6

Fino Sherry "Puerto Fino" Lustau 6

Cava Dibon, Spain 7

Rosé Gran Feudo, Navarra, Spain 7

Large Plates

Scottish Salmon a la Plancha
white bean mash, seared greens, pimenton cream 24

Flat Iron Steak
roasted mushrooms, fresh garlic-chive mashed potatoes,
bleu cheese butter, fresh vegetable, demiglace 28

Azafrán Jumbo Lump Crab Cake
Catalan spinach, white beans, polenta, avocado aioli 25

Vegetarian

white bean mash, asparagus, wilted greens, carrots
provençal, haricots verts, artichoke, soffritto, tapenade
19

Pork Tenderloin Medallions

chorizo mashed potatoes, caramelized peppers, fresh
vegetable 21

Pappardelle Pasta

exotic mushrooms, pancetta and cream, pecorino 19

Chicken Breast Saute

Amontillado sherry cream, mixed peppercorns, mashed
potatoes, asparagus 19

Seafood Tarragona

a bouillabaisse of shrimp, scallops, mussels, calamares,
fish, hazelnut & almond Romesco, saffron shellfish
broth 28

Grilled Lamb Striploin

saffron onions, baby carrots, baby mix yukons, red wine
sauce, manchego crema 26

Postres

Affogato Mocha

dark chocolate gelato with espresso, Kahlua, Lewes Dairy
whipped cream, shaved chocolate 8

Tiramisu

espresso and kahlua sponge cake, mascarpone custard 8

Lemon Ricotta Napoleon

fresh strawberries 7

Crema Catalána

a Spanish crème brûlée 7

Chocolate Gustos fallen souffle

chocolate caramel torte, hazelnut truffa, pot au chocolat,
dark chocolate gelato, for sharing 15

All prices are subject to change without notice.