

GRUPA.R
new american cuisine



Lunch



Green Fields

All greens are organic and washed with pure water and served with our house bread and olive oil aioli

Grilled Chicken Cesar Salad 8.95

Heart of Romaine tossed with Grilled Chicken in Creamy Dressing

Greek Salad 7.50

Cucumber, Tomatoes, Feta, Kalamata Olive tossed with Lemon Dressing on top of Baby Spinach

Chop Chop Prosciuttos 8.95

Fried Prosciutto and Asparagus with Mozzarella tossed with Romaine in a Creamy Balsamic Vinaigrette

Roasted Asparagus and Chicken Salad 8.50

Asparagus, Valbresa Feta, Ripe Tomatoes and Basil tossed and Perfectly Mounted on Baby Spinach with Low Fat Balsamic Vinaigrette

Spinach w/ Chicken, Cranberry, Apple, and Pecan 8.50

Dried Cranberry and Pecans tossed with Spinach and Feta and Glazed with Pomegranate Vinaigrette and served with Skewers of Grilled Chicken



Soups

Soupe a L'oignon 7.00

Vidalia Onion Gratinée with Vegetable Broth and Melted Gruyère

Soup of the day Cup 3.50 / Bowl 4.50

Cioppino 8.50

Fresh Mussels and Sausage in Spicy Tomato and Garlic Broth



Orupa Bistro Burgers

Choice of salad or pommes frites

Orupa Angus Burger 9.95

Angus Beef with Sautéed Mushrooms and Onions on a Toasted Brioche Bun

Caesar Salad Burger 9.95

Melted Gruyère, Parmesan with Romaine and Caesar Dressing



Sandwiches

We use organic flour for our fresh baked bread

Eggplant Parmesan Foccacia 8.95

Grilled Eggplants with Marinara and Mozzarella and Parmesan Cheese served with Pommes Frites

Italian Meatball Crostini 8.95

Meatballs Baked with Marinara and Melted with Mozzarella on a Crostini Bun served with Salad

Croque Monieur 8.50

French Ham and Melted Gruyere Cheese on Grilled Bread with Pommes Frites

Chicken and Pesto 8.50

Grilled Chicken with Pesto and Melted Gruyere



Fresh Baked Pizettes

Margherita 9.95

Mozzarella, Tomato and Basil

Chicken & Smokey Bleu 10.95

Jack Cheese, Grilled Chicken, & Smokey Bleu

Shiitake Asparagus and Bacon 9.95

Mozzarella, Fontina and Parmesan Cheeses



Meat & Seafood Entrees

All dishes served with hot fresh baked bread and olive oil aioli for dipping

Pork Parmesan 10.50

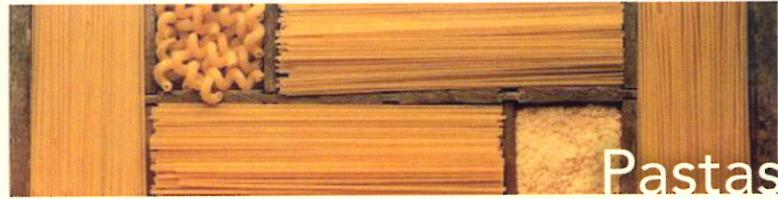
Pasta with Scaloppini of Pork Tenderloin Crusted with Parmesan in Tomato Sauce

Chicken Tandori 10.25

Grilled Chicken Breast with Spicy Curry served over Basmati Rice

Salmon 11.50

Grilled Salmon with Fresh Herbs in Lemon Sauce



Pastas

All pastas served with fresh baked bread and olive oil aioli for dipping (Add chicken to any pasta for 4.25)

Capellini Baslico 8.50

Thin Pasta tossed with Fresh Tomato, Basil, and Garlic and drizzled with Pure Extra Virgin Olive Oil and covered with Mozzarella and Parmesan

Spaghetti Alla Robertino 8.95

Pasta with Traditional Meatballs in Tomato Sauce

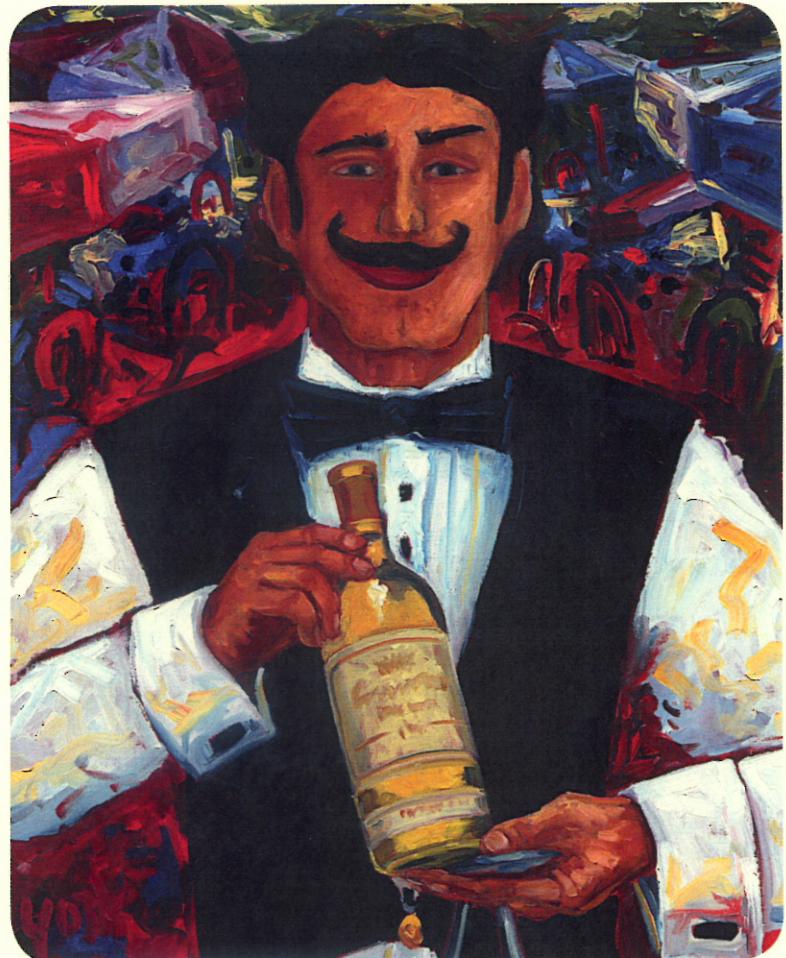
Pasta Alla Fungi 8.95

Sautéed Wild Mushroom in Olive Oil and Garlic with Pasta in Tomato Sauce

Fettuccini Chicken Alfredo 9.95

Fresh Fettuccini with Grilled Chicken with White Parmesan Sauce

**The health department of Oregon suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of food borne illness.*



Onuba

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new american cuisine



Dinner



Small Dishes

Mozzerella de Buffalo

6.95

Fresh Mozzarella, Sliced Tomatoes, and Fried Prosciutto

Crab N' Brie

8.50

Dungeness Crab and Melted Brie on Brioche

Stramboli

6.50

Spicy Sausage, Pepperoni, Bell Peppers, and Provolone

Smoked Salmon Napolean

7.50

Puffy Pastry Stuffed with Smoked Salmon

Pizza Margherita

8.50

Mozzarella, Sliced Tomatoes and Basil



Green Fields

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Spinach with Chicken and

10.50

Cranberry and Apple with Pecan

Dried Cranberry and Pecans tossed with Spinach and Feta and Glazed with Pomegranate Vinaigrette and served with Skewers of Grilled Chicken

Green House Salad

3.50

Romaine, Wild Greens and Parmesan



Orupa Bistro Burger

Choice of salad or pommes frites

Orupa Angus Burger

10.95

Angus Beef with Sautéed Mushrooms

and Onions on a Toasted Brioche Bun



Soups

Soupe a L'oignon

7.00

Vidalia Onion Gratinée
with Vegetable Broth and Melted Gruyère

Soup of the day

3.50





Pastas

All pastas served with hot fresh baked bread and olive oil aioli for dipping. (Add chicken to any pasta for 4.25)

Butternut Squash Ravioli

Butternut Stuffed Pasta
with Chicken, Cranberry and Pecans

14.50

Fettuccini Gamberi

Fresh Homemade Pasta with Prawns
in Spicy Chipotle Cream Sauce

16.50

Spaghetti Robertno

Braised Veal meat ball in marinara sauce

13.95

Lobster Ravioli

Pasta stuffed with Maryland lobster in gorgonzola white sauce

17.50



Meat & Seafood Entrees

All dishes served with hot fresh baked bread and olive oil aioli for dipping.

Chicken Tandori

Grilled Chicken with Curry Mango Sauce

15.50

Salmon

Grilled Crispy Salmon with Cranberry and Saffron
in Lemon Basil Sauce

18.95

Hanger Steak

Grilled Hanger steak with wild mushrooms
in creamy merlot reduction

19.95

Pork Chop

Pork chop with BBQ Sauce

17.50

Tenderlion

Prime Beef Tenderlion Stuffed with Valbreso French Fetta,
Crusted Pecans in Port Demi-Glace

24.50

Ahi

Seared Herbed Crusted Ahi with Reduction of
Merlot Demi-Glace and Sweet Soy Sauce

17.50

If you have specific dietary needs or allergies please inquire
about creating a customized menu.

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Oruba