

# Eden Café

food, faith & family

We can't remember a family event that didn't involve food or start with prayer, both for my family in Cuba and my wife's in Venezuela. It was always amazing how our moms were buried in the kitchen the entire time we had guests, and managed to feed huge groups with some pretty incredible dishes. That wonderful tradition has been passed down to both of us, and hopefully in the future to our children. So, if your home is like that, then you understand... sitting around the table, eating, sharing, and laughing.

We've been blessed with a great family, and a passion for food and service. We hope you enjoy your visit to our home, Eden Café.

Welcome, and as we say in Spanish...  
"Mi casa es tu casa."

-Ulises and Maria



PS - In an effort to accommodate our guests with celiac or who require a gluten-free diet, we suggest you try certain variations of the items highlighted with the Gluten Free icon.

We cannot guarantee a 100% gluten-free menu (that would require a separate kitchen altogether), but we will make our best effort to clean the grill, change gloves, and make sure your food does not touch any bread, flour, barley, malt, wheat or other ingredients that may affect your condition. Please ask to see a manager or owner if you have further concerns.

Please be aware that the following items contain nuts (pecans, almonds, or walnuts): chicken salad, sweet potato, sauce topping for the grilled salmon, Laura's Salad, Teriyaki Salad, any dish prepared with our fresh pesto sauce, and Italian cream cake.

#### Magnolia Location

33418 Egypt Lane • Magnolia, TX 77354 • 832.934.2800

Hours: Monday thru Thursday: 11am – 9pm • Friday: 11am – 10pm  
Saturday: 7am - 10pm • Closed Sunday

#### Spring Location

16000 Stuebner Airline Road • Spring, TX 77379 • 281.251.2121

Hours: Monday thru Friday: 11am – 9pm • Saturday: 9am - 9pm • Closed Sunday

[info@edencafe.net](mailto:info@edencafe.net) • [www.edencafe.net](http://www.edencafe.net)

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## Appetizers

### Mozzarella Sticks

Breaded with Italian bread crumbs, fried and served with our housemade marinara sauce. **\$6.95**

### Tuscan Bruschetta

Assorted slices of bread, half topped with a sun dried tomato, goat cheese blend, and half with smoked Gouda, sauteed mushrooms and prosciutto in a white wine cream sauce, all sprinkled with fresh basil. **\$7.95**

### Spinach Dip

Our signature appetizer made with spinach, cream cheese, sour cream and a variety of "secret" family recipe spices. Served with corn tortilla chips. **\$7.95**

### Fried Asparagus (seasonal)

Lightly breaded asparagus with seasoned Italian bread crumbs, fried and topped with our housemade Béarnaise sauce. **\$7.95**

### Calamari

Fried and served with our housemade marinara sauce. **\$8.95**

### Crab Cakes

Two tender crab meat patties mixed with vegetables and spices, bound together with a touch of bread crumbs and served with a remoulade sauce. **\$13.95**

## Salads

*Balsamic Vinaigrette, Ranch, Thousand Island, Italian, Blue Cheese, Honey Mustard, Caesar, Fat Free Raspberry Vinaigrette, Oil & Vinegar*

### Caesar Salad

Romaine lettuce, grated parmesan cheese and croutons tossed in creamy Caesar dressing. **\$6.95**

Add Chicken - **\$3.50**      Add (5) Shrimp - **\$7.00**



### Laura's Salad

Fresh spinach tossed with strawberries, mandarins, caramelized walnuts, and gorgonzola cheese in a housemade vinaigrette. **\$7.95**

Add Chicken - **\$3.50**      Add (5) Shrimp - **\$7.00**



### Greek Salad

Mixed greens topped with feta cheese, red onions, Kalamata olives, cucumber, tomatoes and pepperoncini tossed in herb virgin olive oil. **\$8.25**

Add Chicken - **\$3.50**



### Eden Grilled Chicken Salad

Sliced grilled chicken on top of mixed greens, tomatoes, boiled eggs, red onions and mixed shredded cheese tossed in our housemade buttermilk ranch dressing. **\$10.45**



### \*Teriyaki Salad

Mixed greens, Asian vegetables and toasted almonds tossed in housemade balsamic vinaigrette dressing.

With Teriyaki glazed Grilled Chicken - **\$10.45**

With Teriyaki glazed Tenderloin Steak - **\$16.95**

## Soup/Salad/Sandwich Combinations

Soup of the day with small salad or half sandwich **\$8.95**

## Sandwiches

All sandwiches served with your choice of cottage fried potato chips, potato salad, steak fries, or sweet potato fries, and pickle spear (substitute fresh fruit for **\$99**).

### \*Classic BLT

Apple wood smoked bacon and cheddar cheese on Texas toast with lettuce, tomatoes, red onions and mayo. **\$7.95**

### \*Chicken Salad

Our housemade chicken salad on toasted Panini bread with lettuce, tomatoes and red onions. **\$8.25**

### Chicken Panini

Grilled chicken breast on Panini bread topped with tomatoes, Swiss cheese, fresh basil and Hollandaise sauce. **\$8.95**

### The Cuban

Roasted pulled pork and honey ham on Cuban bread with Swiss cheese, sliced pickles and Dijon mustard. **\$8.95**

### Philly Cheese Steak

Thin sliced steak topped with white onions, bell peppers, and Provolone cheese served with a side of beef Au Jus. **\$10.95**

## Burgers

Our fresh housemade ground beef burgers are cooked medium well unless otherwise specified. Served with your choice of cottage fried potato chips, potato salad, steak fries, or sweet potato fries, and pickle spear (substitute fresh fruit for **\$99**).

### Classic Cheeseburger

Topped with cheddar cheese, lettuce, tomatoes, red onions, mayo and mustard.

Served on a corn dusted kaiser roll. **\$8.95**

Add apple wood smoked bacon - **\$1.25**

### \*Bacon Chipotle Burger

Topped with chipotle sauce, Monterey Jack cheese, apple wood smoked bacon, lettuce, tomatoes and red onions. Served on a sweet jalapeño cheddar bun. **\$9.55**

### Avocado Burger

Topped with fresh avocados, Monterey Jack cheese, lettuce, tomatoes, red onions and housemade avocado aioli. Served on a sweet jalapeño cheddar bun. **\$9.55**

### Turkey Burger

Ground turkey with Swiss cheese, lettuce, tomatoes, red onions, mayo and mustard.

Served on a corn dusted kaiser roll. **\$8.25**



**We can change the way we normally prepare some of these items to accommodate your gluten-free diet**

**\*Some items on the menu contain flour, nuts, or bacon. Please inquire.**



## Pastas

All pastas served with small mixed green salad.

### Spaghetti & Meatballs

Spaghetti and housemade meatballs tossed in our own marinara sauce. **11.95**

### Chicken Ravioli

Rosemary chicken ravioli tossed in tomato cream sauce. **\$12.25**

### Fettuccine Alfredo

Fettuccine tossed with our housemade alfredo sauce and your choice of grilled chicken or shrimp. With Chicken - **\$12.95**  
With Shrimp - **\$15.25**

### Sicilian Sausage

Penne and Italian sausage with sautéed green peppers and red onions tossed in a tomato cream sauce. **\$12.95**

### Lasagna

Baked layers of ground beef, pasta, cottage, mozzarella, parmesan cheeses, and our housemade marinara sauce. **\$12.95**

### \*Pesto Pasta

Angel hair tossed with grilled chicken or shrimp in our housemade pesto sauce with a hint of cream. With Chicken - **\$12.95**  
With Shrimp - **\$15.95**

### Pasta Marsala

Penne tossed with grilled chicken, our signature mushroom marsala wine sauce and yellow and green squash. **\$13.50**

### Shrimp Scampi

Shrimp sautéed in a garlic white wine butter sauce and basil served on a bed of angel hair. **\$15.25**



## Sides

garlic mashed potatoes with gravy  
squash medley  
green beans & carrots  
broccoli  
spinach  
asparagus (seasonal)  
sweet potato casserole  
creamy jalapeño corn  
spanish rice  
cottage fried potato chips  
fried yuca (cassava)  
fried plantains  
sweet potato fries  
steak potato fries

Discounts available for seniors, teachers, police officers, military personnel, fire fighters, and paramedics. Ask server for details.

## Seafood



### Fried Catfish

Seasoned with Zatarain's crispy breading, served with housemade coleslaw and hush puppies. **\$12.95** (Also served grilled or blackened)



### Fish Tacos

Three soft corn tortillas filled with blackened Tilapia and lettuce, topped with our housemade cilantro jalapeño cream sauce. Served with Spanish rice and your choice of one side. **\$12.95**



### Tilapia - Grilled or Blackened

Topped with pineapple salsa and served with your choice of two sides. **\$12.95**



### Atlantic Salmon\* - Grilled or Blackened

Topped with balsamic vinegar sauce and served with your choice of two sides. **\$15.95**

\*Cooked well done unless otherwise specified.

### Crab Cakes

Two tender crab meat patties mixed with vegetables and spices, bound together with a touch of bread crumbs, served with a remoulade sauce and your choice of two sides. **\$18.95**

### Fresh Catch of the Day - Market Price

## Specialties



### Veggie Platter

Your choice of four of our freshly prepared vegetable sides. **\$11.25**



### Grilled Chicken Breast

Chicken breast marinated and grilled, served with your choice of two sides. **\$11.95**

### \*Chicken Pot Pie

Housemade traditional chicken pie baked with carrots, peas, and celery, served with your choice of two sides. **\$11.95**

### \*Country Fried Steak

Steak battered and golden fried topped with our country gravy, served with your choice of two sides. **\$12.25**

### \*Country Fried Chicken

Chicken breast battered and golden fried topped with our country gravy, served with your choice of two sides. **\$12.25**

### Mom's Meatloaf

This classic comfort food is housemade with ground beef, celery, onions, carrots, bell peppers, eggs and bread crumbs. Topped with brown gravy, served with your choice of two sides. **\$12.25**



### \*Cuban Ropa Vieja

Shredded beef cooked in a tomato red wine sauce with garlic, bell peppers and onions. Served with fried plantains and Spanish rice topped with black beans. **\$12.50**



### Chicken Marsala

Seasoned chicken breast lightly floured and sautéed, topped with our signature mushroom marsala wine sauce, served with your choice of two sides. **\$12.95**

### \*Street Tacos

Three soft corn tortillas filled with your choice of grilled beef or chicken fajitas, topped with fresh cilantro, onion and feta cheese. Served with our housemade salsa ranchera, and Spanish rice topped with black beans.

With Chicken - **\$12.95** With Beef - **\$13.95**



### Filet Mignon

Grilled tenderloin filet, served with your choice of two sides.

(6 oz) **\$22.95** (8 oz) **\$25.95**

Top with Gorgonzola Cheese, Marsala with Mushrooms, Chimichurri sauce or Béarnaise sauce - **Add \$1.50**



# Breakfast

Served from 9am until 3pm on Saturdays  
(some substitutions may carry a small surcharge)

## All American Breakfast

Two eggs any style with choice of honey cured ham, applewood smoked bacon, or sausage, served with hashbrowns or fruit, and choice of white or wheat toast. **\$7.95**

## Eggs Benedict

Two honey wheat English muffin halves, topped with honey cured ham, two poached eggs, and Hollandaise sauce, served with hashbrowns or fruit. **\$7.95**

## Quiche

The classic French breakfast dish, made with eggs, honey cured ham, cheese and spinach. Served with hashbrowns or fruit. **\$7.95**

## Build Your Own Omelette

Three eggs cooked with choice of four ingredients served with hashbrowns or fruit and choice of white or wheat toast. **\$7.95**

*Honey Cured Ham, Sausage, Apple Wood Smoked Bacon, Chorizo, Cheddar Cheese, Monterey Jack Cheese, Swiss Cheese, Provolone Cheese, Green Bell Peppers, Jalapeño Peppers, Spinach, Mushrooms, Black Olives, Onions, Tomatoes*



*Apple Juice and Fresh Squeezed Orange Juice*

## Breakfast Tacos

Two scrambled eggs with choice of honey cured ham, apple wood smoked bacon, or sausage, and cheese, rolled in two flour tortillas, served with refried beans and housemade salsa ranchera. **\$7.95**

## Bart's Migas

Two scrambled eggs cooked with bell peppers, onions, cilantro, chorizo, cheese, and corn chips, served with refried beans, housemade salsa ranchera, and flour tortillas. **\$7.95**

## "Texas" French Toast

Three "Texas" toast slices cooked golden brown and sprinkled with powdered sugar with choice of honey cured ham, apple wood smoked bacon or sausage, served with hashbrowns or fruit. **\$7.75**

## Segafredo Italian Coffee Beverages

### Fresh Brewed Coffee

Regular, Decaf, or Hazelnut **\$2.25**

**Cappuccino** \$2.95

**Café Latte** \$2.95

**Espresso** \$2.25

**Cuban Coffee** \$2.75

### Hot Chocolate

Hot Ciok by Segafredo **\$2.95**

### Hot Tea

Bigelow Teas - assorted flavors **\$2.50**

## Beverages

Iced Tea, Coke, Diet Coke, Coke Zero, Sprite, Dr Pepper, Lemonade, Powerade, and Fuze Raspberry Tea

