



Aro

C A F É

KHMER KREANG

KREANG is a fragrant Cambodian spice paste made from fresh lemongrass, kaffir lime leaves, galangal, turmeric and shallots, traditionally pounded together to release their oils, aromas and deep flavours.

For generations, KREANG has been at the heart of Khmer cooking. Long before modern blenders, Cambodian cooks patiently pounded these fresh ingredients by hand, creating a vibrant paste that became the foundation for soups, curries, stir-fries, marinades and sauces. Every family and region has its own balance of flavours, making KREANG as diverse as Cambodian cooking itself.

At Aro Café, we honour this tradition while giving it a simple and modern Wellington expression. Our foods are made with fresh ingredients and seasonal produce from what Te Whanganui-a-Tara (Wellington) has to offer.

Come and experience the taste of Khmer cooking — rooted in tradition, shaped by Aotearoa.



TRADITIONAL ROOTS, MODERN FLAVOURS
CAMBODIAN & SOUTHEAST ASIAN CUISINE



Romduol (ឡាន់ដូល) — Cambodian national flower, known for its delicate golden petals and enchanting fragrance, symbolising the gentle beauty, grace and warmth of Khmer culture.



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Starter/Entrée

Spring Rolls * 16

Taro & chicken / Vegetarian

Summer Rolls * 18

Chicken / Avocado / Prawn (+4)
Rice noodle, lettuce, carrot, cucumbers,
and fresh herbs wrapped in rice paper

Stuffed Chicken Wings 20

Chicken, vermicelli, Khmer KREANG
served with sweet chilli sauce

Roti Bread 12

Served with peanut sauce

Skewers (Chicken/Beef) 18

Chicken tenderloins/beef marinated with
Khmer KREANG

Beef Sticks 18

Beef mince marinated in homemade sauce

He Geng 18

Combination of pork, prawn, garlic, mushroom,
chestnut, spring onion & five spice wrapped in
bean-curd served with plum sauce

Sweet & Spicy Ribs 20

Pork ribs marinated with oyster sauce, hoisin
sauce, garlic, pepper & chilli flakes

Boh Carrot with Crispy Chicken 22

Carrot, swede, green beans, cherry tomato, lemon, roasted peanut &
homemade shrimp paste sauce, served with crispy chicken

Please advise us if you have any food allergies

*** Vegetarian/Vegan available upon request**



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Mains

Khor Brokok

28

Simmered pork belly with garlic, ginger, & tomato in anchovy sauce, served with fresh & steamed vegetables

Braised Pork Belly

32

Slow cooked caramelised pork belly in soya and five spice sauce, served with steamed vegetables & apple salad

Beef Lok Lak

29

Southeast Asian style stirred-fried beef in garlic and oyster sauce, with fresh salad & tomato

Char Prawn

35

Stirred-fried butterfly prawns with garlic, spring onion, coriander, salted egg-yolks sauce served with fresh salads

Ji Chai Soup *

26

Seaweed soup with tofu, prawns, chicken meatballs, bean-curd, pepper and spring onion

Bhai Char * (Chicken / Tofu / Prawn +4)

26

Wok-fried rice with egg, vegetables, spring onion & aromatic Khmer KREANG

Nhoam Salad * (Beef / Tofu / Seafood +4)

28

Your choice of meat mixed with fresh seasonal salads, roasted peanuts, mint, grinded toasted rice, lemongrass & coriander, with homemade dressing

Aro Noodle Soup * (Beef / Chicken / Tofu & Eggs)

28

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Mains

Khmer Style Steak

38

Grilled Steak topped with Cambodian traditional KREANG sauce (homemade sauce with the sour kick from tamarind), served with seasonal vegetables

Red Curry * (Chicken / Tofu)

28

Cooked with Cambodian traditional curry paste, coconut cream & seasonal vegetables

Seafood Sour Soup

35

A fragrant and vibrant seafood soup inspired by Southeast Asian flavours. Loaded with fresh seafood, fish ball, pineapple, seasonal vegetables & herbs

Extra

- *Rice* +4
- *Satay Sauce* +3

Desserts

Buttermilk Waffle

18

Your choice of ice cream (hoky-poky / mixed berry)

Gluten-Free Brownie

14

Your choice of ice cream (hoky-poky / mixed berry)

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Drinks

Cocktails

Aro Colada

18

Vodka, rum, passionfruit, coconut, pineapple, mint, lime & sugar syrup

Lily Rouge

18

Vodka, triple sec, cranberry & lime

Mango Passion Daiquiri

18

White rum, triple sec, passionfruit liqueur, mango, lime & sugar syrup

Velvet Passion

18

Vanilla vodka, triple sec, cranberry, lime passionfruit, pineapple, & rosemary syrup

Apple & Lychee Blossom

18

White rum, sourz apple liqueur, lychee liqueur, sprite, apple juice, basil & sugar syrup

Lychee Berry Daiquiri

18

White rum, triple sec, lychee liqueur, berries, lime & sugar syrup

Mocktails

Passionfruit & Berry Mojito

14

Passionfruit, berries, lime, mint & sprite

Lychee & Mango Daiquiri

14

Lychee, mango, sugar syrup & sprite

Passion Sunrise

14

Passionfruit, apple juice & sprite

Skirley Temple

14

Raspberry syrup, lime juice & sprite



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Wines

Sauvignon Blanc

Herbaceous, Exuberant Crisp White Wine

	Glass	Bottle
Nga Waka , Martinborough	12	55
Duck Hunter , Marlborough (Vegan Friendly)	12	55

Prosecco

	Glass	Bottle
Tosti , Italy	12	55

Chardonnay

Full Bodied, Elegant & Dry (Touch of Oak) White Wine

	Glass	Bottle
Three Paddles , Martinborough	12	55
Pask Gimblett Gravels , Hawke's Bay	14	65

Pinot Gris

Fruity & Weighty Medium Style, White Wine

	Glass	Bottle
Duck Hunter , Marlborough (Vegan Friendly)	12	55
Devil Staircase , Central Otago (Vegan Friendly)	14	65





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Wines

Rosé

Berry Fruit & Fresh Acidity

Glass Bottle

Bijou Rosé, France

11 49

Trinity Hill Rosé

14 65

Hawke's Bay

Gewürztraminer

Aromatic, Rich & Medium White Wine

Glass Bottle

Matawhero Gewürztraminer

12 55

Gisborne (Vegan Friendly)

Pinot Noir

Fruity & Herbaceous, Lighter

Glass Bottle

Nevis Bluff,

16 75

Central Otago

Devil Staircase,

16 75

Central Otago (Vegan Friendly)

Shiraz

Peter Lehmann Wildcard

11 49





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Beers

Captains (Pilsner/Hazy IPA/Low Carb Lager)	12
Corona	12
Tiger	12
Morning Cider (Strawberry/Apple/Tropical)	12
Steinlager (Classic/Lite 2.5%)	12
Epic Beer (Pale Ale)	12
Epic Beer (0%)	12



Non-Alcoholic Drinks

Mango, peach & pineapple smoothie	9
Berry, apple & banana smoothie	9
Banana & honey smoothie	9
Coke, Sprite, Fanta	5
Most Juice Selections	5