Aro

CAFÉ

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 (ផ្ការំដួល) — 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

Bok 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 Brohok 28
Simmered pork belly with garlic, ginger, & tomato in anchovy sauce, served with fresh & steamed vegetables

Beef Lok Lak 29
Southeast Asian style stirred-fried beef in garlic and oyster sauce, with fresh salad & tomato

Braised Pork Belly 32
Slow cooked caramelised pork belly in soya and five spice sauce, served with steamed vegetables & apple salad

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-curds, 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 (hokey-pokey / mixed berry)

Gluten-Friendly Brownie 14
Your choice of ice cream (hokey-pokey / mixed berry)

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Drinks

Cocktails

Aro Colada 18
Coconut Rum, passionfruit, coconut, pineapple, mint, lemon & sugar syrup

Lily Rouge 18
Vodka, triple sec, cranberry & lemon

Mango Passion Daiquiri 18
White rum, triple sec, passionfruit liqueur, mango, lemon & sugar syrup

Velvet Passion 18
Vanilla vodka, triple sec, cranberry, lemon passionfruit, pineapple, & rosemary syrup

Apple & Lychee Blossom 18
White rum, sourz apple liqueur, lychee liqueur, apple juice, sugar syrup, sprite & basil

Lychee Berry Daiquiri 18
White rum, triple sec, lychee liqueur, berries, passionfruit, lemon & 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

Shirley 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 Hawke's Bay	14	65

Gewürztraminer

Aromatic, Rich & Medium White Wine

	Glass	Bottle
Matawhero Gewürztraminer Gisborne (*Vegan Friendly*)	12	55

Pinot Noir

Fruity & Herbaceous, Lighter

	Glass	Bottle
Nevis Bluff, Central Otago	16	75
Devil Staircase, Central Otago (*Vegan Friendly*)	16	75

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