

Arro

C A F É

Dinner Menu

Thursday – Saturday

5:00pm – 9:00pm

Fully Licensed



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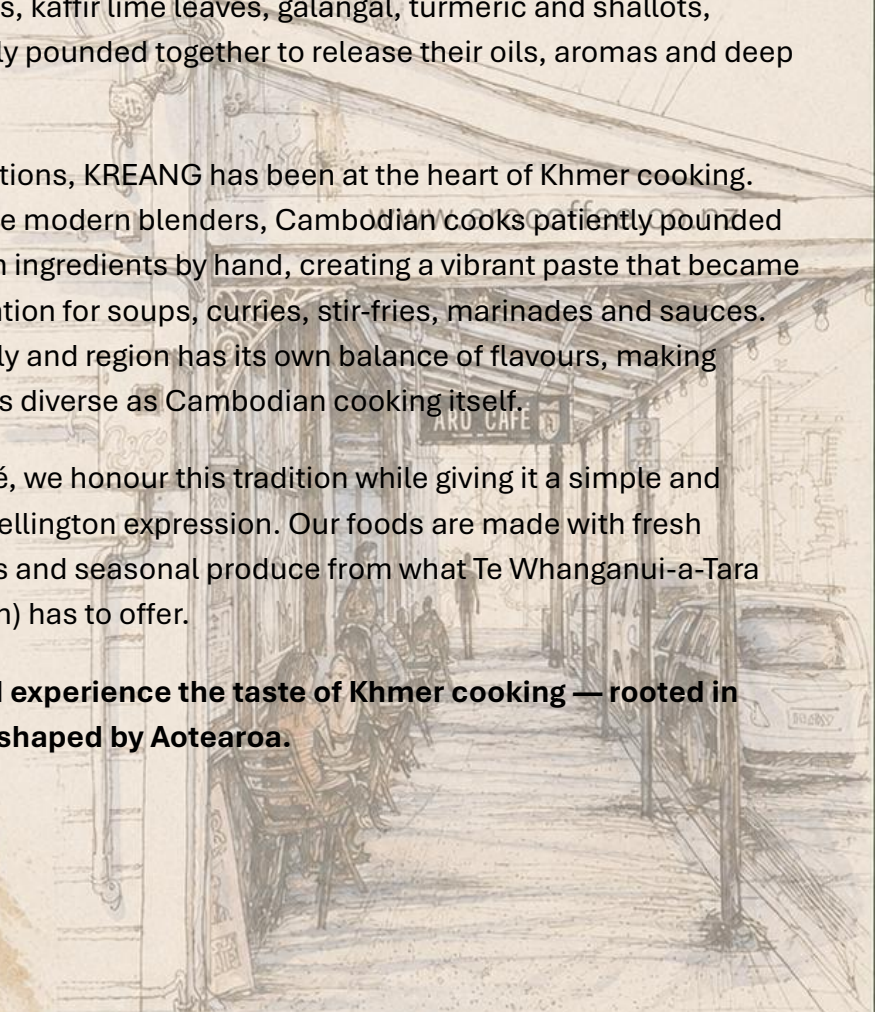
KHMER KREANG

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 (រង្សី) — Cambodian national flower,
known for its delicate golden petals and
enchanted fragrance, symbolising the gentle



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Starter/Entrée

Spring Rolls * 16

Taro & chicken / Vegetarian

Summer Rolls * 18

Chicken / Avocado

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

Aro 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 Seafood 22

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

Please advise us if you have any food allergies

*** Vegetarian/Vegan available upon request**



TRADITIONAL ROOTS, MODERN FLAVOURS
CAMBODIAN & SOUTHEAST ASIAN CUISINE



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Mains

Braised Pork Belly 32

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

Bhai Char * 26

(Chicken / Tofu / Prawn +4)
Wok-fried rice with egg, vegetables, basil & aromatic Khmer KREANG

Kuy Teav Char * 26

(Beef / Chicken / Tofu)
Stir fried rice noodle with your choice of meat, egg, beansprout, peanut, & Khmer curry paste.

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

Aro Noodle Soup * 28

(Beef / Chicken / Tofu & Eggs)

Nhoam Salad * 28

(Beef / Tofu / Seafood +4)
Your choice of meat mixed with fresh seasonal salads, roasted peanuts, mint, grinded toasted rice, lemongrass & coriander, with homemade dressing

Grilled Prawn 35

Butterfly prawns with garlic, spring onion, coriander, salted egg-yolks sauce served with fresh salads

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 * 28

(Chicken / Tofu)
Cooked with Cambodian traditional curry paste, coconut cream & seasonal vegetables

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Mains

Char Kreang * (Beef / Chicken / Tofu) 29

Stir fried aromatic Khmer KREANG with seasonal vegetables & your choice of meat

Beef Lok Lak 29

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

Khor Brokoh 28

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

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)

Extra

- Rice +4
- Peanut Sauce +3

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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

Skirley Temple

14

Raspberry syrup, lime juice & sprite



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Wines

Sauvignon Blanc

Herbaceous, Exuberant Crisp White Wine

	<i>Glass</i>	<i>Bottle</i>
<i>Nga Waka</i> , Martinborough	12	55
<i>Duck Hunter</i> , Marlborough (<i>Vegan Friendly</i>)	12	55

Prosecco

	<i>Glass</i>	<i>Bottle</i>
<i>Tosti</i> , Italy	12	55

Chardonnay

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

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

Pinot Gris

Fruity & Weighty Medium Style, White Wine

	<i>Glass</i>	<i>Bottle</i>
<i>Duck Hunter</i> , Marlborough (<i>Vegan Friendly</i>)	12	55
<i>Devil Staircase</i> , Central Otago (<i>Vegan Friendly</i>)	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