

164,3 mm

Aroi is associated with the eating experience in Asia. Pronounced (Aroy) means delicious or tasty in thai.

Aroi is a casual dining venue which offers a single course dining experience and service with the minimum of fuss.

Our ethos is to serve market fresh, locally sourced ingredients. Our healthy cuisine avoids the obscure chemicals and additives so common in our food today.

Aroi sources authentic herbs and spices and we do not use MSG in any of our dishes, recipes, cooking.

WE HOPE YOU ENJOY YOUR DINING EXPERIENCE!

NOODLES SOUP

Tom Yam Goong (c)

with prawns, chilli, baby corn, Thai mushroom, sour broth, vermicelli €12

Tom Kha Gai (c)

lemon grass, straw mushroom, grilled chicken, galangal, lime leaves, rice noodles, creamy soup €11

Fer Pho Bo Kar (s)

stir-fry beef strips, rice noodles in spicy beef broth, Asia vegetables €12

WOK NOODLES

Pad Thai (c)

rice noodles, prawns, tofu, egg, dried shrimp, peanuts, bean sprouts, lime €12

Pad Se-lew

pork strips, Thai green vegetables, egg, keoteow, thai soya sauce €11

Pad Kei Mao Talay (s)

prawns, squid, mussels, Thai green peppercorn, basil, chilli, baby corn and keoteow €12

SALADS

Spicy Chicken Fillet (s) (c) with apple salad, lime leaves, peanut, chilli, Nam pla dressing €11

RICE

Khao Pad Chicken

tomatoes, broccoli, onion, egg, Thai pepper, €11

Pineapple Fried Rice

pork fillet, scallions, chilli, pineapple, cashew nuts, green beans, egg €11

Crab Meat Fried Rice

lime leaves, egg, prawns, scallions, mangetout, chilli €12

Jai Khao Pad (v)

broccoli, sugar snap peas, egg, scallions, baby corn, chilli €11

Khao Pad Beef

tomatoes, broccoli, onion, egg, Thai pepper, €12

GRILLED

Char-Grilled Duck (c)

Thai green vegetables and tamarind sauce €12

Char-Grilled Catch Of The Day (c)

wrapped in banana leaf, sambal oelek, onion, lime leaves, coriander €12

STIR-FRY

Pad Kar Prow (s) pork strips, long beans, chilli, holy basil and fried egg €11

Nuea Pad Khina

beef strips, scallion, ginger, chilli wood mushrooms, €12

Chicken Cashew Nuts

Baby corn, cashew, scallions, water chestnut, wild mushrooms, dried chilli €11

Tofu (s)

Thai green vegetables, straw mushrooms, chilli €11

Gai Pad Prik

Stir fried chicken with red curry paste, fresh seasonal vegetable, fresh holy basil €11

Chilli Prawn and Vegetable (s)

Prawn, chilli, fresh seasonal vegetable and sweet basil €12

all stir-fries served with choice of healthy brown rice or steamed jasmine rice

CURRY

Red Duck Curry (c) pea aubergine, baby corn, long beans, lime leaves, cherry tomatoes €12

Green Chicken Curry (s) (c)

green chilli, Thai aubergine, bamboo shot, baby corn €11

Yellow Vegetable Curry (s) (c) (v)

Thai aubergine, baby corn, tofu, long beans, bamboo shoots, Thai mushrooms, potatoes €11

Yellow Fish Curry (c)

with cod, salmon, smoked haddock, calamari, mussels, prawns, cherry tomatoes, baby corn, beans €12

Red Beef Curry

with Pea aubergine, baby corn, bamboo shoot, cherry tomatoes beans, mangetout €12

King Prawn Yellow Curry

with garlic, ginger, baby corn, mangetout, cherry tomatoes, bamboo shoot €12

all curries served with choice of healthy brown rice or steamed jasmine rice

SIDE

Chicken Wings (c) pandan leaves €4.50

Pandan Chicken

garlic, coriander root wrapped in pandan leaves, soy sauce €5

Fish Cake (c)

pickled cucumber, Thai chilli €4.50

Porpia Bpet Tod

duck rolls, sweet chilli, pickled chilli and cucumber €5

Thai Calamari

chilli, crushed peppercorns, lime leaves and ginger dressing €5

Satay Gai (c)

chicken skewers with peanut sauce €5

Aroi Green Vegetable

steam broccoli, bean, mangetout asparagus, baby bok choy €5

Crispy Lotus Salad (s) (c) (v)

cucumber, cherry tomatoes, onion, chilli, radish, coriander €5

Rice (c) (v)

Steamed Jasmine, Healthy Brown, Sticky Rice €3

Noodles €3

HOMEMADE GELATO

One Scoop €2

Two Scoops €3

Three Scoops €4

(s) spicy dishes (v) suitable for vegetarians (c) coeliac friendly

All dishes may contain traces of nuts. We do not use MSG in any of our dishes, recipes, cooking. Please inform us if you have any food allergies.

> LUNCH 12-5PM any main free gelato 10€

SOFT DRINKS

Fentimans Ginger Beer €3

Coconut Water €3

Coconut Juice €3

Coke/ Diet Coke/ 7up €2.50

Sparkling Organic Cranberry €3

Sparkling Organic Ginger €3

Sparkling Organic Elderflower **€**3

Acqua Panna €2.50

San Pellegrino €2.50

BEER

Singha Thailand (abv 6 %) €5.50

Tiger Singapore (abv 5 %) €5.50

Chana Thailand (abv 5 %)

€5.50

CHA

Cinnamon Bark & Peppermint €3

White Teg Lemon/ Ginger €3

Green Tea with Lemonarass €3

Americano €2.90

Cappuccino €2.90

Latte €2.90

JUICES

Carrot, apple, celery with vanilla €3.50

Coconut, carrot and orange €3.50

Mango, passion fruit and orange €3.50

WHITE WINE

Sauvignon Blanc Macabeo Spain (abv 11,5%) glass bottle €6 €22

Pinot Grigio Italy (aby 11,5%) alass bottle €6 €22

Chardonnay Australia (abv 13,5%) glass bottle €6.50 €26

RED WINE

Tempranillo Syrah Cabernet Spain (abv 12,5%) alass bottle €6 €22

Merlot Chile (abv 14%) glass bottle €6 €22

Argentina Malbec (abv 13,5 %) glass bottle €6.50 €26

PROSECCO

Prosecco Valdobbiadene D.O.C.G Italy (abv 11 %) bottle €29