

The image shows the interior of a restaurant named Aromi. The room has deep red walls and a floor with a herringbone wood pattern. Numerous round wooden tables are arranged throughout the space, each surrounded by olive-green upholstered chairs. The tables are set with white plates, folded napkins, and wine glasses. A large, leafy plant is visible on the left side of the frame. In the background, a long wall is covered with dark wooden bookshelves filled with books and decorative objects. Several cylindrical pendant lights in shades of orange and grey hang from the ceiling, creating a warm atmosphere. To the right, a large window with white curtains allows natural light to enter. A bar area with various bottles is visible in the distance.

AROMI

RISTORANTE & BISTRÒ

GROUP MENU

COFFEE BREAK

Seasonal fruit crostata

Fresh fruit salad with mint

Yoghurt, homemade granola and nuts

Selection of Italian cured meats and cheeses

Tuna, egg and cucumber tramezzino

Focaccia with basil pesto, tomatoes, mozzarella and rocket

Selection of coffees and teas

Still and sparkling water, homemade lemonades

CZK 695 per person incl. VAT



GALA DINNER

STARTERS

Tuna tartare, avocado, wasabi sauce, rice chips

Beef tartare, black truffle mayonnaise,
pickled cauliflower, butter brioche

Burrata, caponata, basil

RISOTTO / PASTA

Seafood risotto, chilli emulsion, lemon, bisque espuma

Agnolotti with ricotta and baby spinach,
basil pesto, sage and bread crumble

Homemade potato gnocchi, beef cheeks, red onion, chervil

MAIN COURSES

Sea bass fillet, baby potatoes, fennel, saffron espuma

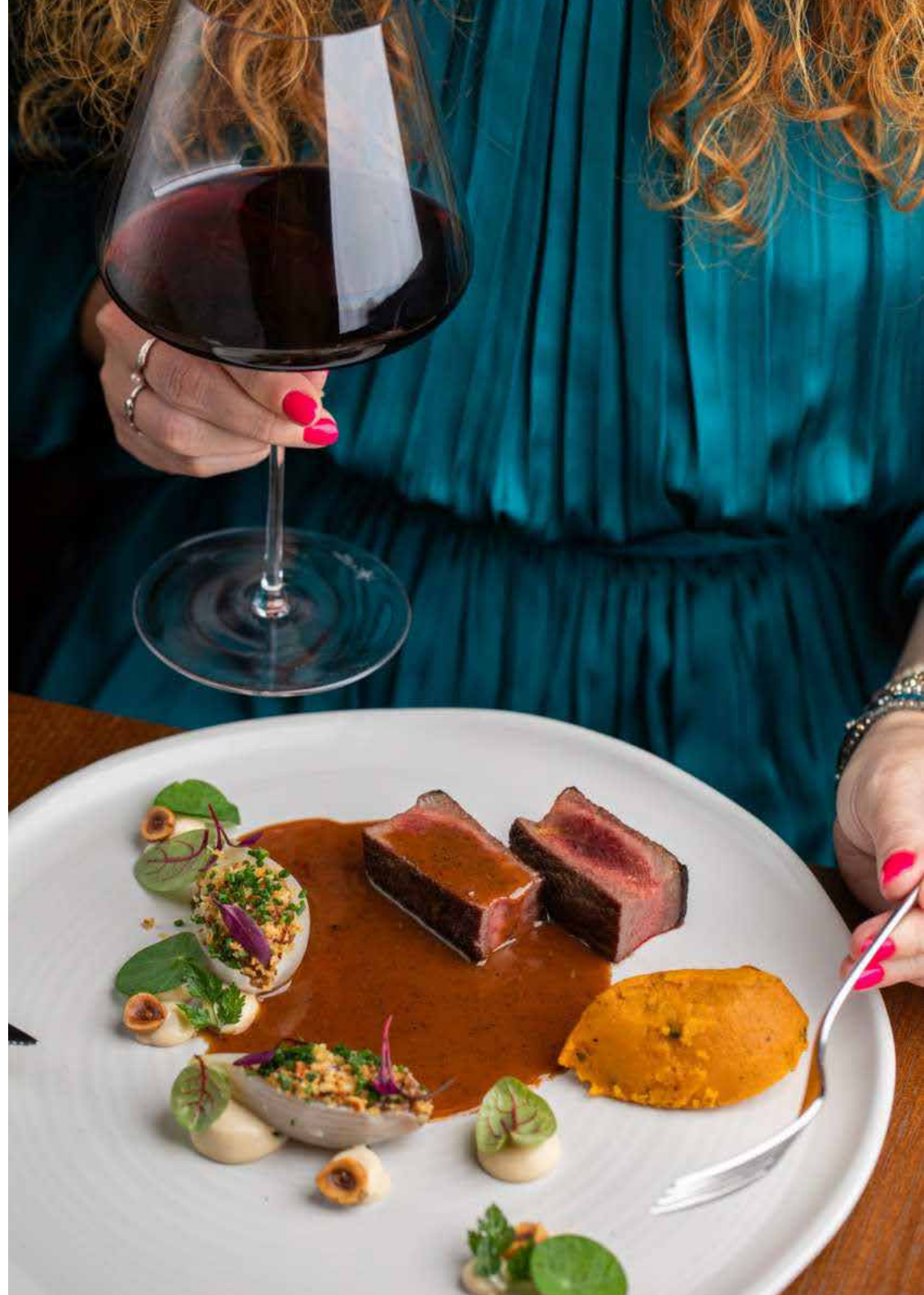
Beef Rossini, mashed potatoes, foie gras, baby carrots, black truffle

DESSERTS

According to the restaurant's current selection

3-course menu: CZK 1,750 per person incl. VAT

4-course menu: CZK 1,950 per person incl. VAT



BUFFET

STARTERS

Selection of Italian cured meats and cheeses

Mozzarella, Datterino tomatoes, basil

Focaccia, ricotta, artichokes

Salmon gravlax, dill mayonnaise, fennel

Beef tartare, Borettane onions

Roast beef, truffle mayonnaise, butter croutons

Sicilian octopus salad

SOUPS

Poultry consommé, chicken breast, root vegetables

Seasonal cream soup, croutons



BUFFET

MAIN COURSES

Rigatoni all'amatriciana

Roasted cod, anchovy crumble, fish velouté

Tuscan porchetta

Beef cheeks braised in Nebbiolo red wine

Beluga lentils, confit sweet potatoes, jalapeño salsa

BUFFET SIDE DISHES

Roasted potatoes with rosemary

Mashed potatoes

Grilled vegetables

Mixed leaf salad with Datterino tomatoes

BUFFET DESSERTS

Selection of homemade mini desserts

3-course menu: CZK 1,590 per person incl. VAT

4-course menu: CZK 1,690 per person incl. VAT

5-course menu: CZK 1,790 per person incl. VAT



CANAPÉS

Beef tartare, black truffle mayonnaise, pickled cauliflower

Chicken liver parfait, focaccia, Abate pear

Stracciatella, Datterino tomato emulsion, basil

Argentinian prawn, avocado, wasabi sauce

Goat's cheese pralines, marinated beetroot

Salmon gravlax, herb crème fraîche, apple

Tramezzino, prosciutto cotto, yellow melon salsa

Olive tapenade, aubergine, fried chickpeas, ciabatta

CZK 65 per piece incl. VAT

Minimum order: 10 pieces of each selected canapé.



BEVERAGE PACKAGES

WELCOME DRINK

Franciacorta – CZK 255 / 0.12 l

Champagne – CZK 445 / 0.12 l

Crodino (non-alcoholic) – CZK 90 / 0.1 l

PACKAGE 1

2 glasses of wine / beer (standard selection)

Water and coffee included

CZK 490 per person incl. VAT

PACKAGE 2

Unlimited for 2 hours – wine, beer, coffee, water

Each additional hour: CZK 155

CZK 750 per person incl. VAT

PACKAGE 3

Unlimited for 2 hours – premium wine selection, beer, coffee, water

Each additional hour: CZK 195

CZK 850 per person incl. VAT







RESTAURANT



Haaswella 275-
ar caponata
ar datterino
Burrata 345-
ar caponata
ar datterino
Tagliarini/Risotto 425-
ar black Truffle
Vilmart & Cie
Premier Cru 435-
Barolo 2018
Cascina Fontana 390-

Sea Bass 2350-
Sea Bream 2350-
Turbot 2550-
Gurnard 2450-
Dover 2350-
Dorset 2450-
St. Peter 2350-
Mullet 2350-
Sole 2350-
Lobster 3650-
Oyster 2200-
Price per 2 persons
SIDE DISHES
Grilled vegetables
Crispy chicken
Mashed potatoes w/ truffle
Mashed potatoes
Mixed green salad



BISTRO



AROMI PRIVATE DINING ROOM





TERMS AND CONDITIONS

1. Following an enquiry sent to the company's contact email address, the venue manager will prepare an offer specifying the scope of services provided and their price.
2. The client is required to notify the company in writing of any change in the number of guests at least 3 calendar days prior to the scheduled date of the event.

Payment terms: The client is required to pay a deposit amounting to 50% of the total order value to the company's bank account no later than 7 calendar days prior to the date of the event.
3. The client is responsible for the accuracy of the information provided to the company in the enquiry. Should this information subsequently change, any related costs may be charged to the client.
4. The order shall be mutually agreed upon in writing by both contracting parties. Any services provided beyond the agreed scope will be charged according to the company's current price list.
5. All prices stated in the offer are in Czech crowns and include VAT unless stated otherwise.
6. In the event that an invoice (tax document) is not paid by the due date, the company may charge default interest of 0.1% of the outstanding amount for each day of delay.
7. If the client's consumption exceeds the scope agreed in advance in the order, the final amount charged for consumption will be increased accordingly.

The company will invoice the client for the actual costs of the event within 10 calendar days following the event, based on an issued tax document. The deposit already paid may also be taken into account in the final settlement. The client is required to pay the remaining balance stated on the settlement document by its due date.
8. 9.

TERMS AND CONDITIONS

10. If the enquiry requires an exceptional quantity or type of furniture, or if other special requirements of the client need to be arranged, these services will be subject to a separate quotation.
11. For groups, a service charge of 12.5% of the total consumption value will be added to the price of consumption specified in the confirmed order.
12. All payments are considered settled once they have been credited to the company's bank account.
13. Cancellation policy: An order may only be cancelled in writing via the email address specified in the order.
14. The client acknowledges that the company is entitled to use the deposit paid to cover any contractual penalty.
15. The client is liable for any damage to the company's property during the event. The client may be required to compensate the company for any damage to its inventory or equipment caused by the client or the client's guests.
16. If the order is cancelled 2 calendar days or less before the agreed date, the company will charge the client a contractual penalty equal to 100% of the agreed order value.
17. If the order is cancelled at least 3 calendar days before the agreed date, the company will charge the client a contractual penalty equal to 50% of the agreed order value.

CONTACT

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