

**group
menu
2026**

be our guest
AiOLI

APPETIZER MENU

AÏOLI

129 PLN net / person

WELCOME DRINK

COLD APPETIZERS

Canapés with tartare

spiced baguette, roast beef, white onion, pickled cucumber, sriracha sauce, truffle AïOLI sauce, marinated chanterelle, chives

Canapés with salami

spiced baguette, salami, caramelized onion, AïOLI sauce, roasted sesame seeds

Canapés with gorgonzola

spiced baguette, AïOLI sauce, curly lettuce, gorgonzola sauce, roasted almonds, caramelized pear

Antipasti

prosciutto crudo, prosciutto cotto, picante salami, gorgonzola, cheddar, grapes, capers, pea sprouts

Involtini di prosciutto

prosciutto crudo, arugula, mini mozzarella, cherry tomatoes, balsamic sauce, basil pesto, TABASCO ® Sriracha, beetroot sprouts, basil

Roast beef with green peppers

roast beef, green pepper sauce, rocket, cherry tomatoes, pickled onion

Caesar salad

Romaine lettuce, cherry tomatoes, croutons, Grana Padano cheese, pomegranate, bacon, AïOLI anchovy sauce

Hummus with Israeli salad

Homemade baked goods

HOT APPETIZERS

Caramelized wings

wings marinated in sambal, roasted sesame seeds, chives

Cauliflower in tempura

tempura-fried cauliflower, lime AïOLI sauce, pea sprouts

Cooked pinsa with basil

pinsa, prosciutto cotto, basil pesto, cherry tomatoes, basil

AÏOLI CAKE MENU 29 PLN net / person (additional option)

chocolate tart, cheesecake, brownie, tiramisu or seasonal cakes available

MENU #1

159 PLN net / person

AÏOLI

WELCOME DRINK

COLD APPETIZERS

Canapés with tartare

spiced baguette, roast beef, onion, pickled cucumber, sriracha and truffle AïOLI sauce, marinated chanterelle, chives

Canapés with salami

spiced baguette, salami, caramelized onion, AïOLI sauce, roasted sesame seeds

Canapés with gorgonzola

spiced baguette, AïOLI sauce, curly lettuce, gorgonzola sauce, roasted almonds, caramelized pear

Antipasti

prosciutto crudo, prosciutto cotto, picante salami, gorgonzola, cheddar, grapes, capers, pea sprouts

Involtni di prosciutto

prosciutto crudo, arugula, mini mozzarella, cherry tomatoes, balsamic sauce, basil pesto, TABASCO ® Sriracha, beetroot sprouts, basil

Roast beef with green peppers

roast beef, green pepper sauce, rocket, cherry tomatoes, pickled onion

Caesar salad

Romaine lettuce, cherry tomatoes, croutons, Grana Padano cheese, pomegranate, bacon, AïOLI anchovy sauce

Hummus with Israeli salad

Homemade baked goods

HOT APPETIZERS

Caramelized wings

wings marinated in sambal, roasted sesame seeds, chives

Cauliflower in tempura

tempura-fried cauliflower, lime AïOLI sauce, pea sprouts

Cooked pinsa with basil

pinsa, prosciutto cotto, basil pesto, cherry tomatoes, basil

MAIN COURSES

Chicken breast in caper sauce

baked chicken breast, caper sauce, sweet potato purée, young cabbage salad

Pork tenderloin in truffle sauce

roasted pork tenderloin, potato gnocchi in truffle sauce, caramelized beetroot

Ravioli with sage butter

ravioli with ricotta and spinach, sage butter

AÏOLI CAKE MENU 29 PLN net / person (additional option)

chocolate tart, cheesecake, brownie, tiramisu or seasonal cakes available

MENU #2

179 PLN net / person

AÏOLI

WELCOME DRINK

COLD APPETIZERS

Canapés with tartare

spiced baguette, roast beef, onion, pickled cucumber, sriracha and truffle AïOLI sauce, marinated chanterelle, chives

Canapés with salami

spiced baguette, salami, caramelized onion, AïOLI sauce, roasted sesame seeds

Canapés with gorgonzola

spiced baguette, AïOLI sauce, curly lettuce, gorgonzola sauce, roasted almonds, caramelized pear

Antipasti

prosciutto crudo, prosciutto cotto, picante salami, gorgonzola, cheddar, grapes, capers, pea sprouts

Involtni di prosciutto

prosciutto crudo, arugula, mini mozzarella, cherry tomatoes, balsamic sauce, basil pesto, TABASCO ® Sriracha, beetroot sprouts, basil

Roast beef with green peppers

roast beef, green pepper sauce, rocket, cherry tomatoes, pickled onion

Caesar salad

Romaine lettuce, cherry tomatoes, croutons, Grana Padano cheese, pomegranate, bacon, AïOLI anchovy sauce

Hummus with Israeli salad

Homemade baked goods

HOT APPETIZERS

Caramelized wings

wings marinated in sambal, roasted sesame seeds, chives

Cauliflower in tempura

tempura-fried cauliflower, lime AïOLI sauce, pea sprouts

Cooked pinsa with basil

pinsa, prosciutto cotto, basil pesto, cherry tomatoes, basil

SOUP

Cream of white vegetables with truffle oil

MAIN COURSES

Chicken breast in caper sauce

baked chicken breast, caper sauce, sweet potato purée, young cabbage salad

Pork tenderloin in truffle sauce

roasted pork tenderloin, potato gnocchi in truffle sauce, caramelized beetroot

Ravioli with sage butter

ravioli with ricotta and spinach, sage butter

AÏOLI CAKE MENU 29 PLN net / person (additional option)

chocolate tart, cheesecake, brownie, tiramisu or seasonal cakes available

MENU #3

229 PLN net / person

AÏOLI

WELCOME DRINK

COLD APPETIZERS

Canapés with tartare

spiced baguette, roast beef, onion, pickled cucumber, sriracha and truffle AïOLI sauce, marinated chanterelle, chives

Canapés with salami

spiced baguette, salami, caramelized onion, AïOLI sauce, roasted sesame seeds

Canapés with gorgonzola

spiced baguette, AïOLI sauce, curly lettuce, gorgonzola sauce, roasted almonds, caramelized pear

Antipasti

prosciutto crudo, prosciutto cotto, picante salami, gorgonzola, cheddar, grapes, capers, pea sprouts

Involtni di prosciutto

prosciutto crudo, arugula, mini mozzarella, cherry tomatoes, balsamic sauce, basil pesto, TABASCO ® Sriracha, beetroot sprouts, basil

Roast beef with green peppers

roast beef, green pepper sauce, rocket, cherry tomatoes, pickled onion

Caesar salad

Romaine lettuce, cherry tomatoes, croutons, Grana Padano cheese, pomegranate, bacon, AïOLI anchovy sauce

Hummus with Israeli salad

Homemade baked goods

HOT APPETIZERS

Caramelized wings

wings marinated in sambal, roasted sesame seeds, chives

Cauliflower in tempura

tempura-fried cauliflower, lime AïOLI sauce, pea sprouts

Cooked pinsa with basil

pinsa, prosciutto cotto, basil pesto, cherry tomatoes, basil

SOUP

Cream of white vegetables with truffle oil

Cream of tomato soup with gorgonzola sauce.

MAIN COURSES

Chicken breast in caper sauce

baked chicken breast, caper sauce, sweet potato purée, young cabbage salad

Pork tenderloin in truffle sauce

roasted pork tenderloin, potato gnocchi in truffle sauce, caramelized beetroot

Ravioli with sage butter

ravioli with ricotta and spinach, sage butter

Roast beef steak

roast beef, green pepper sauce, baked potatoes, fresh vegetable salad

Salmon on wild rice

salmon, wild rice, coconut milk sauce, pickled ginger, broccoli, basil-chive olive oil

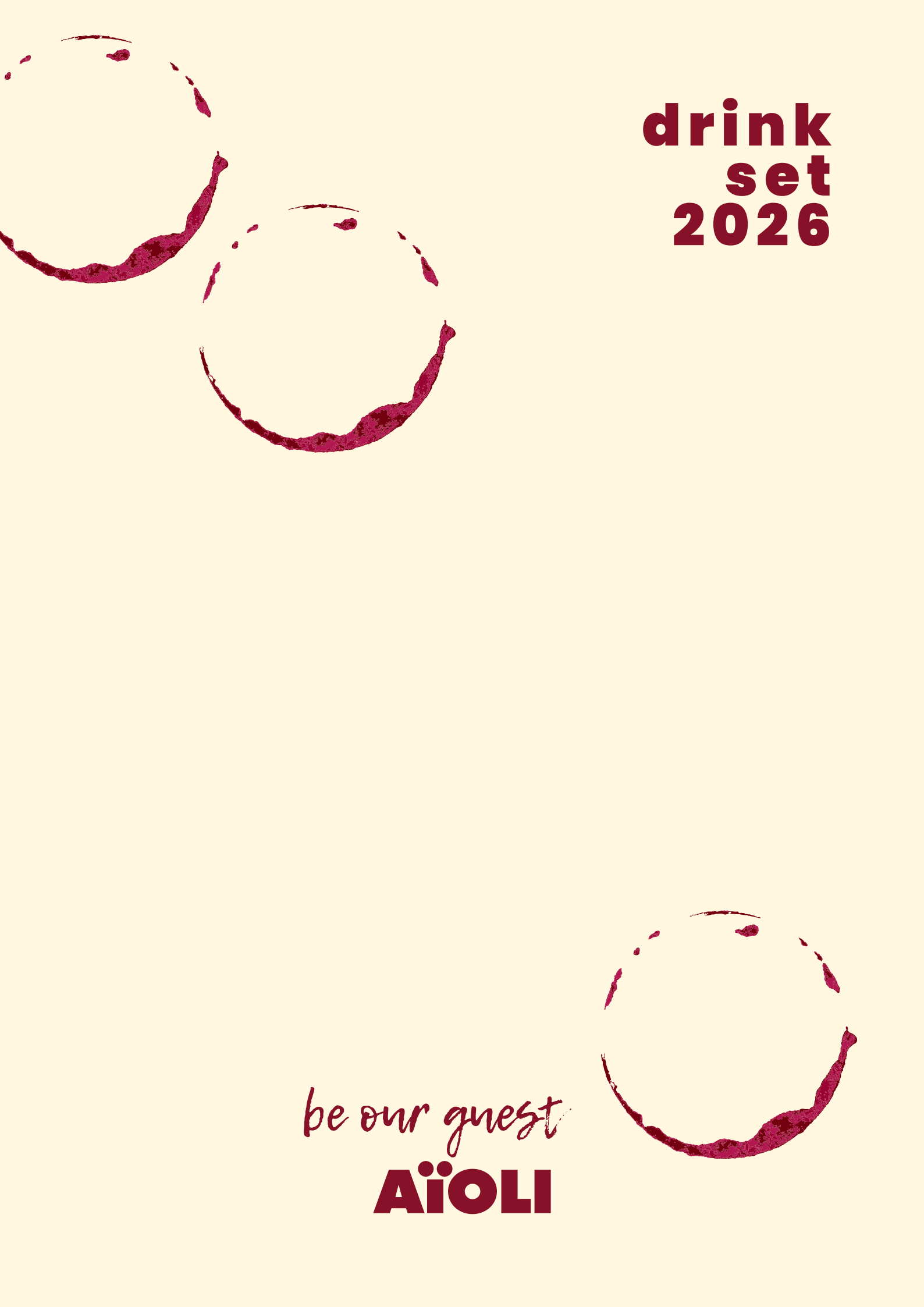
DESSERT

 Tiramisu balls mini

AÏOLI CAKE MENU

 29 PLN net / person (additional option)

chocolate tart, cheesecake, brownie, tiramisu or seasonal cakes available



**drink
set
2026**

be our guest
AiOLI



Drink sets have an open bar character – for 4 hours our guests can order any quantities and configurations within the selected drink set.

AiOLI

DRINK SET #1

35 PLN net / person

WATER sparkling, still

HOT DRINKS ROZNER coffee, tea

DRINK SET #2

59 PLN net / person

WATER sparkling, still

HOT DRINKS ROZNER coffee, tea

TOMA FRUIT JUICES* orange, apple, blackcurrant

SOFT DRINKS* Pepsi, Pepsi Zero Sugar, Mirinda Orange, 7up Zero Sugar, Schweppes Tonic

NON-ALCOHOLIC COCKTAIL Crodino

DRINK SET #3

169 PLN net / person

WATER sparkling, still

HOT DRINKS ROZNER coffee, tea

TOMA FRUIT JUICES* orange, apple, blackcurrant

SOFT DRINKS* Pepsi, Pepsi Zero Sugar, Mirinda Orange, 7up Zero Sugar, Schweppes Tonic

NON-ALCOHOLIC COCKTAIL Crodino

WINE red house wine, white house wine

BEER Żywiec, Żywiec Białe, Birra Moretti

Vodka Żubrówka Czarna

* at AiOLI restaurant, Chmielna 26, Warsaw, the available beverages include CAPPY juices and soft drinks: Coca-Cola, Coca-Cola Zero, Fanta and Sprite.

DRINK SET #4

199 PLN net / person

WATER sparkling, still

HOT DRINKS ROZNER coffee, tea

TOMA FRUIT JUICES* orange, apple, blackcurrant

SOFT DRINKS* Pepsi, Pepsi Zero Sugar, Mirinda Orange, 7up Zero Sugar, Schweppes Tonic

NON-ALCOHOLIC COCKTAIL Crodino

ALCOHOL COCKTAILS Aperol Spritz, Żu Sour, Whisky Sour, Jäger's Wild Passion, Gin & Tonic

WINE red house wine, white house wine

BEER Żywiec, Żywiec Białe, Birra Morretti

Vodka Żubrówka Czarna

DRINK SET #5

259 PLN net / person

WATER sparkling, still

HOT DRINKS ROZNER coffee, tea

TOMA FRUIT JUICES* orange, apple, blackcurrant

SOFT DRINKS* Pepsi, Pepsi Zero Sugar, Mirinda Orange, 7up Zero Sugar, Schweppes Tonic

NON-ALCOHOLIC COCKTAIL Crodino

ALCOHOL COCKTAILS Aperol Spritz, Żu Sour, Whisky Sour, Jäger's Wild Passion, Gin & Tonic

WINE red house wine, white house wine

BEER Żywiec, Żywiec Białe, Birra Moretti

Vodka Żubrówka Czarna

WHISKEY Tullamore D.E.W.

BRANDY Torres 10

* at AiOLI restaurant, Chmielna 26, Warsaw, the available beverages include CAPPY juices and soft drinks: Coca-Cola, Coca-Cola Zero, Fanta and Sprite.



booking conditions 2026

BOOKING CONFIRMATION:

The final confirmation of your reservation is a deposit of 40% of the total service cost. The deposit must be paid no later than 7 days before your planned reservation date.

POSSIBLE PAYMENT METHODS:

- cash
- credit card (excluding American Express)
- traditional transfer (in case of prior arrangements)

SERVICE:

We would also like to inform you that we add a 10% service charge to every bill for 6 people or more.

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