



Café
Juliani

APERITIVO EVENT PACKAGE

suggested evening menu

Glass of Bellini or
Plain Prosecco

Crostini Alla Fiorentina

To serve 1 piece per person

Avocado, kalamata olives
and feta cheese

Pear shavings, gorgonzola & walnuts

Cottage cheese, honey and lemon
zest with sweet chilli jam

Assorted Zest
Special Sushi Rolls

To serve 1 piece per person

Squid ink sushi roll filled with
oyster mushroom, carrot, and
asparagus topped with avocado,
carrot & ginger puree

Saisaki Sake roll with grilled salmon
chilli and Japanese mayo, coated
with beetroot tempura flakes

East meets West roll with spicy
tuna, eel, salmon topped with
salmon roe & black tobiko

Supli

Rice croquettes with wild
mushrooms and parmesan cheese

15.00 per person
vat included

Caramelised Onion
Tarte Tatin

Topped with melted brie

Japanese Prawn Gyoza

Grilled and steamed
prawn dumplings

Arajes

Crunchy pitta triangles
with a spicy meat filling

Mini Gourmet Burgers

With melted manchego
cheese and roasted peppers

Satay Kalinci

Indonesian rabbit satay with
our home made peanut sauce

Assorted Desserts

To serve 1 piece per person

Cinnamon and orange
crème brulee

Chocolate fondant
with a chilli centre

Minimum 20 persons — Not available on Sundays

Gluten free options available upon request

Optional healthy smoothie add on: add €3 per person

particulars

VENUE

Café Juliani can accommodate groups of 15 to 35 in an intimate lounge setting for tea parties.

For larger events, our Cafe can be booked in its entirety. Café Juliani seats 60 and can accommodate up to 100 standing.

PRICE

We do not charge venue rental fees.

Aperitivo menus are €15 per person and include a Bellini or glass of prosecco.

After two hours guests may continue to consume beverages and food against our regular café prices.

SPECIAL TOUCHES

You are welcome to decorate our lounge space for your event, including bringing your own signage, flowers or special touches.

While our aperitivo menu includes a selection of sweets, if you are celebrating a special occasion our in-house pastry chef can prepare a supplementary gourmet cake against an additional fee. Our Baileys cheesecake is a crowd favourite!

our cafe

AN OASIS IN THE HEART OF SPINOLA



contact

www.cafejuliani.com

info@cafejuliani.com

[@cafejuliani](#)

facebook.com/cafejuliani

T: 2138 8000

F: 2138 7800