

MENU

AURORA
RESTAURANTE & CLUB

DISCOVERING AURORA

FRENCH OYSTER (unit) The "Spéciale Daniel Surlut" natural cooking with champagne, lime, honey and ginger dressing 🍷	5,50 €
IBERIAN HAM OF ACORN 100% With toasted glass bread and grated tomato 🍷	26,00 €
SANTOÑA ANCHOVIES "Double Zero" (6 units) On brioche bread toast with cheeseyolk sauce 🍷🍷	19,50 €
BLUE TUNA GILDA (2 units) 🍷🍷🍷 Marinated in ponzu and sesame oil, olive, piparra, pickled onion and kimchi mayonnaise	15,00 €
SMOKED MEAT CROQUETTES FROM ASTORGA (6 units) Fragile and addictive with a touch of honey 🍷🍷🍷	15,00 €
RUSSIAN SALAD WITH TUNA PRAWNS The one of a lifetime 🍷🍷🍷🍷	17,00 €
CRISPY PRAWNS (6 units) Sauteed white and black quinoa with diced beet and pumpkin, teriyaki sauce, lamb's lettuce and suquet cream 🍷🍷🍷🍷🍷	18,00 €
EGGS WITH TORREZNOS FROM SORIA Free-range eggs with panco crumbs, peppers, onion, roasted pear and paprika oil 🍷🍷	18,00 €

FROM THE GARDEN

FRESH BURRATINE SALAD Lamb's lettuce, colored cherry, Italian sun-dried tomato, almond and pesto dressing 🍷🍷	16,00 €
CESAR SALAD Free-range chicken, crispy bacon, lettuce mix, cherry tomato, croutons and parmesan slices 🍷🍷🍷	16,00 €
CANDIED ARTICHOKE FLOWERS (4 units) With Iberian ham velouté sauce and Idiazábal cheese shavings 🍷	16,00 €
A GARDEN WOK Sauteed 10 vegetables with power butter and a brush of parsnip cream 🍷🍷 (soy in the butter)	16,00 €

GIVE ME PASTA

FAKE TRUFFLE RISOTTO WITH DUCK Puntalette with black truffle sauce, parmesan flakes and duck confit glazed with its own juice 🍷🍷	23,00 €
BOLETUS CANNELONI WITH FOIE GRAS Italian cheese sauce, roasted foie gras sirloin, chives and Oporto reduction 🍷🍷🍷	23,00 €
GRILLED BEEF GYOZAS (6 units) With reduction of veal juice 🍷🍷	15,00 €

FROM THE OCEANS

CROAKER CEVICHE Tiger's milk of yellow chili, rocoto, red onion, crispy chulpi, diced sweet potato, lime and cilantro 🍷🍷	23,00 €
SALMON AND AVOCADO TARTAR Ponzu dressing, avocado cubes, toasted sesame, nori seaweed flakes, chives, topped with a bouquet of wakame and pickled red onion 🍷🍷🍷	23,00 €
CROAKER TACOS (2 units) In blue corn tortilla, peak of rooster, guacamole, cilantro and yogurt sauce, mustard, lime and mint 🍷🍷🍷	16,00 €
SCALLOPS (6 units) Grilled with Hollandaise sauce and black truffle 🍷🍷🍷	21,00 €
BABY SQUID WITH ONIONS With a base of green couscous with garlic and parsley and piquillo mayonnaise 🍷	23,00 €
BAKED TROTBALL Romesco sauce, sautéed green asparagus, baby corn on the cob and edamame with crunchy banana 🍷🍷	25,00 €
OCTOPUS AND RIB Rib of beef cooked at low temperature for 12 hours with Osaka marinade and grilled octopus with potato parmentier, camote and green olive oil 🍷🍷🍷	24,00 €

MEAT DIEM

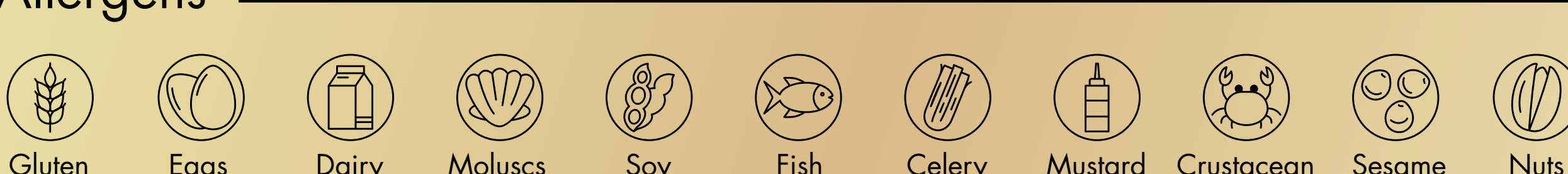
STEAK TARTAR Old beef with our dressing and crunchy banana crust 🍷🍷🍷	26,00 €
CARRILLERA PIBIL TACOS (2 units) In blue corn tortilla with coconut mayonnaise and pickled red onions	16,00 €
GALICIAN BEEF BURGUER On brioche bread with cured cheddar cheese, lettuce mix, crispy bacon, roasted onion and secret sauce, served with french fries 🍷🍷🍷 (soy in the butter over the potatoes)	18,00 €
CHIKEN TERIYAKY Free-range chicken with teriyaki sauce served with sautéed Japanese style rice with power butter, carrots, edamame and Chinese chives 🍷🍷🍷	21,00 €
ANTICUCCHERO DUCK MAGRET With potatoes, baked French onions and huancaína sauce 🍷	24,00 €
SIRLOIN OF OLD COW Truffled mashed potatoes, mushroom jam and beef juice 🍷	26,00 €
MATURE VEAL CUTLET 500-600 g. With French fries, candied peppers and chimichurri sauce 🍷🍷 (soy in the butter over the potatoes)	44,00 €

I DO NOT REGRET ANYTHING

CHEESECAKE With forest fruit ice cream and its coulis 🍷🍷🍷	8,50 €
CHOCOLATE COULANT With pistachio ice cream and chocolate petazeta 🍷🍷🍷🍷	8,50 €
TIRAMISU MILLEFEUILLE With 100% Arabica Brazilian coffee ice cream 🍷🍷	8,50 €
LEMON OR MANGO SORBET With cava and vodka	7,50 €

Bread and appetizer service: 3,5€ p.p.

Allergens



CAR PARK ATTENDANT
FROM 20:00 h. UNTIL DOORS CLOSING TIME

DAY RATES | UNTIL 23:30 h.
BEERS, WINES AND SOFT DRINKS 4.50 € - 6.50 € | SPIRITS 10 €
OTHER PRODUCTS ON THE MENU

AURORA PIANO - KARAOKE | FROM 23:30 h. TO CLOSING TIME
BEERS, WINES AND SOFT DRINKS 8 € | SPIRITS 12 €

NIGHT CONCERT RATES | FROM 23:30 h. TO CLOSING TIME
BEERS, WINES AND SOFT DRINKS 8 € | SPIRITS 15 €

REST OF THE SPIRITS: RATES INCREASES ACCORDING TO TIME SLOT
*PREMIUM BRANDS WITH SUPPLEMENT FROM 23:30 h.

MINIMUM BILL / PERSON AT DINNERS ON CONCERT DAYS 50 €/P.P.
ALL PRICES INCLUDE V.A.T.

THE DIRECTION OF AURORA IS NOT RESPONSIBLE
FOR CHANGES IN THE MENU OR CONCERTS AGENDA

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