

# MENU

AURORA  
RESTAURANTE & CLUB

# DISCOVERING AURORA

<b>"LE PLAISIR" FRENCH OYSTER (unit)</b>	5,00 €
The "Spéciale Daniel Sorlut". Natural cooking with champagne, lime, honey and ginger dressing 🍷	
<b>IBERIAN HAM OF ACORN 100%</b>	25,00 €
With toasted glass bread and grated tomato 🍷	
<b>SANTOÑA ANCHOVIES "DOUBLE ZERO" (6 units)</b>	18,00 €
On crispy toasted glass bread with mild salmorejo 🍷🍷	
<b>SMOKED MEAT CROQUETTE FROM ASTORGA (6 units)</b>	15,00 €
Fragile and addictive with a touch of honey. 🍷🍷🍷	
<b>RUSSIAN SALAD WITH TUNA BELLY</b>	16,00 €
The one of a lifetime 🍷🍷🍷	
<b>GALICIAN SCALLOP (6 units)</b>	18,00 €
Roasted in their own juices with gratin truffle hollandaise 🍷🍷🍷	
<b>CRISPY PRAWNS (6 units)</b>	18,00 €
Sautéed black and white quinoa with beetroot and peach cubes, teriyaki sauce, lamb's lettuce and cream suquet 🍷🍷🍷🍷	
<b>EGGS WITH TORREZNO OF SORIA</b>	18,00 €
Eggs of @cobardesygallinas with panco crumbs, peppers, onion, roasted pear and paprika oil 🍷🍷	

# A TERRIBLE GREEN

<b>VERY GREEN SALAD</b>	16,00 €
Lamb's lettuce, cherry tomatoes, pumpkin, baby corn on the cob, italian dried tomato, heart of palm, roasted French onion petals and mustard, lime and mint vinaigrette 🍷	
<b>CANDIED ARTICHOKE FLOWERS (4 units)</b>	16,00 €
Smoked leek cream, parmesan cheese flakes and ham powder 🍷	
<b>A GARDEN WOK</b>	16,00 €
Sautéed 10 vegetables with power butter and a brush of parsnip cream 🍷🍷 (soy in the butter)	

# LITTLE ITALIA

<b>FRESH BURRATINA SALAD</b>	16,00 €
Arugula, colored cherry, dried Italian tomato, melon, pumpkin seeds and almond pesto 🍷🍷	
<b>FAKE TRUFFLE RISOTTO WITH DUCK</b>	22,00 €
Puntalette with black truffle sauce, parmesan flakes and duck confit glazed with its own juice 🍷🍷	
<b>BOLETUS RAVIOLI WITH FOIE</b>	23,00 €
Italian cheese and mushroom sauce, roast foie sirloin, chives and P.X. 🍷🍷🍷	

# FROM THE OCEANS

<b>CROAKER CEVICHE</b>	22,00 €
Yellow chili tiger milk, hot pepper, red onion, crispy chulpi, diced sweet potato, lime and cilantro 🍷🍷	
<b>"SAKURA MARU" NIKKEI SALMON TIRADITO</b>	21,00 €
Ponzu sauce, wakame, pickled red onion, avocado cream with chili and cheese mousse, sesame and red tobiko roe 🍷🍷🍷	
<b>JAPANESE STYLE BUTTERFISH TARTARE</b>	22,00 €
Soybean and yuzu dressing, avocado cubes, toasted sesame, nori seaweed flakes, chives and on top a bouquet of wakame and pickled red onion with dots of truffle mayonnaise 🍷🍷🍷	
<b>CROAKER TACOS (2 units)</b>	16,00 €
In blue corn tortilla, peak of rooster, guacamole, cilantro and yoghurt sauce, mustard, lime and mint. 🍷🍷🍷	
<b>SQUID WITH ONIONS</b>	22,00 €
With a base of green couscous with garlic and parsley and piquillo mayonnaise 🍷	
<b>BAKED TURTLOTH</b>	24,00 €
Romesco sauce, sautéed green asparagus, baby corn on the cob and edamame with crunchy plantain 🍷🍷	
<b>OCTOPUS AND RIB</b>	23,00 €
Rib of beef cooked at low temperature for 12 hours with Osaka marinade and grilled octopus with potato parmentier, camote and green olive oil 🍷🍷🍷	

# MEAT DIEM

<b>STEAK TARTAR</b>	25,00 €
Old cow with our dressing, egg yolk marinated in soy and crispy sweet potato 🍷🍷🍷	
<b>BULL TACOS (2 units)</b>	16,00 €
In a corn tortilla with avocado and jalapeno, pickled red onion, pineapple, lime and cilantro	
<b>GALICIAN BEEF BURGER</b>	18,00 €
On brioche bread with Idiazábal cheese, arugula, roasted onion, crispy bacon and secret sauce, accompanied by French fries 🍷🍷🍷 (soy in the butter over the potatoes)	
<b>GALICIAN BEEF MEDALLIONS IN PORT</b>	22,00 €
Veal cheek cooked at low temperature, carved with potato and sweet potato mille-feuille and Portobello stew, ginger, pear and meat juices 🍷	
<b>ANTICUCCHERO DUCK MAGRET</b>	24,00 €
With potatoes, baked French onions and huancaína sauce 🍷	
<b>SIRLOIN OF OLD COW</b>	25,00 €
With potatoes, baked French onions and huancaína sauce 🍷	
<b>MATURE VEAL CUTLET</b>	42,00 €
With French fries, candied peppers and chimichurri sauce 🍷🍷 (soy in the butter over the potatoes)	

# I DO NOT REGRET ANYTHING

<b>CHEESECAKE</b>	8,50 €
With forest fruit ice cream and its coulis 🍷🍷🍷	
<b>CHOCOLATE COULANT</b>	8,50 €
With banana ice cream and chocolate petazeta 🍷🍷🍷	
<b>TIRAMISU MILLEFEUILLE</b>	8,50 €
With 100% Arabica Brazilian coffee ice cream 🍷🍷	
<b>LEMON OR MANGO SORBET</b>	7,50 €
With cava and vodka.	
<b>VARIED ICE CREAM (3 scoops)</b>	6,50 €
Chocolate, vanilla, red fruit yogurt, banana or coffee 🍷	

Enjoy our desserts with our selection of sweet sherry wines.

<b>PEDRO XIMÉNEZ AURORA SPECIAL SELECTION</b>	4,50 €
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<b>CREAM XIXARITO</b>	4,50 €
Palomino Fino, Pedro Ximénez.	

Allergens



## CAR PARK ATTENDANT

FROM 20:00h. TO CLOSING | FRIDAYS AND SATURDAYS AT NOON

## DAY RATES | UNTIL 23:00 h.

BEERS, WINES AND SOFT DRINKS 4,50 € - 5,50 € | SPIRITS 8€  
OTHER PRODUCTS ON THE MENU

## AFTERNOON CONCERT RATES | FROM 16:00 h. TO 20:30 h.

BEERS, WINES AND SOFT DRINKS 6 € | SPIRITS 10 €

## NIGHT CONCERT RATES | FROM 23:30 h. TO 02:30 h.

BEERS, WINES AND SOFT DRINKS 8 € | SPIRITS 15 €  
SUPPLEMENTS IN ALL THE BOTTLES

## DISCO RATES | STARTING AT 2:30 h.

BEERS, WINES AND SOFT DRINKS 8 € | SPIRITS 13 €  
SUPPLEMENTS IN ALL THE SPIRIT BOTTLES AND CHAMPAGNE

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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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