

MENU

AURORA
RESTAURANTE & CLUB

DISCOVERING AURORA

"LE PLAISIR" FRENCH OYSTER (Unit)	5,00 €
The "Spéciale Daniel Sorlut" natural with champagne, lime, honey and ginger dressing. 🍷	
IBERIAN HAM OF ACORN 100%	25,00 €
With toasted glass bread and grated tomato. 🍷	
SANTOÑA ANCHOVIES "DOUBLE ZERO" (6 Units)	18,00 €
On crispy toasted glass bread with mild salmorejo. 🍷🍴	
SMOKED SARDINES	16,00 €
On a cold ratatouille with black garlic and spirulina alioli. 🍷🍴	
GALICIAN SCALLOP (6 Units)	18,00 €
Roasted in their own juices with gratin truffle hollandaise. 🍷🍴🍴	
SMOKED MEAT CROQUETTE FROM ASTORGA (6 Units)	14,00 €
Fragile and addictive with a touch of honey. 🍷🍴🍴	
CRISPY PRAWNS (6 Units)	18,00 €
Sauteed black and white quinoa with beetroot and peach, teriyaki sauce, lamb's lettuce and suquet cream. 🍷🍴🍴🍴🍴	
EGGS WITH TORREZNO OF SORIA	18,00 €
Eggs of @cobardesygallinas with panco crumbs, peppers, onion, roasted pear and paprika oil. 🍷🍴	

A TERRIBLE GREEN

VERY GREEN SALAD	15,00 €
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. 🍷	
CANDIED ARTICHOKE FLOWERS (4 Units)	16,00 €
Smoked leek cream, parmesan cheese flakes and ham powder. 🍷	
A GARDEN WOK	16,00 €
Sauteed 10 vegetables with power butter and a brush of parsnip cream. 🍷🍴 (in the butter)	

LITTLE ITALIA

FRESH BURRATINA SALAD	16,00 €
Arugula, colored cherry, dried Italian tomato, melon, pumpkin seeds and almond pesto. 🍷🍴	
FAKE TRUFFLE RISOTTO WITH DUCK	21,00 €
Puntalette with black truffle sauce, Parmesan flakes and duck confit glazed with its own juice. 🍷🍴	
BOLETUS RAVIOLI	22,00 €
With Italian cheese sauce, roasted foie sirloin, chives and P.X. reduction. 🍷🍴🍴	

FROM THE OCEANS

CROAKER CEVICHE	22,00 €
Yellow chili tiger milk, hot pepper, red onion, crispy chulpi, diced sweet potato, lime and cilantro. 🍷🍴	
"SAKURA MARU" NIKKEI SALMON TIRADITO	21,00 €
Ponzu sauce, wakame, pickled red onion, avocado cream with chili and cheese mousse, sesame and red tobiko roe. 🍷🍴🍴	
JAPANESE STYLE RED TUNA TARTARE	27,00 €
Soy and yuzu dressing, avocado, toasted sesame, nori seaweed flakes, chives and on top a bouquet of wakame and pickled red onion with dots of wasabi mayonnaise. 🍷🍴🍴	
CROAKER TACOS (2 Units)	15,00 €
In blue corn tortilla, peak of rooster, guacamole, cilantro and yoghurt sauce, mustard, lime and mint. 🍷🍴🍴	
GRILLED ANGLER FISH TAIL	24,00 €
With pickled mushrooms with paprika, shrimp omelette, points of piquillo mayonnaise with sweet chili and green oil. 🍷🍴🍴🍴🍴	
BAKED TURBOT	24,00 €
Romesco sauce, sauteed fine asparagus, baby cobs and edamame with crispy banana. 🍷🍴	
OCTOPUS AND RIB	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

STEAK TARTAR	26,00 €
Old cow with our dressing, egg yolk marinated in soy and crispy sweet potato. 🍷🍴🍴	
BULL TACOS (2 Units)	15,00 €
In a corn tortilla with avocado and jalapeno, pickled red onion, pineapple, lime and cilantro.	
GALICIAN BEEF BURGER	18,00 €
On brioche bread with Idiazábal cheese, arugula, roasted onion, crispy bacon and secret sauce, accompanied by French fries. 🍷🍴🍴 (in the butter over the potatoes)	
MATURED COW STEAK	22,00 €
With potato and sweet potato millefeuille and Portobello stew with ginger, pear and meat juice. 🍷	
GLAZED LAMB INGOT	24,00 €
With Andean potatoes, French onion and baked baby carrot and roasted pepper cream. 🍷🍴	
SIRLOIN OF OLD COW	26,00 €
Truffled potato, mushroom jam and veal juice. 🍷	
MATURE VEAL CUTLET	69,00 €
With French fries, candied peppers and chimichurri sauce. 🍷🍴 (in the butter over the potatoes)	

I DO NOT REGRET ANYTHING

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

Enjoy our desserts with our selection of sweet sherry wines.

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

Allergens



CAR PARK ATTENDANT

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

DAY RATES | UNTIL 23:00h.

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

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

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

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

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

DISCO RATES | STARTING AT 2:30h.

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

REST OF THE SPIRITS: RATES INCREASES ACCORDING TO TIME SLOT.

*PREMIUM BRANDS WITH SUPPLEMENT **FROM 23:30h.

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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