

MENU

AURORA
RESTAURANTE & CLUB

DISCOVERING AURORA

"LE PLAISIR" FRENCH OYSTER (unit)	5,50 €
The "Spéciale Daniel Sorlut" natural cooking with champagne, lime, honey and ginger dressing 🍷	
IBERIAN HAM OF ACORN 100%	26,00 €
With toasted glass bread and grated tomato 🍷	
SANTOÑA ANCHOVIES "DOUBLE ZERO" (6 units)	19,50 €
On crispy toasted glass bread with mild salmorejo 🍷🌱	
SMOKED MEAT CROQUETTE FROM ASTORGA (6 units)	15,00 €
Fragile and addictive with a touch of honey. 🍷🌱🍷	
RUSSIAN SALAD WITH TUNA BELLY	16,00 €
The one of a lifetime 🍷🌱🍷	
GALICIAN SCALLOP (6 units)	18,00 €
Roasted in their own juices with gratin truffle hollandaise 🍷🍷🍷	
CRISPY PRAWNS (6 units)	18,00 €
Sautéed black and white quinoa with beetroot and peach cubes, teriyaki sauce, lamb's lettuce and cream suquet 🌱🍷🍷🍷🍷	
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	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 🍷	
CANDIED ARTICHOKE FLOWERS (4 units)	16,00 €
Con salsa velouté y virutas de jamón ibérico	
A GARDEN WOK	16,00 €
Sautéed 10 vegetables with power butter and a brush of parsnip cream 🍷🍷 (soy in the butter)	

LITTLE ITALY

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

FROM THE OCEANS

CROAKER CEVICHE	23,00 €
Yellow chili tiger milk, hot pepper, red onion, crispy chulpi, diced sweet potato, lime and cilantro 🍷🍷	
"SAKURA MARU" NIKKEI SALMON TIRADITO	22,00 €
Ponzu sauce, wakame, pickled red onion, avocado cream with chili and cheese mousse, sesame and red tobiko roe 🍷🍷🍷	
BLUEFIN TUNA TARTAR JAPANESE STYLE	26,00 €
Soya and yuzu dressing, diced avocado, toasted sesame, nori flakes, chives, topped with a bouquet of wakame and pickled red onion 🍷🍷🍷	
CROAKER TACOS (2 units)	16,00 €
In blue corn tortilla, peak of rooster, guacamole, cilantro and yoghurt sauce, mustard, lime and mint. 🍷🍷🍷	
SQUID WITH ONIONS	23,00 €
With a base of green couscous with garlic and parsley and piquillo mayonnaise 🍷	
BAKED TURTLOTH	25,00 €
Romesco sauce, sautéed green asparagus, baby corn on the cob and edamame with crunchy plantain 🍷🍷	
OCTOPUS AND RIB	24,00 €
Rib of beef cooked at low temperature for 12 hours with Osaka marinade and grilled octopus with potato parmentier, camote and green olive oil 🍷🍷🍷	

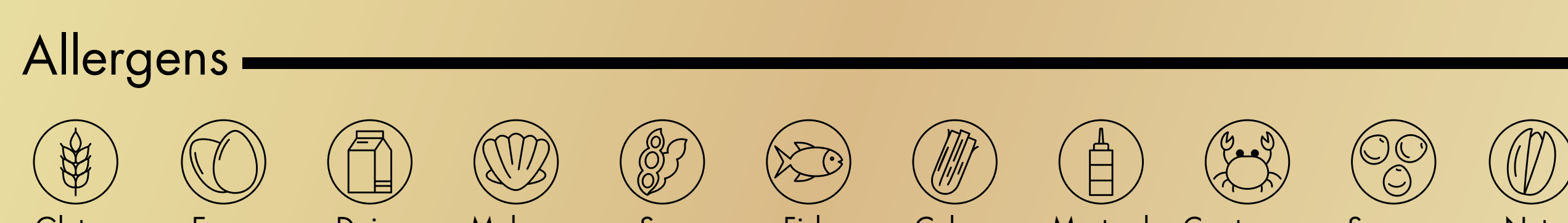
MEAT DIEM

STEAK TARTAR	26,00 €
Old cow with our dressing, egg yolk marinated in soy and crispy sweet potato 🍷🍷🍷	
BULL TACOS (2 units)	16,00 €
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 🍷🍷🍷 (soy in the butter over the potatoes)	
GALICIAN BEEF MEDALLIONS IN PORT	23,00 €
Veal cheek cooked at low temperature, carved with potato and sweet potato mille-feuille and Portobello stew, ginger, pear and meat juices 🍷	
ANTICUCCHERO DUCK MAGRET	24,00 €
With potatoes, baked French onions and huancaína sauce 🍷	
SIRLOIN OF OLD COW	26,00 €
With potatoes, baked French onions and huancaína sauce 🍷	
MATURE VEAL CUTLET 500-600 g	44,00 €
With French fries, candied peppers and chimichurri sauce 🍷🍷 (soy 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	8,50 €
With cava and vodka.	
VARIED ICE CREAM (3 scoops)	7,50 €
Chocolate, vanilla, red fruit yogurt, banana or coffee 🍷	

Allergens



CAR PARK ATTENDANT

EVERY DAY OPENING.

DAY RATES | UNTIL 23:30 h.

BEERS, WINES AND SOFT DRINKS 4,50 € - 5,50 € | SPIRITS 10 €.
OTHER PRODUCTS ON THE MENU.

AURORA PIANO-KARAOKE | FROM 23:30 h. TO CLOSING.

BEERS, WINES AND SOFT DRINKS 8 € | SPIRITS 12 €.

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

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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