

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 at 63° degrees 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	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	21,00 €
Yellow chili tiger milk, hot pepper, red onion, crispy chulpi, diced sweet potato, lime and cilantro. 🍷🍷	
"SAKURA MARU" NIKKEI SALMON TIRADITO	20,00 €
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	22,00 €
Rib of beef cooked at low temperature for 12 hours with Osaka marinade and grilled octopus with parmentier 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)	
IBERIAN PEN	22,00 €
Pumpkin cream, roasted baby zucchini and crispy yucca. 🍷🍷	
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 €
Palomino Fino, Pedro Ximénez.	

Allergens



CAR PARK ATTENDANT

From 8:00 p.m. to close | Fridays and Saturdays at noon.

DAY RATES | Until 23:30 h.

Beers, wines and soft drinks 4,50 € - 5,50 € | Spirits 8,00 €.

Other products on the menu.

AFTERNOON CONCERT RATES | From 16:00 h. to 20:30 h.

Cervezas, vinos y refrescos 6,00 € | Combinados 10,00 €.

NIGHT CONCERT RATES | From 23:30 h. until 2 a.m.

Beers, wines and soft drinks 8,00 € | Spirits 15,00 €.

DISCO RATES | Starting at 2 a.m.

Beers, wines and soft drinks 8,00 € | Spirits 13,00 €.

Rest of the spirits: rates increases according to time slot.

MINIMUM BILL / PERSON AT DINNERS ON CONCERT DAYS 50,00 €/PP.

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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