

# MENU

AURORA  
RESTAURANTE & CLUB



# DISCOVERING AURORA

<b>"LE PLAISIR" FRENCH OYSTER (Unit)</b>	5,00 €
The "Spéciale Daniel Sorlut" natural 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 SARDINES</b>	16,00 €
On a cold ratatouille with black garlic and spirulina aliooli 🌿🐟	
<b>GALICIAN SCALLOP (6 Units)</b>	18,00 €
Roasted in their own juices with gratin truffle hollandaise. 🌿🐞🐞	
<b>SMOKED MEAT CROQUETTE FROM ASTORGA (6 Units)</b>	14,00 €
Fragile and addictive with a touch of horse 🌿🐞🐞	
<b>CRISPY PRAWNS (6 Units)</b>	18,00 €
Sauteed black and white quinoa with beetroot and peach, teriyaki sauce, lamb lettuce and suquet cream. 🌿🐞🐞🐞🐞	
<b>EGGS WITH TORREZNO OF SORIA</b>	18,00 €
Eggs of @cobardesygallinas at 63° degrees with panco crumbs, peppers, onion, roasted pear and paprika oil. 🌿🐞	

# A TERRIBLE GREEN

<b>VERY GREEN SALAD</b>	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. 🌿	
<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 €
Sauteed 10 vegetables with power butter and a brush of parsnip cream. 🌿🐞 (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>	21,00 €
Puntalette with black truffle sauce, Parmesan flakes and duck confit glazed with its own juice. 🌿🐞	
<b>BOLETUS RAVIOLI</b>	22,00 €
With Italian cheese sauce, roasted foie sirloin, chives and P.X. reduction. 🌿🐞🐞	

# 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 RED TUNA TARTARE</b>	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. 🐟🐞🐞	
<b>CROAKER TACOS (2 Units)</b>	15,00 €
In blue corn tortilla, peak of rooster guacamole, cilantro and yoghurt sauce, mustard, lime and mint. 🐟🌿🐞	
<b>GRILLED ANGLER FISH TAIL</b>	24,00 €
With pickled mushrooms with paprika, shrimp omelette, points of piquillo mayonnaise with sweet chili and green oil. 🐟🐞🐞🐞🐞	
<b>BAKED TURBOT</b>	24,00 €
Romesco sauce, sauteed fine asparagus, baby cobs and edamame with crispy banana. 🐟🐞	
<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 🐟🐞🐞	

# MEAT DIEM

<b>STEAK TARTAR</b>	26,00 €
Old cow with our dressing, egg yolk marinated in soy and crispy sweet potato. 🌿🐞🐞	
<b>BULL TACOS (2 Units)</b>	15,00 €
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 Idiazabal cheese, arugula, roasted onion, crispy bacon and secret sauce, accompanied by French fries. 🌿🐞🐞 (in the butter over the potatoes)	
<b>MATURED COW STEAK</b>	22,00 €
Pumpkin cream with potatoes, ginger, mushrooms, pear and meat juice. 🌿🐞	
<b>GLAZED LAMB INGOT</b>	24,00 €
With Andean potatoes, French onion and baked baby carrot and roasted pepper cream. 🌿🐞	
<b>SIRLOIN OF OLD COW</b>	26,00 €
Truffled potato, mushroom jam and veal juice. 🌿	
<b>MATURE VEAL CUTLET</b>	69,00 €
With French fries, candied peppers and chimichurri sauce. 🌿🐞 (in the butter over the potatoes)	

# I DO NOT REGRET ANYTHING

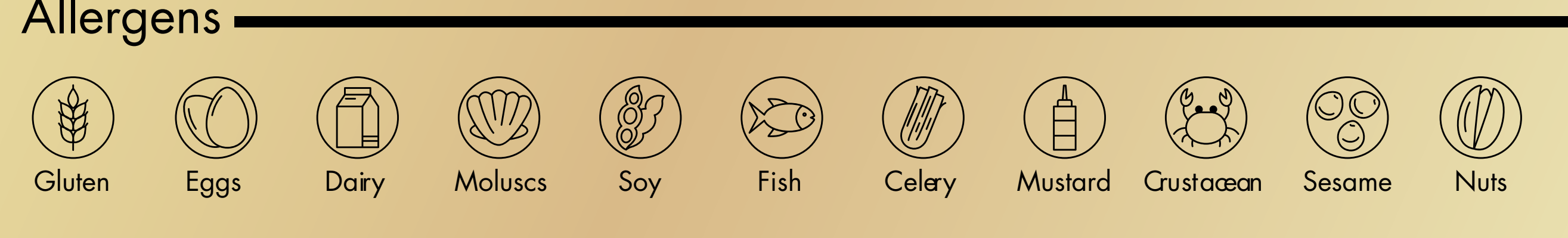
<b>CHEESECAKE</b>	8,50 €
With forest fruit ice cream and its coulis. 🌿🌿🐞	
<b>CHOCOLATE COULANT</b>	8,50 €
With banana ice cream and chocolate petazeta. 🌿🐞🐞🐞	
<b>TIRAMISU MILLEFEUILLE</b>	8,50 €
With 100% Arabica Brazilian coffee ice cream. 🌿🐞🐞	
<b>LEMON OR MANGO SORBET</b>	7,50 €
With cava and vodka.	

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 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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