

GROUPS MENU

AURORA

RESTAURANTE & CLUB

GROUP MENU

A

CENTER TASTINGS

IBERIAN ACORN HAM CROQUETTES

Fragile and addictive 🌾

FRESH BURRATINA SALAD

Colored cherry, Italian dried tomato, almonds and pesto dressing 🌿🍷

CANDIED ARTICHOKE FLOWERS

With Iberian ham velouté sauce and Idiazábal cheese shavings 🍷

CRISPY PRAWNS

Sautéed black and white quinoa with diced beet and peach, teriyaki sauce, lamb's lettuce and cream suquet 🌾🍷🍷🍷🍷

FROM THE OCEANS OR MEAT DIEM (TO CHOOSE)

BAKED CORVINA

With parsnip cream and shiitake pickle, Portobello and shallot with paprika 🍷

GRILLED BEEF STEAK

With baby potatoes, piquillo peppers, confit onion and chimichurri sauce

I DO NOT REGRET ANYTHING

CHEESECAKE

With forest fruit coulis 🌾🍷🍷

55€

INCLUDES WATER, SOFT DRINKS, BEER AND PLATINUM SELECTION OF WINES BY AURORA (MINIMUM 6 PEOPLE, V.A.T. INCLUDED)

GROUP MENU

B

CENTER TASTINGS

IBERIAN ACORN HAM CROQUETTES

Fragile and addictive 🌾

CANDIED ARTICHOKE FLOWERS

With Iberian ham velouté sauce and Idiazábal cheese shavings 🍷

CRISPY PRAWNS

Sautéed white and black quinoa with diced beet and peach, teriyaki sauce, lamb's lettuce and cream suquet 🌾🍷🍷🍷🍷

SCALLOPS

Grilled with Hollandaise sauce and chives 🍷🍷🍷

TRUFFLED FAKE RISOTTO WITH DUCK

Puntalette with black truffle sauce, parmesan flakes and duck confit glazed with its own juice 🌾🍷

GRILLED BEEF STEAK

With baby potatoes, piquillo peppers, confit onion and chimichurri sauce

I DO NOT REGRET ANYTHING

CHEESECAKE

With forest fruit coulis 🌾🍷🍷

55€

INCLUDES WATER, SOFT DRINKS, BEER AND PLATINUM SELECTION OF WINES BY AURORA (MINIMUM 6 PEOPLE, V.A.T. INCLUDED)

GROUP MENU

C

CENTER TASTINGS

ASTORGA CECINA CROQUETTES

Fragile and addictive with a touch of honey 🌾🍷🍷

CANDIED ARTICHOKE FLOWERS

With Iberian ham velouté sauce and Idiazábal cheese shavings 🍷

SALMON AND AVOCADO TARTAR

Ponzu dressing, toasted sesame, nori seaweed flakes, chives and on top a bouquet of wakame and pickled red onion 🍷🍷🍷

OCTOPUS AND RIB

Beef rib 12 hours at low temperature with Osaka marinade and grilled octopus with parmentier and green oil 🍷🍷🍷

FROM THE OCEANS OR MEAT DIEM (TO CHOOSE)

BAKED TROTBALL

Romesco sauce and sautéed seasonal vegetables with a touch of green oil 🍷🍷

OLD COW SINGLET

Truffled mashed potatoes, mushroom jam and beef juice 🍷

I DO NOT REGRET ANYTHING

CHEESECAKE

With forest fruit coulis 🌾🍷🍷

66€

INCLUDES WATER, SOFT DRINKS, BEER AND PLATINUM SELECTION OF WINES BY AURORA (MINIMUM 6 PEOPLE, V.A.T. INCLUDED)

CAR PARK ATTENDANT
FROM 20:00 h. UNTIL DOORS CLOSING TIME

DAY RATES | UNTIL 23:30 h.
BEERS, WINES AND SOFT DRINKS 4.50 € - 6.50 € | SPIRITS 10 €
OTHER PRODUCTS ON THE MENU

AURORA PIANO - KARAOKE | FROM 23:30 h. TO CLOSING TIME
BEERS, WINES AND SOFT DRINKS 8 € | SPIRITS 12 €

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