

# GROUPS MENU

AURORA

RESTAURANTE & CLUB

# GROUP MENU

# A

## CENTER TASTINGS

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### ASTORGA CECINA CROQUETTES

Brittle and addictive with a touch of honey 🍯

### CANDIED ARTICHOKE FLOWERS

Smoked leek cream, parmesan shavings and ham poder 🍷

### CRISPY PRAWNS

Sautéed black and white quinoa with beetroot and peach cubes, teriyaki sauce, lamb's lettuce and cream suquet 🍷🍷🍷🍷🍷

### FAKE RISOTTO WITH TRUFFLE

Puntalette with black truffle sauce and Parmesan flakes 🍷🍷

## FROM THE OCEANS OR MEAT DIEM (TO CHOOSE)

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### BAKED CREAGE

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

### GALICIAN BEEF MEDALLIONS IN PORT

Veal cheek cooked at low temperature, carved with potato and sweet potato millefeuille and Portobello stew, ginger, pear and meat juice 🍷

## I DO NOT REGRET ANYTHING

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### CHEESECAKE

With forest fruit coulis 🍷🍷🍷

## 55€

INCLUDES WATER, SOFT DRINKS, BEER AND PLATINUM SELECTION OF WINES BY AURORA. (MINIMUM 4 PEOPLE, TAXES INCLUDED)

# GROUP MENU

# B

## CENTER TASTINGS

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### ASTORGA CECINA CROQUETTES

Brittle and addictive with a touch of honey 🍯🍷🍷

### CANDIED ARTICHOKE FLOWERS

Smoked leek cream, parmesan shavings and ham poder 🍷

### CRISPY PRAWNS

Sautéed black and white quinoa with beetroot and peach cubes, teriyaki sauce, lamb's lettuce and cream suquet 🍷🍷🍷🍷🍷

### GALICIAN ZAMBURIÑA

Roasted in their own juice with truffle and baby spinach 🍷🍷🍷

### EGGS WITH TORREZNOS FROM SORIA

Eggs from @cobardesygallinas with some panco crumbs, peppers, onion, roasted pear and paprika oil 🍷🍷

### GALICIAN BEEF MEDALLIONS IN PORT

Veal cheek cooked at low temperature, carved with potato and sweet potato millefeuille and Portobello stew, ginger, pear and meat juice 🍷

## I DO NOT REGRET ANYTHING

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### CHEESECAKE

With forest fruit ice cream and its coulis 🍷🍷🍷

## 55€

INCLUDES WATER, SOFT DRINKS, BEER AND PLATINUM SELECTION OF WINES BY AURORA. (MINIMUM 4 PEOPLE, TAXES INCLUDED)

# GROUP MENU

# C

## CENTER TASTINGS

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### ASTORGA CECINA CROQUETTES

Brittle and addictive with a touch of honey 🍯🍷🍷

### CANDIED ARTICHOKE FLOWERS

Smoked leek cream, parmesan shavings and ham poder 🍷

### OCTOPUS AND RIB

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

### STEAK TARTAR

From old cow with our dressing, soy marinated egg yolk and crispy sweet potato Mostaza, huevo, soja 🍷🍷🍷

## FROM THE OCEANS OR MEAT DIEM (TO CHOOSE)

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### BAKED TURTLOTH

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

### OLD COW SIRLOIN

Truffled potato puree, mushroom jam and veal juice 🍷

## I DO NOT REGRET ANYTHING

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### CHEESECAKE

With forest fruit ice cream and its coulis 🍷🍷🍷

## 66€

INCLUDES WATER, SOFT DRINKS, BEER AND PLATINUM SELECTION OF WINES BY AURORA. (MINIMUM 4 PEOPLE, TAXES INCLUDED)

## CAR PARK ATTENDANT

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

## DAY RATES | UNTIL 23:00 h.

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

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

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

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

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

## DISCO RATES | STARTING AT 2:30 h.

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

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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

# AURORA

RESTAURANTE & CLUB