

GROUPS MENU

AURORA

RESTAURANTE & CLUB

GROUP MENU

A

CENTER TASTINGS

SMOKED MEAT CROQUETTE FROM ASTORGA

Fragile and addictive with a touch of honey.

CANDIED ARTICHOKE FLOWERS

Smoked leek cream, parmesan cheese flakes and ham powder.

CRISPY PRAWNS

Sauteed black and white quinoa with beetroot and peach, teriyaki sauce, lamb's lettuce and suquet cream.

FAKE TRUFFLE RISOTTO WITH DUCK

Puntalette with black truffle sauce, Parmesan flakes and duck confit glazed with its own juice.

FROM THE OCEANS OR MEAT DIEM (TO CHOOSE)

BACKED CORVINA

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

MATURED COW STEAK

With potato and sweet potato millefeuille and Portobello stew with ginger, pear and meat juice.

I DO NOT REGRET ANYTHING

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

B

CENTER TASTINGS

SMOKED MEAT CROQUETTE FROM ASTORGA

Fragile and addictive with a touch of honey.

GALICIAN SCALLOP

Roasted in its own juice with truffle and baby spinach.

CANDIED ARTICHOKE FLOWERS

Smoked leek cream, parmesan cheese flakes and ham powder.

CRISPY PRAWNS

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

EGGS WITH TORREZNOS FROM SORIA

Eggs of @cobardesygallinas with breadcrumbs, peppers, onion, roasted pear and paprika oil.

MATURED COW STEAK

With potato and sweet potato millefeuille and Portobello stew with ginger, pear and meat juice.

I DO NOT REGRET ANYTHING

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

SMOKED MEAT CROQUETTE FROM ASTORGA

Fragile and addictive with a touch of honey.

CANDIED ARTICHOKE FLOWERS

Smoked leek cream, parmesan cheese flakes and ham powder.

OCTOPUS AND RIB

Rib of beef cooked at low temperature for 12 hours with Osaka marinade and grilled octopus with potato parmentier, camote and green olive oil.

STEAK TARTAR

Old beef with our dressing, soy-marinated egg yolk and crispy sweet potato.

FROM THE OCEANS OR MEAT DIEM (TO CHOOSE)

BACKED TURBOT

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

MATURED COW STEAK

With potato and sweet potato millefeuille and Portobello stew with ginger, pear and meat juice.

I DO NOT REGRET ANYTHING

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 23:00h.

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

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

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

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

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

DISCO RATES | STARTING AT 2:30h.

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

REST OF THE SPIRITS: RATES INCREASES ACCORDING TO TIME SLOT.

*PREMIUM BRANDS WITH SUPPLEMENT **FROM 23:30h.

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