

GROUPS MENU

AURORA

RESTAURANTE & CLUB

GROUP MENU

A

CENTER TASTINGS

ASTORGA CECINA CROQUETTES

Brittle and addictive with a touch of honey 🍯

CANDIED ARTICHOKE FLOWERS

With velouté sauce and shavings of Iberian ham

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)

BAKED CREEGE

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

CHEESECAKE

With forest fruit coulis 🍷🍷🍷

55€

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

GROUP MENU

B

CENTER TASTINGS

ASTORGA CECINA CROQUETTES

Brittle and addictive with a touch of honey 🍷🍷🍷

CANDIED ARTICHOKE FLOWERS

With velouté sauce and shavings of Iberian ham

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

CHEESECAKE

With forest fruit ice cream and its coulis 🍷🍷🍷

55€

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

GROUP MENU

C

CENTER TASTINGS

ASTORGA CECINA CROQUETTES

Brittle and addictive with a touch of honey 🍷🍷🍷

CANDIED ARTICHOKE FLOWERS

With velouté sauce and shavings of Iberian ham

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)

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

CHEESECAKE

With forest fruit ice cream and its coulis 🍷🍷🍷

66€

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

CAR PARK ATTENDANT

EVERY DAY OPENING.

DAY RATES | UNTIL 23:30 h.

BEERS, WINES AND SOFT DRINKS 4,50 € - 5,50 € | SPIRITS 10 €.
OTHER PRODUCTS ON THE MENU.

AURORA PIANO-KARAOKE | FROM 23:30 h. TO CLOSING.

BEERS, WINES AND SOFT DRINKS 8 € | SPIRITS 12 €.

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

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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