

## APPETISERS

so, its love at first bite

### MIXED OLIVES (VE) / 6

marinated in a lemon, orange zest, hyme and olive oil dressing. served with warm pide bread

### CACIK (V) (D) / 7

served with warm pide bread

### BURRATA AURA (V) (D) / 9

mixed heritage tomatoes, basil and orange zest

### HUMMUS (SE) (VE) / 7

served with warm pide bread

### SALTED EDEMAME (V) (VE) / 8

SMASHED EGGPLANT (SE) / 7  
Smoked eggplant, kappia pepper, tahini

## STARTERS

a tempting selection of small dishes to awaken your senses

### PADRÓN PEPPERS (VE) / 8

### HALLO HELLIM (V) (D) / 10

grilled hellim cheese with fig jam glaze, olive oil and fresh thyme

### AURA TRUFFLE CROQUETTES (V) (G) (E) (D) / 11

panko breaded blend of mushroom, onion béchamel and parmesan cheese

### SCALLOPS (D) / 13

pan fried and served on a bed creamy mash, drizzled with a malibu butter sauce

### CALA CALAMARI (G) / 12

served with a special sauce and wedge of lime

### GRILLED OCTOPUS (C) / 14

flavoured with salsa verde, lemon, lime, thyme, garlic, vinaigrette and special sauce

### BANGING SHRIMP (G) (C) / 12

dynamite fried prawns, glazed in a mayo sriracha sauce

### BONELESS CHICKEN WINGS (G) (E) / 11

coated in panko breadcrumbs, fried and glazed with a dynamite sauce (four pieces)

### WAGYU AURA MINI BURGERS (G) (D) / 13

slider of three with melted apple wood smoked cheddar, caramelised onion and gherkin (three pieces)

### BEEFY BAO BUN (SE) (C) / 14

pulled beef coated in BBQ sauce with spring onion, chilli sesame seeds, served in a soft bao bun (three pieces)

### PAN FRIED JUMBO PRAWN (CR) (D) / 14

Marinated in garlic & parsley cooked in white wine and butter sauce

follow us on the Instagram

 [auragrillandbar](https://www.instagram.com/auragrillandbar)

please inform a member of the team if you have any specific allergen intolerances

#### Allergy descriptions:

(G) Gluten / (C) Celery / (D) Dairy / (E) Egg / (Se) Sesame  
(N) Nuts / (CR) Crustacean / (V) Vegetarian / (Ve) Vegan

a discretionary 12.5% service charge will be added to your bill

## BURGERS

all burgers are served in a brioche bun and a side of hand cut chips

### WAGYU BURGER (D) (G) / 22

apple wood smoked cheddar, caramelised onion, gherkin, special sauce, lettuce and tomato

### CHICKEN BURGER (D) (G) / 19

chicken breast, apple wood smoked cheddar, caramelised onion, gherkin, special sauce, lettuce and tomato

### VEGAN BURGER (VE) / 18

Melted vegan cheese, lettuce, crispy onion & vegan bang bang sauce

## STEAKS

our master chefs will cook your choice of meat to perfection and to your liking

### WAGYU RIB EYE STEAK 250g / 47

served with miso glaze onion, bone marrow

### SIRLOIN STEAK 250g / 35

served with miso glaze onion, bone marrow

### FILLET STEAK 200g / 38

served with miso glaze onion, bone marrow

### TOMAHAWK STEAK 1kg / 120

served with season vegetable, water cress

### CHICKEN THIGH STEAK / 23

served with season vegetable, water cress

### SURF & TURF (CR) (D) / 55

Fillet steak & grilled tiger prawn carrot purée, gratin potato and zesty jus

## STEAK SAUCES

the perfect condiment to your steak

BÉARNAISE / 4 - PEPPERCORN / 4 - MUSHROOM / 4

## GRILLED WITH LOVE

a delectable array of dishes grilled to perfection

### LAMB SHISH / 25

served on a bed of mini bread and a side of seasonal salad

### CHICKEN SHISH / 22

served on a bed of mini bread and a side of seasonal salad

### ADANA KOFTE / 20

served on a bed of mini bread and a side of seasonal salad

### MIXED SHISH / 24

lamb shish and chicken shish served on a bed of mini bread and a side of seasonal salad

### BEEF RIBS (C) (D) (G) / 30

slow cooked and served with BBQ sauce and pommee purée

### LAMB CHOPS (D) (G) / 30

served on bed of gravy jus with pommee purée and vegetable garnish

### LAMB SHANK (C) (D) (G) / 28

served on a bed of pommee purée and topped with a gravy sauce

### DUCK (D) / 35

Crispy duck breast, celeriac puree, grilled porcini, apple & wilted kale and a duck jus

## VEGETARIAN

from land to plate

### ROASTED SEASONAL VEGETABLES (V) / 17

beautifully cooked over the grill and seasoned with pomegranate molasses. served with triple cooked chips

### BAKED AUBERGINE (V) / 17

Stuffed with sauteed mixed peppers, onions, garlic and tomatoes cooked in olive oil topped with crush feta cheese

## SEAFOOD

freshly caught and creatively cooked

### TRUFFLE BLACK COD / 45

miso glazed cod, bok choy, wasabi sauce

### PAN FRIED JUMBO PRAWN (CR) / 38

marinated in a garlic parsley butter sauce served with fresh home made focaccia

### PAN FRIED SALMON (D) / 26

carrot purée, caviar, broccoli

### FILLET SEABASS (D) / 28

Heritage baby mixed vegetables, carrot puree, crispy kale with a beurre blanch sauce

### WHOLE LOBSTER (CR) (D) / 65

Drizzled with garlic butter, watercress & hand cut chips

### AURA OCEAN (CR) / 35

grilled prawns, octopus and salmon. served on a bed of pomegranate, fennel and apple salad. with a wedge of lime on the side

## SIDES

the more sides the better the dish kicks

### MAC 'N' CHEESE (G) (D) / 12

for two, add truffle + £6

### SWEET POTATO FRIES / 7

### HAND CUT CHIPS / 7

add truffle + £6

### POMMEE PURÉE (D) / 6

### SEASONAL VEGETABLES / 8

### SIDE SALAD (D) / 6

mixed leaves and tulum cheese

### GRILLED ASPARAGUS (V) / 8

### RICE (G) (D) / 5

### CREAMY SPINACH (D) / 7

# AURA

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