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

BURRATA AURA (V) (D) / 9

mixed heritage tomatoes, basil and orange zest

SALTED EDEMAME (V) (VE) / 8

CACIK (V) (D) / 7

served with warm pide bread

HUMMUS (SE) (VE) / 7

served with warm pide bread

SMASHED EGGPLANT (SE) / 7

Smoked egaplant, 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

(O) 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



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

FILLET STEAK 200g / 38

served with miso glaze onion, bone marrow

CHICKEN THIGH STEAK / 23

served with season vegetable, water cress

SIRLOIN STEAK 250g / 35

served with miso glaze onion, bone marrow

TOMAHAWK STEAK 1kg / 120

served with season vegetable, water cress

SURF & TURF (CR) (D) / 55

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

STEAKSAUCES

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

ADANA KOFTE / 20

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

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

CHICKEN SHISH / 22

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

LAMB CHOPS (D) (G) / 30

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

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



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

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

HAND CUT CHIPS / 7 add truffle + £6

SEASONAL

VEGETABLES / 8

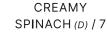
SIDE SALAD (D) / 6 mixed leaves and tulum cheese

RICE(G) (D) / 5



POMMEE PURÉE (D) / 6

GRILLED ASPARAGUS (V) / 8





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