

# AURORA

## MODERN AMERICAN FUSION

### APPETIZERS

BREAD SERVICE 7

FRESH YEAST ROLLS | HOUSE HERB BUTTER | HONEY BUTTER

#### DUCK NACHOS 14

THICK-CUT CORN TORTILLA | HOUSE CURED DUCK CONFIT  
ROASTED RED PEPPERS | CHIPOTLE CHEDDAR  
CHOLULA CHEESE SAUCE | RED CABBAGE

#### \*CELESTE SLIDERS 13

Brioche Bun | American Cheese | Celeste Sauce  
Bacon Onion Jam | Arugula | Shoestring Fries

#### PEPPADEW HUMMUS (VEG) 12

OLIVE OIL | LAVASH | BABY CARROT | CRISPY GARBAZO

#### PEPPERONI FLATBREAD 12

LAVASH CRUST | FRESHLY MADE POMODORO SAUCE  
MOZZARELLA | HOUSE CUT PEPPERONI

#### JACKFRUIT "TOSTACHOS" (GF/VEGAN) 14

CRISPY TOSTONES | BBQ ROASTED JACKFRUIT | PICKLED RED ONION  
HEIRLOOM TOMATO SALAD | ADOBO MAYO KETCHUP

#### PARMESAN PESTO ARANCINI (GF/VEG) 14

NUT-FREE BASIL PESTO RISOTTO | GLUTEN FREE BREADING  
POMODORO SAUCE | BASIL OIL | BALSAMIC SPHERES

#### TRUFFLE FRIES (GF) 10

PARMESAN | FRESH HERBS | HOUSE AIOLI

#### \*TOGARASHI SEARED AHI TUNA 16

SMOKED SHOYU PONZO | PICKLED JALAPENO | WAKAME | SRIRACHA AIOLI

#### CURRY GOAT EMPANADAS 15

BRAISED GOAT | DICED POTATO | PEPPADEW | DEMI-GLACE  
PEAS | CHEDDAR CHEESE | CUCUMBER SAUCE

#### PEPPADEW HUMMUS FLATBREAD (VEGAN) 12

LAVASH CRUST | PEPPADEW HUMMUS | FRESH ROASTED VEGETABLES

#### CITRUS POACHED SHRIMP COCKTAIL (GF) 16

WILD-CAUGHT ARGENTINIAN RED SHRIMP | HOUSE COCKTAIL  
CHARRED LEMON | TOMATO CUCUMBER RELISH

### SOUP & SALAD

SOUP OF THE DAY 14

#### CHARRED TOMATO SOUP (VEGAN) 12

COCONUT MILK | BASIL OIL | BLISTERED TOMATO | BAGUETTE

#### SEAFOOD CHOWDER 14

SALMON | SHRIMP | SCALLOPS | CLAMS  
BACON | POTATOES | OYSTER CRACKER

#### SOUP FLIGHT 15

FEATURING A CUP OF CHARRED TOMATO SEAFOOD CHOWDER AND  
SOUP OF THE DAY

#### THE LOCAL SALAD (VEGAN) 15

ORGANIC BABY GREENS | HEIRLOOM TOMATOES | PICKLED FENNEL  
JULIENNE CARROTS | WATERMELON RADISH | CRISPY GARBAZO  
CITRUS VINAIGRETTE

#### THE CAESAR 15

ROMAINE HEARTS | BABY KALE | HOUSE BRIOCHE CROUTONS  
PARMESAN DUST | CRACKED BLACK PEPPER | CAESAR DRESSING

#### THE ASIAN (VEGAN) 15

BABY GREENS | CABBAGE SLAW | WAKAME SEAWEED | CUCUMBER  
AVOCADO | JULIENNE CARROT | SRIRACHA SESAME VINAIGRETTE

### SALAD ENHANCEMENTS

CHICKEN 7 | SHRIMP 8 | \*SALMON 10

\*GRILLED STEAK 12 | \*SEARED TUNA 10

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WWW.AURORARESTAURANTORLANDO.COM  
HAPPY HOURS 7 DAYS A WEEK 4PM-6PM

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

(GF) GLUTEN FREE . (VEG) VEGETARIAN

20% GRATUITY WILL BE ADDED TO PARTIES OF SIX AND MORE

### SANDWICHES

SERVED WITH FRIES | UPGRADE TO PARMESAN TRUFFLE 3  
SUBSTITUTE SIDE FOR A CUP OF SOUP 3

#### \*CELESTE BURGER 19

BRISKET & SHORT RIB BLEND | AMERICAN | BACON ONION JAM  
LETUCE | TOMATO | CELESTE SAUCE | SESAME SEED BUN  
SUB IMPOSSIBLE BURGER 2

#### BLACKENED MAHI SANDWICH 18

HORSERADISH REMOULADE | CABBAGE SLAW | LETTUCE | TOMATO  
PICKLED FENNEL | SESAME SEED BUN

#### FRIED CHICKEN SANDWICH 18

HOT HONEY MUSTARD | PICKLES | LETTUCE | TOMATO  
SESAME SEED BUN

### ENTREES

#### KANGAROO KATSU 32

BRINED KANGAROO LOIN | PANKO BREADED  
TONKATSU SAUCE | PICKLED CUCUMBER | SOFT BOILED EGG  
BASMATI RICE | KIMCHI VEGETABLES

#### \*FAROE ISLAND SALMON (GF) 34

PARMESAN MUSHROOM RISOTTO | LEMON CREAM  
FRESH SEASONAL VEGETABLES

#### \*GRILLED FILET MEDALLIONS 35

POTATO, CHEESE & HERB CROQUETTE | CREAMED SPINACH  
WILD MUSHROOMS | RED WINE DEMI-GLACE

#### CREOLE LINGUINE 30

ALLIGATOR ANDOUILLE | CRAWFISH | SHRIMP  
CHICKEN THIGH | CAJUN CREAM SAUCE

#### PAN SEARED FRENCH CUT CHICKEN BREAST 28

CITRUS BRINED 8-OUNCE CHICKEN | SMASHED YUKON POTATOES  
LEMON CREAM SAUCE | FRESH SEASONAL VEGETABLES

#### CRISPY BARRAMUNDI (GF) 30

PAN SEARED 8-OZ SKIN-ON FILET | CURRY SAUCE | CASHEW DUST  
PARMESAN MUSHROOM RISOTTO | FRESH SEASONAL VEGETABLES

#### 40-LAYER LAMB LASAGNA 28

FRESH EGG PASTA | RICOTTA | LAMB BOLOGNESE | PROVOLONE  
MOZZARELLA | PARMESAN | FRESH SEASONAL VEGETABLES

#### \*SEARED SEA SCALLOPS 36

FRESH CORN PUREE | CORN SUCCOTASH | NUESKE BACON LARDONS  
BLOOD ORANGE GOAT CHEESE EMULSION | FRESH SEASONAL VEGETABLES

#### \*14-OZ CENTER CUT RIBEYE (GF) 40

CHAR-GRILLED | HERB BUTTER | SHOESTRING FRIES  
HOUSE MADE STEAK SAUCE | FRESH SEASONAL VEGETABLES

#### TIKKA MASALA HEIRLOOM CAULIFLOWER (VEGAN) 26

TEMPURA FRIED HEIRLOOM CAULIFLOWER | TIKKA MASALA  
COCONUT MILK | BASMATI RICE | FRESH LIME | CILANTRO

### SIDES

#### SMASHED YUKON POTATOES (GF) 7

SIDE LOCAL SALAD (GF) 7

FRIES (GF) 5

SIDE CAESAR SALAD 7

BASMATI RICE (GF) 6

### DESSERTS

#### HOUSE MADE BLUEBERRY BREAD PUDDING 12

LEMON ZEST | FRANGELICO WHIPPED CREAM

#### FLOURLESS CHOCOLATE TORTE (GF) 12

DARK CHOCOLATE GANACHE | STRAWBERRY SORBET

#### PISTACHIO CAKE 12

WHIPPED CREAM | RASPBERRY | HIBISCUS DUST

#### COCONUT MILK RICE PUDDING (GF/VEGAN) 12

100% COCONUT MILK | TROPICAL SALSA  
TOasted COCONUT CRUNCH

#### THE SUPERNOVA 18

DARK CHOCOLATE BALLOON DOME  
GHIRARDELLI BROWNIE | HOT RUM CARAMEL  
CANDIED WALNUTS | SMASHED RASPBERRY  
VANILLA ICE CREAM



JOIN US FOR OUR  
WEEKEND BRUNCH