



# 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 GARBANZO

### 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 PONZU | 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 GARBANZO  
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 SEAWEEED | CUCUMBER  
AVOCADO | JULIENNE CARROT | SRIRACHA SESAME VINAIGRETTE

## SALAD ENHANCEMENTS

CHICKEN 7 | SHRIMP 8 | \*SALMON 10

\*GRILLED STEAK 12 | \*SEARED TUNA 10

## 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  
LETTUCE | 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 | CURRRY 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

SIDE CAESAR SALAD 7

FRIES (GF) 5

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

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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



JOIN US FOR OUR  
WEEKEND BRUNCH