

# Aurora

## Bar & Restaurant

### Veg Starters

Samosa Chaat Bombs (D,G) 8.4

Indulge in our signature samosa chaat crunch bombs where crispy samosa are loaded with a medley of tangy chutneys and vibrant spices, creating an explosion of flavours and texture in every bite.

Calcutta Chilli Paneer (D) 10.4

Experience the fiery flavours of Calcutta. Tender Paneer cubes are tossed with vibrant bell peppers & zesty onions, smothered in our signature Indo-Chinese Sauce.

Gyoza Dumplings Vegetable (G) 10.5

Steamed and served with fiery Tibetan tomato hot sauce.

Spring Rollets (D/G) 6.4

Fusion Crisp vegetable and savoury seasonings, wrapped in delicate spring roll wrappers and served with zesty sweet chilli sauce.

Vegetable Hirata Bao Bun (G) 10.5

Crispy vegetable with soy and chilli nestled in a soft bun.

Vegetarian Manchurian 7.4

Deep fried vegetable fritters served in a tangy chilli garlic oriental sauce.

**Aurora's Tandoori Tikka (D) 7.4**

Charcoal grilled soya chunks marinated in yoghurt and aromatic Indian spices. A healthy, high-protien dish.

Onion Bhajee 7.4

Crispy Corn Bhajia 7.4

Sizzler Platter Vegetable (D,N)

Mushroom, Spring roll, Paneer & Soya chap served on a piping hot sizzler enveloped in aromatic smoke.

Serves 2 14.4

Serves 4 26.8

### Salads

Add Chicken 4

Add Prawn 6.8

Bombay Caesar Salad (D) 7.8

Crisp baby gem lettuce, delicate paneer shavings and hearty slices of boiled egg.

Superfood Salad (V) 7.8

Vibrant mix of mixed leaves, broccoli, baby spinach & creamy avocado, topped with crunchy pumpkin seeds. Perfect for healthy conscious eaters.

### Non-Veg Starters

Zesty Tikka Chicken (D/M) 9.8

Succulent chicken marinated in vibrant spices, delivering a burst of bold flavour with every bite.

Malai Tikka (D,N) 11.8

Indulge in our exquisite Malai Tikka, featuring succulent thigh pieces marinated in a rich blend of cashew tenderloin charred to perfection in our charcoal oven.

Salmon Tikka Delight (D) 11.8

Catch a wave of flavor with our Seascape Tikka Delight! Dive into a tantalising fusion of fresh salmon infused with aromatic spices and grilled to perfection.

Lamb Hirata Bao Bun (G) 12.8

Crispy Lamb with soy and chili nestled in a soft bun.

Calcutta Chilli Prawns (G) 12.8

Calcutta Chilli Chicken (G) 10.4

Tender Chicken cubes are tossed with vibrant bell peppers and zesty onions, then smothered in our signature Indo-Chinese Sauce.

**Aurora's Salmon Burst 12.8**

Crispy batter-fried bites infused with tangy dry mango powder and succulent Salmon cubes. A perfect blend of crunch and flavour that's simply irresistible.

Gyoza Dumplings Prawn (G) 10.8

Steamed and served with fiery Tibetan tomato hot sauce.

**Aurora's Lamb Seekh Kebab 11.8**

Crafted from succulent lamb and charcoal grilled, tantalising blend of spices and smoky flavour. Savour the authentic taste of tradition with every bite of this North Indian delicacy.

Sizzler Platter (D,N,G)

Chicken Tikka, Seekh Kebab, Mali Tikka, Chicken Satay, Crispy Fish served on a piping hot sizzler enveloped in aromatic smoke.

Serves 2 15.8

Serves 4 27.8

**Aurora's Signature Platter (D)**

Experience a carnivore's delight with our Aurora Sizzling Platter! Served on a sizzling hot plate, enjoy a mouthwatering assortment of Bone in lamb chops, drumsticks, chicken wings, chicken kebab, & fish.

Serves 2 19.8

Serves 4 29.8

### From The Grill

Ribeye Steak 26.8

Aged for 21 days to perfection. This tender cut boasts the ideal balance of marbling, resulting in a succulent & flavourful steak served with peppercorn sauce, wild mushroom sauce or red wine jus.

Arabic Lamb Cutlets 17.8

Charcoal grilled to perfection. Served with a side of chips and vegetables.

**Aurora's Arabic Style Whole Seabass 17.8**

Our Arabic Style Whole Seabass expertly prepared with bone-in for maximum flavour marinated with Arabic herbs and infused with garlic and herb butter. Every bite promises a succulent & aromatic dining experience reminiscent of shores of the Middle East.

Chicken Diane (D) 17.8

Grilled chicken fillet topped with luscious creamy mushroom sauce served with tossed veggies and chips.

### Burgers

Chicken Burger (G) 12.4

Flame Craft Burger (G) 14.8

Succulent beef, melted cheese, crispy turkey rashers, and fresh tomato and lettuce.

Garden Gourmet 12.4

Burger (G)

Vegetable patty topped with melted cheese, fresh tomato, onion and lettuce, drizzled with our house sauce.

### Kids

6.9

Accompanied w/ Chips, Salad & a Glass of Juice

Chicken Nuggets (G)

Veggie Fingers (G)

Garlic Bread (G/D)

We understand the dangers to those with food allergies and intolerances, please note dishes that are marked with a (N) may contain nuts and/or traces of nuts, (D) contain dairy, (G) contain gluten, (E) contain egg, (C) are crustaceans, (M) contain mustard. Whilst we take extreme caution to prevent cross-contamination, we cannot guarantee that any of our products are safe to consume for people with specific allergies as our entire menu is produced in the same kitchen.



## Non-Veg Mains

### Parda Dum Biryani

Fragrant Basmati Rice, layered with succulent meat and aromatic spices, is delicately sprinkled with rose water & kewra water before being enveloped in a flaky bread dough. Served alongside refreshing Raita.

Parda Dum Lamb (D)	18.8
Parda Dum Chicken Tikka (D)	17.8
Parda Dum Prawns	19.8
Parda Dum Vegetable (D)	14.4

### Aurora's Champaran Gosht (M) 22.8

Tender pieces of lamb are lovingly simmered in a spicy gravy, infused with aromatic spices, onions, and tomatoes. Served in a traditional Mud Pot and sealed with dough to lock in the essence of the dish. Enhanced with whole garlic bulbs, each one lovingly dumbled in the pot, and a hint of lemon leaf flavour.

### Old Delhi Butter Chicken (D) 13.8

Rich, creamy, and bursting with flavour. Succulent pieces of chicken are simmered in a luxurious tomato based sauce infused with aromatic spices and finished with a touch of creamy butter.

### Chicken Tikka Masala (D) 13.8

Indulge in our Chicken Tikka Masala a British Favourite. Tender charcoal grilled chicken cooked in a creamy tomato sauce with aromatic Indian spices.

### Vindaloo

Vindaloo is a traditional Indian curry that's not for the faint hearted. With chunks of meat slow-cooked in a savoury tomato & onion gravy.

Vindaloo Chicken (D)	12.8
Vindaloo Lamb	14.8
Vindaloo Prawns	15.8

### Tawa Mutter Keema 14.8

Lamb mince cooked with green peas and aromatic whole spices. Showcasing the richness of khada garam masala that will leave your taste buds craving for more.

### Fried Rice Chilli Chicken (G) 12.8

### Balti

Traditional saucy Balti dish with aromatic indian spices.

Balti Chicken	14.8
Balti Lamb	15.8
Balti Prawns	16.8

### Aurora's Tawa

Traditional Tawa dish suatéed ingredients in a semi-thick onion sauce, richly flavoured

Tawa Chicken	14.8
Tawa Lamb	15.8
Tawa Prawns	16.8

### Zafrani Chicken Korma (D,N) 16

Tender pieces of thigh chicken are simmered in a rich cashew nut sauce infused with hand-picked saffron from Kashmir, enhanced with the sweetness of onion sauce.

### Rara Gosht 15.8

Tantalising blend of minced lamb keema, cubed lamb pieces, and aromatic spices, simmered to perfection in a savoury tomato and onion semi gravy.

### Kashmiri Lamb Rogan Josh (M) 14.8

Scenic valleys of Kashmir with our Kashmiri Lamb Rogan josh tender lamb in a rich tomato enhanced with shahi jeera, fenugreek and our house blend of Roasted Garam Masala.

### Palak

Spinach Purée enriched with aromatic spices, and enhanced with the robust flavour of roasted garlic topped with fresh coriander.

### Palak Chicken (D) 14.4

### Palak Lamb 15.4

### Goan Style Wok-Fried 16.8

### Tamarind Prawns

Succulent prawns are bathed in a vibrant sauce made with ginger, chilli, onion, tangy tamarind, and creamy coconut cream, finished with fragrant curry leaves.

### Prawns Masala (M) 16.8

Prawns marinated and cooked with onion tomato, mustard, curry leaves and coconut masala.

### Karahi

Traditional dish cooked in a special sauce infused with fenugreek leaves, onions, ginger coriander green pepper and tomatoes.

### Karahi Lamb (D) 14.8

### Karahi Chicken (D) 13.8

### Punjabi Fish & Chips (G,E) 13.8

### Chicken Egg Fried Noodles (G,E) 11.8

### Jalfrezi

Tender meat stir-fried with bell peppers, onions, and tomatoes, infused with flavorful Indian spices for a perfect balance of heat and tanginess.

### Chicken 14.8

### Lamb 15.8

### Prawns 16.8

## Vegetable Mains

### Palak Paneer (D) 14.4

Classic Indian dish featuring creamy paneer cubes nestled in a velvety purée of spinach, delicately seasoned with aromatic garlic.

### Aloo Gobi 11.4

Tender potatoes and cauliflower cooked to perfection is a harmonious blend of spices, with a subtle earthiness of potatoes complementing the mild sweetness of cauliflower.

### Bhindi Do Pyaza 11.4

Tender Okra is cooked with a mélange of spices & aromatic herbs, generously tossed with an abundance of onions.

### Mix Vegetable Curry (D) 11.4

Vibrant medley of assorted vegetables, delicately simmered in a blend of aromatic spices and fragrant herbs.

### Makhani Paneer (D) 14.4

Succulent Paneer cubes are immersed in a luxurious tomato and butter sauce, infused with a warmth of shahi jeera and fenugreek enhanced with our house blend of garam masala.

### Aurora's Chana Masala 12.4

A culinary masterpiece that delights the senses, white chickpeas in a rich blend of fusion tangy tamarind sauce, tomatoes, onions, and fragrant coriander.

### Dal Tadka 10.4

### Dal Makhani (D) 10.4

## Available as a side portion

## Accompaniments

### Breads

Tandoori Roti	3
Naan	3.4
Keema Naan	5
Cheese Garlic Naan	5
Garlic & Coriander Naan	3.8
Peshawari Naan	5
Chapati	2.8

### Rice

Basmati	4.2
Pilao Basmati	4.2
Jasmine	3.4
Vegetable Basmati	4.4
Mushroom Basmati	4.4
Garlic Basmati	4.4
Keema Basmati	5.5
Vegetable Fried Rice	5.5

### Fries

French Fries	3.4
Masala Fries	3.8
Wok Chilli Fries	5.4
Cheese & Chilli Loaded Fries (D)	5.4
<b>Condiments</b>	
Raita (D)	3.4
Yoghurt (D)	2.4