



• AURA COCINA •
Mid-Week Dinner Special

3 COURSE MEAL MENU FOR TWO + BOTTLE OF WINE / \$79.95

WINE

(Your choice of one)

CHARDONNAY, Bacchus, California, 2022

SAUVIGNON BLANC, Crossings, New Zealand, Marlborough, 2022

PINOT GRIGIO, Simonetti, Puglia, Italy 2021

RED BLEND, Honoro Vera, Spain, 2021

CABERNET SAUVIGNON, Carta Vieja, Chile, 2022

STARTERS

(Your choice of one)

**Pan Seared Dumplings
 (Choose one)**

- Oxtail, scallions, cilantro, lemon
- Shrimp, thai chilli, cilantro, lime

Red Curry Fried Calamari
 Red Curry, scallions, & sesame seeds

Lechon Bao Buns

Pork, cucumber, hoisin, pickled onions

Ropa Vieja Baozi

Chill oil, orange hoisin

Picadillo Shumai

Beef, potatoes, red tobiko

MAINS

(Choice of two)

*** Peking Chicken**

Roasted piquillo sauce,
 charred lemon,
 & fingerlings

Miso Salmon

Furikake rice,
 kabayaki sauce,
 & pumpkin seeds

Pork Chop Enebollada

Soy caramelized onion,
 pineapple glaze,
 malanga mash

Udon & Trumpets

Stir fry udon noodles,
 bell peppers,
 seared trumpet mushrooms

Chow Fun Ropa Vieja

Braised short ribs,
 chow fun rice noodles,
 chive buds

House Lo Mein

pork and shrimp,
 cilantro,
 seasonal vegetables, Thai basil, lime

Vaca Frita Fried Rice

Beef,
 caramelized onions,
 red & green peppers,
 yu choy, bean sprouts and eggs

*** Sofrito Shrimp Fried Rice**

Peppers,
 crab crackers,
 egg & puff wild rice,

Cuban Pork Fried Rice

Fried pork shoulder,
 Chinese sausage,
 snow peas,
 bean sprouts, red & green peppers, egg

DESSERTS

(Your Choice of one)

Pineapple Creme Brûlée

Caramel Flan

*Gluten Free

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
 Alert your server if you have special dietary requirements.

No substitutions please.

Mid-Week DinnerSpecial is available every Wednesday and Thursday.

To support our staff, a 20% gratuity will be added to your bill.