AURA COCINA · •

Menu

STARTERS

18

19

12

10

16

17

18

14

16

18

SALADS & CEVICHES

Watermelon Salad cucumber, almonds, citrus vinaigrette add chicken \$6 / add shrimp \$8	10	Candied Clothesline Bacon (4pc) thick slab applewood bacon, maple glaze, black pepper
Cuban Salad bib lettuce, pickled red onion, radish, crispy shallots, roaste shallot vinaigrette add chicken \$6 / add shrimp \$8	10	Tuna Tartare avocado, cucumber, ponzu
	sied	Guacamole & Chips wonton chips
Shrimp Ceviche red onion, jalapeno, cilantro, leche de tigre	16	Pork Bao Buns (2pc) pork belly, hoisin, asian slaw
		PEI Mussels Cuban Style jalapeno, cilantro, garlic, white wine mojo broth
		Chicken Satay (3pc) aura's creamy peanut sauce
		Shrimp Satay (2pc) sweet & sour sauce
		Pan Seared Dumplings (choose one) -oxtail, scallions, cilantro, lemon -shrimp, thai chili, cilantro, lime
LATIN SUSHI ROLLS		Weelflet Oysters (6 pc) mignotte, lemon
Tierra y Mar shrimp tempura, churrasco, avocado, spicy aioli	17	Crispy Octopus nikkei aioli, crispy potatoes
Del Mar shrimp tempura, avocado, fried sweet plantain, cream ch spicy aioli	16 leese,	
El Acere skirt steak, cream cheese, sweet plantain, chimichurri aiol	16	
Hangover shrimp tempura, churrasco, cream cheese, sweet plantair aioli	18 n, spicy	

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

Pay in Cash & Save!! All checks paid with a credit/debit card will include a 4% CC processing fee.

An 18% gratuity will be added to the check for all parties of 6 or larger.

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MAINS

Grilled Half Chicken papaya salad, orange mojo sauce, side of jasmine rice	28
Faroe Island Salmon shiitake mushrooms, summer vegetables, smoked onion bro	32 th
Roasted Halibut corn-zucchini salad, corn saffron mojo sauce	32
Ropa Vieja slow braised short rib, yucca puree, roasted sweet plantain	34
Churrasco (10oz) skirt steak, cucumber tomato salad, confit onion, chimichurr	36
Bone-In Pork Chop snow peas & fennel salad, lemon juice, olive oil	26

100

45 Day Dry Aged 38oz Tomahawk your choice of any 2 sides

DESSERTS

Pineapple Creme Brûlée	10
Valrhona Chocolate Mousse	10
vanilla ice cream	

RICE'S & NOODLES

Pineapple Shrimp Fried Rice shrimp, peppers, summer vegetables, scallions, cilantro, eg	22 g
Cuban Pork Fried Rice slow roasted pork loin, pork sausage, summer vegetables, e	20 ∍gg
House Lo Mein shrimp and pork, peppers, cilantro, summer vegetables, tha basil, lime	20 ii
Pad Thai Noodles peanuts, peppers, egg, scallions, cilantro (choice of chicker shrimp)	20 n or
SIDES	
Yucca Purée	10
Yucca Fries	8
Chinese Broccoli cilantro, lime dressing	8
Jasmine Rice	5
Truffle Mashed Potatoes	12
Cucumber Tomato Avocado Salad	8

BEVERAGES

Saratoga Still	6
Saratoga Sparkling	6
Fresh Squeezed Lemonade	7
Mexican Coca Cola	5
Sprite	5
Jarritos Mandarin	5

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