

TO SHARE

Mix of Empanadas (9 units) Garlic Shrimp, Salteña, and Vegetarian.	\$16.500
Panko-Crusted Shrimp Served over roasted carrot purée, chancaca honey, merkén oil, and scallions.	\$16.000
Scallops au Gratin Scallop shells with butter, cream, and Parmesan cheese.	\$18.500
Sea Urchin in Green Sauce Tender tongues of northern sea urchins, served with onion, cilantro, and citrus, accompanied by homemade toast.	\$18.500
Aurora Locos Served with green sauce, homemade mayonnaise, grilled avocado, rustic sephia bread crisps, and merkén oil.	\$20.500
Land and Fire Carpaccio Beef loin marinated and seared in smoked oil, served with caper aioli, mushroom purée, artichokes, Parmesan cheese, roasted onion, and toast for sharing.	\$15.500
Aurora Beef Tartare Served with capers, pickles, whole grain mustard, lemon, organic tomatoes, black garlic mayonnaise, cold tarragon Béarnaise sauce, and potato chips. Accompanied by toast.	\$15.500
Patagonian Salmon Tartare Served with onion, capers, scallions, pickles, cilantro, creamy avocado chalaca, ceviche-style mayonnaise, black sesame seeds, rice cracker, fresh dill, and scallion oil. Accompanied by toast.	\$16.000
Octopus with Olive Sauce Thinly sliced tentacles with olive sauce and cilantro, served with avocado chunks and homemade toast.	\$18.900

AGREGA: TRUFA NEGRA FRESCA (3 GRAMOS) \$6.000.



FRIOS

Mariscal Nortino

Catch of the day, served with piure, fresh clams, and shrimp marinated in leche de tigre with diced onion, green chili, and cilantro, over a base of boiled potatoes. \$17.900

Harbor Ceviche

Fish cuts in leche de tigre with diced white onion, green chili, cilantro, lettuce, pumpkin purée, corn, and potato chips. \$17.000

Avocado Ceviche

Fish cuts with red onion, avocado cubes, parsley sauce with hints of merkén, puffed wheat, lettuce, and glazed pumpkin purée. \$17.500

Coastal Ceviche

Cuts of the catch of the day, octopus, and shrimp marinated Chilean-style, with diced onion, green chili, and cilantro. Served with lettuce, glazed pumpkin purée, and corn. \$17.900

Fish and Piure Tiradito

Catch of the day in grilled-seared sashimi style, served with seafood and fish ceviche cream, Provençal-style chalaquita, crispy garlic, rocoto chili oil, scallions, and sautéed piure in unagi sauce. \$17.000

Oriental Tuna Tartare

Creamy homemade hummus blended with avocado, red tuna, and Nikkei dressing. \$16.500

SALADS

Spicy Chicken Salad

Mix of fresh greens, merkén-marinated chicken pieces, caramelized walnuts, avocado, quail eggs, roasted tomato, and honey mustard vinaigrette. \$14.500

San Pedro Salad

Mix of fresh greens, panko-crusted shrimp, cherry tomatoes, Azapa olives, red onion, roasted carrots, sliced cucumber, and orange-rica-rica dressing. \$14.000



Northern Cancato

Fish gratin in cancato style, with roasted tomato and mozzarella cheese, served with soupy rice with shrimp, chorizo, ají cacho de cabra, and fresh cilantro. \$18.500

Aurora Tuna

Seared tuna, roasted carrot purée, roasted onions, ponzu sauce, merkén oil, and crispy quinoa. \$17.000

Northern Fish Stew

Chunks of the catch of the day, shrimp, and octopus in garlic butter, with baby potatoes and carrots in a bisque broth with cilantro. \$16.000

Margarita-Style Fish

Catch of the day served with Margarita sauce made from creamy bisque with shrimp, octopus, and squid, accompanied by tomato-infused rice. \$19.000

Pearl Octopus

Grilled octopus, caper, parsley, and olive purée with a touch of cream, served with smoked demi-glace and vegetable chimichurri sauce. \$19.900

Pacific Pasta

Fettuccine with grilled shrimp and octopus in a creamy shrimp bisque and tomato sauce, finished with Parmesan and parsley. \$18.500

Crazy Risotto

Creamy risotto with locos (Chilean abalone) in their own broth, served with chunks of the catch of the day, aioli sauce, and finished with chives and green sauce. \$20.000

MEATS

Filet Skillet with Gnocchi

Soft gnocchi in Parmesan cheese sauce with a filet mignon medallion in pepper demi-glace, all au gratin. \$19.500

Gnocchi with Shredded Beef

Potato pasta with slow-cooked shredded beef in tomato juices, ricotta, pesto, and Parmesan cheese. \$17.000

Red Wine Risotto with Filet	
Arborio rice cooked in Carménère wine with filet mignon, finished in the pan with demi-glace and Parmesan cheese.	\$18.500
Filet Mignon with Creamy Pumpkin and Carrot Purée	\$18.500
Filet wrapped in bacon with demi-glace sauce, creamy pumpkin and carrot purée, roasted onions, and mushrooms.	
Aurora Plateada	\$17.500
Creamy corn pastelera served with flavorful slow-cooked beef brisket, olive tapenade, caramelized onion, and a poached egg.	
Tenderloin Charquicán	\$19.500
Grilled skirt steak served with homemade charquicán (Chilean vegetable and meat stew), poached egg, and chives. You can also order it with filet mignon.	
Coastal Loin	\$20.000
Grilled beef loin with Margarita sauce made from shrimp, octopus, and squid.	
Grandma's Spaghetti	\$19.500
Spaghetti in truffled pomodoro sauce, served with a beef escalope stuffed with ham and mozzarella cheese.	
Beef Tongue with Garlic Shrimp	\$17.000
Slow-cooked beef tongue, tender inside and crispy outside, served with demi-glace sauce and garlic shrimp.	
Garden Risotto	\$17.000
Creamy Arborio rice cooked in white wine with a mix of mushrooms, caramelized onions, candied pumpkin, and parsley, finished with grated Parmesan cheese.	AGREGA: TRUFA NEGRA FRESCA (3 GRAMOS) \$6.000.

PARRILLA

1. Skirt Steak – 300 g	\$24.000
2. Ribeye – 300 g	\$16.500
3. Filet Mignon – 300 g	\$15.500
4. Filet Mignon (2 medallions, 200 g each, wrapped in bacon)	\$20.500
5. Grilled Chicken Breast – 300 g	\$13.000
6. Salmon or Tuna – 300 g	\$14.000
7. Shore or Rock Fish – 300 g (Fried available at lunch)	\$15.000
8. Special Sole – with Meunière or Aioli Sauce	\$19.000
9. Grilled Octopus – 300 g	\$20.000

MENÚ NIÑOS	\$9.000
PECHUGA POLLO GRILLO O APANADO 150 GRAMOS, PAPAS FRITAS O ARROZ.	



SIDES

1. White Rice	\$5.500
2. Sautéed Vegetables	\$6.500
3. French Fries (homemade)	\$5.500
4. Provençal Potatoes	\$6.000
5. Corn Pastelera	\$6.000
6. A lo Pobre (fries with caramelized onions and fried egg)	\$7.500
7. Celery & Avocado Salad	\$7.000
8. Chilena Salad (white onion, tomato, cilantro)	\$7.000
9. Greek Salad (mixed lettuce, cucumber, olives, cherry tomato, goat cheese, red onion)	\$7.000
10. Popeye Salad (lettuce, spinach, farm cheese, corn, red onion)	\$6.500

POSTRES

Hazelnut Crunch Milk chocolate bonbon filled with milk chocolate mousse, orange, orange suzette, and a creamy hazelnut praline center.	\$8.000
Pavlova Yogurt ice cream dome with a berry sorbet center, covered in crispy coconut meringues, vanilla cream, and red fruit gel.	\$7.500
Aurora Flan Creamy manjar flan with caramel sauce, served with vanilla cream, chocolate, peanut strudel, and mango-passion fruit gel.	\$7.500
Our Tres Leches Moist vanilla tres leches cake wrapped in white chocolate, crispy meringue, vanilla cream, and red fruit gel.	\$7.500
Cola de Mono "Borrachito" Brioche-style sponge cake soaked in homemade cola de mono (Chilean coffee and liquor drink), with vanilla cream and bittersweet chocolate cream.	\$7.500
Our Ice Creams by Antonino	\$6.500