

To Share / Appetizers

MIX EMPANADITAS (9 UNIDADES) **\$16.500**

Crispy mini-empanadas with three fillings: traditional salteña (savory meat), garlic shrimp, and vegetarian.

CAMARONES APANADOS AL PANKO **\$16.500**

Served over a roasted carrot purée, chancaca honey (raw cane sugar syrup), merkén chili oil, and scallions.

OSTIONES A LA PARMESANA(9U) **\$19.500**

Scallops in their shell, baked with butter, cream, and parmesan cheese.

FRIOS

CARPACCIO TIERRA Y FUEGO **\$16.000**

Hand-cut raw beef accompanied by capers, pickles, whole-grain mustard, and lemon. Served with organic tomatoes, black garlic mayonnaise, cold tarragon Béarnaise sauce, potato chips, and toasts.

CRUDO DE RES **\$16.500**

Seared, smoke-oil marinated beef tenderloin. Served with caper aioli, mushroom purée, artichokes, parmesan, roasted onions, and artisan toasts to share.

LOCOS AURORA(ÁREA MANEJO) **\$21.000**

Sustainably sourced Chilean abalone (locos), accompanied by traditional salsa verde (herbed onion relish), homemade mayo, grilled avocado, crispy rustic sepia (squid ink) bread, and merkén chili oil.

PULPO AL OLIVO **\$19.500**

Sliced octopus tentacles drizzled with a creamy olive sauce and cilantro, accompanied by fresh avocado chunks and homemade toasts.

TIRADITO DE PEZ Y PIURE **\$17.000**

Seared catch of the day sashimi, served over a seafood ceviche cream. Topped with a provencal-style chalaquita (onion and pepper relish), crispy garlic, rocoto chili oil, scallions, and sautéed piure (sea squirt) in unagi sauce.

De temporada

OSTRAS CALBUCO (12U VICTORIAS) **\$16.000**

Fresh, premium "Victoria-sized" oysters served au naturel with lemon, olive oil, and artisan toasts.

OSTRAS Y ERIZOS (12U VICTORIAS) **\$21.500**

Fresh, premium "Victoria-sized" oysters served au naturel, topped with 80g of fresh sea urchin tongues. Accompanied by lemon, olive oil, and artisan toasts.

CARPACCIO DE CHOCHAS **\$18.500**

Fresh and tender chochas (local sea snails) from Tongoy, dressed with limoneta (lemon vinaigrette), fried capers, avocado, parmesan cheese, and traditional salsa verde.

ERIZOS EN SALSA VERDE **\$18.500**

Tender northern sea urchin tongues, served with a classic salsa verde (herbed onion relish), plenty of fresh lemon, avocado, and homemade toasts.

MARISCAL NORTINO **\$18.000**

PCatch of the day, accompanied by piure (sea squirt), clams, chochas (local sea snails), octopus, and shrimp marinated in leche de tigre (citrus marinade). Tossed with diced onions, green chili, and cilantro, served over a bed of boiled potatoes.



ADD-ON: FRESH BLACK TRUFFLE (3G) \$6,000

CEVICHES & TARTARES

CEVICHE DEL PUERTO \$17.000

Fresh fish cuts cured in leche de tigre (citrus marinade), with diced white onion, green chili, cilantro, and lettuce. Served with a smooth pumpkin purée, corn, and potato chips.

CEVICHE APALTADO \$17.500

Fresh fish cuts with red onion, diced avocado, and a parsley sauce with hints of merkén chili. Topped with puffed mote (wheat berries), lettuce, and a glazed pumpkin purée.

CEVICHE DE LA COSTA \$18.000

Catch of the day cuts, octopus, and shrimp marinated Chilean-style with diced onion, green chili, and cilantro. Accompanied by lettuce and a glazed pumpkin purée with corn.

TARTARO DE SALMON PATAGONICO \$17.000

Finely chopped salmon with onion, capers, scallions, pickles, and cilantro. Topped with a creamy avocado-infused chalaca relish, acevichada mayonnaise, black sesame seeds, a rice cracker, fresh dill, and scallion oil. Served with artisan toasts.

TARTAR DE ATUN ORIENTAL \$16.500

A rich, house-made hummus infused with avocado, topped with premium red tuna and a savory Nikkei dressing.

Salads

POLLO DIABLA \$15.000

A mix of fresh green leaves with merkén-marinated chicken pieces, candied walnuts, avocado, quail eggs, roasted tomatoes, and a honey-mustard vinaigrette.

SAN PEDRO \$14.500

A mix of fresh green leaves topped with crispy panko-crusted shrimp, cherry tomatoes, Azapa olives, red onion, roasted carrots, and sliced cucumber. Drizzled with a citrusy orange and rica-rica (local Andean herb) dressing.

From the Sea

CANCATO DEL NORTE \$19.500

Baked catch of the day topped with roasted tomatoes and melted mozzarella cheese, Cancato-style. Served alongside a rich, brothy rice with shrimp, chorizo sausage, cacho de cabra chili, and fresh cilantro.

ATUN AURORA \$17.000

Seared tuna served over a roasted carrot purée and roasted onions. Drizzled with an ají panca ponzu sauce, merkén chili oil, and crispy quinoa.

CALDILLO DEL NORTE \$16.500

Chunks of the catch of the day, shrimp, and octopus sautéed in garlic butter, with potatoes and carrots, served in a rich seafood bisque broth with fresh cilantro.

PESCA A LA MARGARITA \$19.500

Catch of the day smothered in a rich Margarita sauce (a creamy seafood bisque reduction with shrimp, octopus, and squid). Served with a savory tomato-infused rice.

PULPO DE LA PERLA \$20.500

Grilled octopus served over a creamy potato purée with capers, parsley, and olives. Finished with a house-made smoked demi-glace and a vegetable chimichurri.

PASTA DEL PACIFICO \$19.000

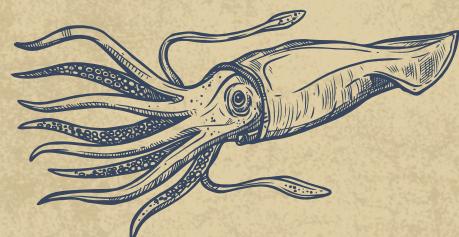
Fettuccine with grilled shrimp and octopus tossed in a creamy shrimp bisque and pomodoro sauce, finished with parmesan cheese and fresh parsley.

RISOTTO ALOCADO \$21.500

Creamy arborio risotto cooked in a rich locos (Chilean abalone) broth, topped with chunks of the catch of the day and tender abalone. Finished with a touch of aioli, chives, and traditional salsa verde.

RISOTTO DEL HUERTO \$17.500

Creamy arborio rice cooked with white wine, a mix of mushrooms, caramelized onions, confit pumpkin, and parsley, finished with grated parmesan cheese.



Meats

SARTÉN DE FILETE CON GNOCCHI \$20.500

Tender potato gnocchi in a creamy parmesan cheese sauce, topped with a beef tenderloin medallion in a mixed-peppercorn demi-glace, all baked au gratin.

GNOCCHI CON MECHADA \$17.500

Potato gnocchi tossed with slow-cooked shredded beef (carne mechada) in a rich tomato broth, finished with sour cream, basil pesto, and parmesan cheese.

RISOTTO EN SU TINTO CON FILETE \$18.500

Creamy arborio rice cooked in Carmenere red wine, paired with a pan-seared beef tenderloin medallion, a rich demi-glace, and parmesan cheese.

FILETE MIGNON CON CREMOSO DE ZAPALLO Y ZANAHORIA \$19.500

Bacon-wrapped beef tenderloin topped with a tomato-infused demi-glace, served alongside a smooth pumpkin and carrot purée with roasted onions and mushrooms.

PLATEADA AURORA \$17.500

A rich, creamy pastelera (traditional Chilean sweet corn purée) served with flavorful, slow-braised beef (plateada) in its own juices, olive tapenade, and a poached egg.

ENTRAÑABLE CHARQUICÁN \$19.500

Grilled skirt steak (entraña) served over a comforting, homemade charquicán (a traditional Chilean pumpkin and potato mash with vegetables), topped with a poached egg and chives. Also available with beef tenderloin upon request.

LOMO COSTA \$20.500

Roasted beef loin smothered in a rich Margarita sauce (a creamy seafood reduction with shrimp, octopus, and squid).

EL SPAGHETTI DE LA NONA \$20.500

Spaghetti tossed in a luxurious truffled pomodoro sauce, served with a beef loin escalope stuffed with ham and melted mozzarella cheese.

LENGUA Y CAMARON AL AJILLO \$17.000

Slow-cooked beef tongue—tender on the inside and crispy on the outside—drizzled with demi-glace and accompanied by sizzling garlic shrimp.

GRILL

Meats

1. Skirt Steak 300g	\$24.500
2. Ribeye Steak 300g	\$16.500
3. Beef Tenderloin 300 G.	\$15.500
4. Filet Mignon	\$20.500
(Two 200g tenderloin medallions wrapped in bacon).	
5. Grilled Chicken Breast 300 G.	\$14.000

PESCADOS

1. Salmon or Tuna 300 g.	\$14.000
2. Rockfish / Catch of the Day 300 g.	\$15.000
3 Premium Fish: Sole	\$19.000
(Salsa menier o Alioli)	
4. Grilled Octopus 300 gramos.	\$20.000

ACOMPAÑAMIENTO

1. RICE	\$5.500
2. SAUTÉED VEGETABLES	\$6.500
3. FRENCH FRIES	\$5.500
4. PROVENÇAL POTATOES	\$6.000
5. SWEET CORN PURÉE	\$6.000
6. A LO POBRE	\$7.500
7. APIO PALTA	\$7.000
8. CHILENA	\$7.000
((TRADITIONAL MIX OF TOMATOES, WHITE ONIONS, AND CILANTRO)).	
9. GRIEGA	\$7.000
(MIXED LETTUCE, CUCUMBER, OLIVES, CHERRY TOMATOES, GOAT CHEESE, AND RED ONION)	
10. POPEYE	\$6.500
(LETTUCE, SPINACH, FRESH CHACRA CHEESE, CORN, AND RED ONION)	



KIDS' MENU (HASTA 12 AÑOS)

\$10.000

Grilled or Breaded Chicken (150g) served with French fries or white rice.

"Please inform your server if you have any food allergies or specific dietary requirements."

Desserts

Because there is no first without a second. Here is an exciting variety of sweet recipes, crafted Aurora-style.

CROCANTE DE AVELLANA

\$8.500

A milk chocolate bonbon filled with dark chocolate mousse, fresh orange segments, orange Suzette sauce, and a creamy hazelnut praline center.

PAVLOVA

\$7.500

A yogurt ice cream dome with a berry sorbet center, covered in crispy coconut meringues, vanilla cream, and a red berry gel.

FLAN AURORA

\$8.500

A rich, creamy manjar (dulce de leche) flan with caramel sauce, served with a chocolate crèmeux, peanut strudel crumble, and a mango-passionfruit gel.

NUESTRO 3 LECHEs

\$8.000

A moist vanilla tres leches sponge cake wrapped in white chocolate, topped with crispy meringue, vanilla cream, and a red berry gel.

BORRACHITO DE COLA DE MONO

\$7.500

A soft brioche-style cake soaked in house-made cola de mono (traditional Chilean spiced coffee and milk liqueur), served with a rich dark chocolate crèmeux.

HELADOS BY ANTONINO

\$6.500

The finest artisanal ice creams, featuring both tropical and traditional flavors.

