

Aurora

Indulge yourself in the wonders of the Aegean cuisine, a crossroad of tastes influenced by 3 continents.

Aurora a la carte restaurant invites you to a themed gastronomic journey inspired by the plurality and uniqueness of the local cuisines met in the Greek Islands. With an emphasis on fresh and pure ingredients, our recipes propose an elegant and modern approach to some of the most popular traditional dishes.

Enjoy your evening with our refined proposal of Greek Tastes.



COVER

Freshly baked bread and pitas with tzatziki, eggplant, olives and anchovies



Soups

Cold tomato soup with yogurt, olive oil and basil



Veloute zucchini and turmeric soup with croutons, flavored with thyme and garlic



APPETIZERS

Sautéed Octopus with "Fava" beans and herbs



A pastry roll with "Graviera" cheese from Naxos Island and smoked pork

Sautéed shrimps with baby tomatoes, feta cheese and
OUZO



Grilled Vegetables with "Haloumi Cheese" and Garlic dressing



Salads

**One salad per two persons*

“Island salad (Tomato, “Manouri” Cheese, aromatic Olive Oil with parsley and Oregano)



Greek Salad with Rhodian Pita Bread, capers and vinaigrette sauce



Mix green salad with dried figs, nuts and honey vinaigrette



Main Course

Beef with eggplant purée

Wine Suggestion: Chateau Julia – Merlot



Braised Lamb served with vegetables fricassee

Wine Suggestion: Paranga – Xinomavro, Syrah



Pork hock served with celeriac puree and leek chips

Wine Suggestion: Nemea - Agiorgitiko



Marinated chicken skewer served over roasted potatoes, pitta bread and mixed vegetables

Wine Suggestion: Adoli Ghis - Cabernet Sauvignon



Grilled squid with lemon sauce, mustard and wild rice

Wine Suggestion: Mikros Vorias – Chardonnay, Sauvignon Blanc



Fish fillet served with sauted vegetables and shrimp bisque

Wine Suggestion: Mantinea – Moschofilero



Pappardelle with tomato, garlic, basil and poached eggs

Wine Suggestion: Oreinos Helios – Sauvignon Blanc, Moschofilero



Ravioli with spinach, cherry tomatoes and feta cheese

Wine Suggestion: Queen of hearts, Roditis, Assyrtiko, Muscat



Children's Menu

Chicken souvlaki with pita bread, French fries, tomatoes and cucumber

Mini burgers with bacon and cheese

Spaghetti with tomatoes and meatballs

**All Children's dishes come with any option of dessert*

Desserts

"Mississippi", chocolate tart with strawberry sauce and vanilla ice cream

Coconut bar with Greek coffee, chocolate and honey toffee crystals

Fruit Salad with Anise



Ice Cream

Enjoy your meal

****The meat & fish options in this menu are frozen. Palm oil is being used for fried products and olive oil for salads.****