

Appetizers

VEGETABLE TOM YUM

\$15.75 (vg)

Seasonal Vegetables, Thai Chili &
Coconut Broth

CREAMY BURRATA CAPRESE

\$24.75 (v)

Marinated Sliced Tomatoes, Sliced Beets,
Arugula, Balsamic Reduction, Basil Oil

MEZA PLATTER

\$23.75 (v)

Grilled Halloumi, Saffron Hummus,
Romesco Olives, Pomegranate & Quinoa
Tabbouleh, House-baked Pita Chips

Salads

MEDITERRANEAN GREEK SALAD

\$17.75/ \$26.75 (v)

Bell Peppers, Cucumber, Bermuda Tomato,
Red Onion, Feta, Kalamata Olives, Lemon &
Oregano Dressing

SEAWEED MANGO SALAD

\$21.75 (vg) (v)

Arugula, Cucumber, Ponzu Dressing

VEGAN POKE BOWL

\$17.75/ \$26.75 (vg)

Sushi Rice, Pineapple, Avocado, Edamame,
Wakame, Red Chili, Crispy Quinoa, Scallions,
Saikyo Miso Dressing

Main Courses

GNOCCHI ALLA SORRENTINA

\$37.75 (v)

Home Made Gnocchi, Tomato Sauces,
Creamy Burrata, Fresh Basil

CREAMY MIXED VEGETABLE RISOTTO

\$28.75 (v)

Roasted Mixed Vegetables, Chimichurri

STUFFED PORTABELLO MUSHROOM

\$32.75 (v)

Portobello Mushroom, Celeriac and Spinach
Stuffing, Mozzarella Cheese, Mashed Potatoes,
Grain Mustard Cream

CHEF SHIVA'S RED THAI CURRY

\$32.75 (vg)

Red Thai Chili, Seared Tofu,
Coconut Jasmine Rice,
Seasonal Vegetables

VG = Vegan | V = Vegetarian

Aurora

OCEAN TO TABLE

Breakfast | 7.30am to 10.30am

Lunch | 11.30am to 2.30pm

Dinner | 6pm to 9pm

Brunch | 11am to 2pm

Available for Private Parties
232-8686 | www.aurora.bm

Vegan/ Vegetarian Menu