



# THE AURA SELECTION MENU

Choose any one of the packages  
and get all the items on the menu



# OPTION 1 £45

## DRINK

1 Cocktail/Mocktail From The Menu

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## COLD STARTERS

Hummus (v. g. s.)

A homemade middle eastern favourite made up of chick-peas, tahini, olive oil, garlic & lemon juice.

Tzaziki (v. d.)

A popular dip made up of yoghurt, cucumber, garlic and dry mint served with pita bread

Mixed Pickles & Olives (v. g.)

Baby cornichons, mild pickled chillies, stuffed baby pickled aubergines, wild cucumber & mixed olives.

Fattoush Salad and Mozzarella Balls (v. g.)

A levantine crispy bread salad made from fresh crunchy vegetable & romaine lettuce drizzed in a zesty homemade dressing & pomegranate molasses.

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## HOT STARTERS

Grilled Halloumi (v. d.)

Grilled crypriot halloumi cheese

Chicken Milanese Arancini

Arborio rice balls with chicken, milanese tomato sauce and mozzarella rolled in seasoned Japanese style panko crumbs, deep fried perfectly to melt in your mouth served with tikka masala sauce.

Lamb Kofta (n.)

Minced lamb mixed with bulghar wheat, caramelised onions & pine nuts.

BBQ Honey Wings

Glazed with honey & finished with sesame.

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## MAINS

The Aura Grills (Sharing Platter)

(Selection of lamb cubes, Shish Tawook, Kofta and Lamb Chops)

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## DESSERT

Any 1 Dessert from The Menu



v. -vegetarian ve. -vegan g. -gluten n. -nuts d. -dairy s. -sesame

Note:

Mains are served with vermicelli rice / Southern Spiral Chips and all The Aura sauces  
Complimentay mint tea at the end of the meal



# OPTION 2 £55



## DRINK

1 Cocktail/Mocktail From The Menu

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## COLD STARTERS

### Hummus (v. g. s.)

A homemade middle eastern favourite made up of chick-peas, tahini, olive oil, garlic & lemon juice.

### Tzaziki (v. d.)

A popular dip made up of yoghurt, cucumber, garlic and dry mint served with pita bread

### Mixed Pickles & Olives (v. g.)

Baby cornichons, mild pickled chillies, stuffed baby pickled aubergines, wild cucumber & mixed olives.

### Fattoush Salad (v. g.)

A levantine crispy bread salad made from fresh crunchy vegetable & romaine lettuce drizzed in a zesty homemade dressing & pomegranate molasses.

### Bruschetta

Italian Baguette with heritage tomato confit, cream cheese with lemon dressing, dill served on a bed of rocket.

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## HOT STARTERS

### Grilled Halloumi (v. d.)

Grilled crypriot halloumi cheese

### Chicken Milanese Arancini

Arborio rice balls with chicken, milanese tomato sauce and mozzarella rolled in seasoned Japanese style panko crumbs, deep fried perfectly to melt in your mouth served with tikka masala sauce.

### Mini Lamb Kibbeh (n.)

Minced lamb mixed with bulghar wheat, caramelised onions & pine nuts.

### BBQ Honey Wings

Glazed with honey & finished with sesame.

### Patatas Bravas

### Cheese and Mushroom Pouches

Filo pastry filled with mozzarella cheese and thyme infused mushrooms served with rocket, cherry tomatoes and parmesan salad.

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## MAINS

### The Aura Grills (Sharing Platter)

(Selection of lamb cubes, Shish Tawook, Kofta and Lamb Chops)

### King Prawns

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## DESSERT

Any 1 Dessert from The Menu

