

FOOD MENU



THE
AUA
ARA

FLAVOURS OF MEXICAN & LEBANESE FOOD
ACCOMPANIED WITH ASIAN & SUSHI

MORDISCO

Smoky Raiz De Remolacha Hummus / Smoky Beetroot Hummus

Hummus, topped with granda, herbs, sesame seed served with tortilla chips

7.95

La Palta Hummus / Guacamole Hummus

Traditional los garbanzos topped with Mashed Aguacate, lime, onion, & tomate Served with tortilla chips

8.95

Haba De Soja / Edamame Beans

Salted Edamame Beans / Tossed Chilly Sauce

6.95

Fritas El Queso Halloumi / Fried Halloumi

Shallow Fried Halloumi Fries, Sprinkle Of Paprika & Served With Spicy Yogurt

9.95

Melted Chila quiles / Cheesy Nachos

Baked Nachos, Topped With Cheese Sauce, Garlic, Olives, Jalapeno & Sour Cream

9.95

MEZZE

Un Asado & Pimeiento Muhammara / Roasted Pepper & Walnuts Muhammara

Roast Pepper & Walnuts Muhammara, Served With Pitta Bread

10.95

Pato Aromatico Tacos / Aromatic Duck Tacos

Vegan Duck Tossed With Lemon Zest Mayo, Cucumber. & Avacado

8.95

Verduras Tostadas / Veggie Tostadas

Crispy Tortillas Served With Cheese Sauce, Topped With Assorted Vegetables & Light Sour Cream

10.95

Falafel

Crispy Vegetables, Served With Falafal & In House Sauce

10.95



Queso Falafel / Crispy Jalapeno Falafel **9.95**

Crispy Falafel Stuffed With Jalapeno & Cheese Served With Bang Bang Sauce

Dajaj Hummus / Hummus With Grilled Chicken Slices **9.95** ▲

Marinated Chicken, Topped With Pomegranate Seed, Almonds Served With Crispy Tortilla Chips

Awarma Hummus / Hummus With Grilled Lamb Cubes **10.95** ▲

Seasoned Lamb, Topped With Fresh Herbs, Tosted Almonds, Served With Tortilla Chips

Dorado Langostino / Golden Fried Prawns **12.95** 🌿 ▲

Panko Crispy Prawns Served In House Rainbow Color Sauce

Gambas In Tacos / Fried Prawn Tacos **11.95** ▲

Fried Prawns Coated With Chipotle Mayo, Chimichurri & Lettuce

Barbacoa Alitas De Pollo / Barbecue Chicken Wings **11.50** ▲

Marinated Wings , Lime, Chilli Served With (Bbq Honey / Chipotle)

Calamares Crujientes / Fried Calamari **9.95** ▲

Fried Calamari Seasoned With Mexican Spice & Herbs, Served With Tartar Sauce

ENSALADA & ENVOLTURA

A Palta Ensalada Fattous / Fattoush with Creamy Avocado Salad **9.95** 🌿

A refreshing Lebanese salad made with a mix of crisp greens, cucumbers, tomatoes, radishes, & toasted pita bread croutons. Tossed with a tangy sumac vinaigrette and garnished with slices of creamy avocado, adding a Mexican touch to the classic fattoush.

Falafel Envoltura / Falafel Croquettes Wrap **12.95** 🌿

Chickpea Croquettes Wrapped In Tortilla Stuffed With Crunchy Salad An Bang Bang Sauce

ENTREE

Polo Ensalada Cesar / Chicken Caesar Salad

Marinated Grilled Chicken Served With Crunchy Croutons, Lettuce And Creamy Garlic Sauce

11.95

El Queso Halloumi Envoltura / Fried Halloumi Wrap

Grilled Halloumi Wrap Served With Mix Leaf, Avocado Salad & Kalamata Olives & Bang Bang Sauce

12.95

Grilled Polo Envoltura / Pan Fried Chicken Wrap

Pan- Fried Chicken With Spice Mixture, Lettuce, pickled Cucumber, Chipotle Sauces

12.95

Hamal Tzatziki Envoltura / Lamb Shish Wrap

Grilled Lamb Fillet Wrap, Pickled Cucumber, Tzatziki & Seasoned Parsley Onion Bouwaz

12.95

Mousakkat Batinjan / Mousakkat Aubergine

Fried Aubergines Baked With Tomatoes, onion, Chickpeas, Chilli & Pepper, Spicy Sour Sauce, Served With Steam Buns/ Lebanese Rice

17.50

Creмосa La Pasta / Creamy Pasta (VEG/CHICKEN)

Al Dante Macroni Cooked In Cheesey Garlic, Mushroom Topped With Parmesan Cheese

16.95/
18.45

Requeson Curry / Pan fried Asian Cheese Curry

Sauted Cottage Cheese, With Mexican Spices, Base Of Creamy Coconut Curry, Served With Rice / Garlic Bread

16.95

Pollo A La Parilla Mexicano / Mexican Grilled Chicken Skewer

Marinated Chicken Skewers In Garlic, Lime, Olive Oil, Lebanese Spices, Leaf Salad, Served With Spicy Chipotle Sauce

16.45

Cordero A La Parilla Mexicano / Mexican Grilled Lamb cubes

Tender Lamb Cubes Grilled On Skewers With Tomato & Onion, Leaf Salad, Served With Tzatziki Sauce

18.45

ASIAN TAPAS



- Chuletas De Cordero A La Parilla Mexicana / Smoky Charcoal Lamb chop** ▲ 25.50
Marinated Chop With Mexican Spices, Lemon Zest, Chilli, Served With Mix Leaf Salad & Chipotle
- Pierna De Cordero Arroz / 48hrs Marinated Lamb shank** ▲ 23.50
Braised Lamb Shank With Fresh Herbs Served On Top Of Slow Cooked Rice In A Clay Pot
- Pescado Asado / Mexican Spice Seabass** ▲ 21.50
Seared Sea Bass With Spices, Herbs, Served With Grilled Asparagus, On A Bed Of Mashed Potato With Chimichuri Sauce
- Polo El Coco Curry / Coconut Chicken Asian Curry** ▲ 18.50
Tenderless Polo, Spice Coconut Stew, asian Herbs Served With Rice
- El Salmon With Lemon / Grilled Salmon With Lemon** ▲ 21.50
Salmon Marinated In Ancho Chilli, garlic, Onion & Oregano, Served With Steam Broccoli & Charcol Lime
- A La Parilla Langostino Tigre / Barbecue Jumbo Prawns** ▲ 24.50
Marinated Mexican Tiger Prawn, Charcoal Flavor, Lime, Chilli & Coriander
- Vegetable Gyoza** ④ 9.95
Pan Fried Gyoza, Served Wth Spicy Garlic Sauce
- Enoki Bao** ④ 9.95
Tempura Enoki, Cucumber, Avacado, Sp. Mayo
- Chicken Gyoza** ▲ 10.95
Pan Fried, Served With Spicy Garlic Sauce
- Chicken Bao** ▲ 10.95
Panko Chicken, Pickled Onion, Cucumber, Sriracha Mayo
- Prawn Gyoza** ▲ 11.95
Pan Fried Gyoza, Served With Spicy Garlic Sauce

SUSHI

Ebi Bao ▲

Panko Prawn , Wasabi Mayo, Avacado, Teriyaki Glaze On Top

11.95

Vegan Maki Roll 🌱

Grilled Pineapple, Mango, Avocado, Spicy Mayo

8.95

Sweet Cheese Roll 🌱

AVOCADO, CHEESE, CUCUMBER, SESAME SEED, TERIYAKI GLAZE, CRISPY CARROT ON TOP

9.95

Spicy Avocado Roll 🌱 🌱

AVOCADO, PICKLED ASPARAGUS, TANUKI, SPICY SAUCE & AVOCADO ON TOP

9.95

Crispy Asparagus 🌱

Tempura Asparagus, Tanuki, Kiwpie Mayo, Teriyaki Glaze On Top With Avocado-onion Salsa

10.95

Shake Avocado Roll ▲ 🌱

Inside & Outside Salmon, Avocado, Kiwpie Mayo, Drizzle With Ponzu Sauce

11.50

Ebi Tempura Roll ▲

Panko Ebi, Cheese, Cucumber, Avocado On Top, Teriyaki Glaze, Sesame Seed

11.50

Spicy California Roll ▲

Marinated Crabstick, Avocado, Cucumber , Masago On Top

11.50

Tempura Crab ▲

Crispy Crab, Avacado, Tempura Flakes, Teriyaki Glaze

12.50

Crispy Maguro ▲

Tuna Stick, Jalapeno, Tempura Flakes, Spicy Mayo & Sriracha On Top A

12.50

AURA SUSHI PLATTERS

Veg Platter

Any Two Veg Rolls, Avocado Salsa, Tacos And Two Vegan Temaki


25.50

Non Veg Platter

Any Two Rolls, Salmon & Tuna Sashimi , Salmon & Tuna Nigiri

28.50

SIDES

Loaded Fries With Melted Cheese  8.50

Parmesan Oregano Fries  6.50

Slow Cooked Lebanese Rice  5.50

Sweet Potato Fries  6.50

Ciabatta Garlic Bread  5.50

DIPS

Bang Bang 2

Spicy Chipotle 2

Sweet & Sour 2

Garlic Sauce 2