

Gastrobar

Menu



CULINARY SUGGESTION

Starters

Hand sliced Iberian ham (60g)	4.500 HUF
Truffled parmentier potatoes, slow-cooked egg, smoked Trappista cheese and celeriac chip.....	3.900 HUF
Grandma's Iberian ham croquettes (6 pieces)	3.100 HUF
Hungarian goulash croquettes (4 pieces)	2.800 HUF
Artichokes with Spanish "migas" (breadcrumbs)	2.800 HUF
Aurea crispy Caesar salad	3.700 HUF
Roast-beef in Andalucian almond "ajo blanco" soup	4.300 HUF
Grilled seasonal vegetables with "mutabal" and "romesco" sauce	4.000 HUF
Smoked duck tataki with umami sauce and walnut crust.....	5.200 HUF

Soups and Creams

Traditional Hungarian goulash soup	4.900 HUF
Cream of wild mushroom with slow-cooked egg and Iberian ham	6.400 HUF
Roasted pumpkin cream with "migas"	4.600 HUF

Simply delicious!

Your choice of pizza	5.800 HUF
Aurea sandwich (club Sandwich)	4.500 HUF
Ana Palace burger	5.700 HUF
<i>Buttered bun, Angus beef, "alioli", smoked cheese, bacon jam and house-made pickles</i>	
Crispy paprika chicken sandwich	4.900 HUF
Fish & chips	5.600 HUF

Mains

Tortellini with truffled pumpkin and seeds	5.600 HUF
Fresh tagliatelle, house-made tomato sauce and basil oil	5.100 HUF
Matured rib-eye steak with potato sticks	11.300 HUF
Duck magret with caramelized apples	10.900 HUF
"Asado negro" style beef cheek	7.500 HUF
Grilled salmon fillet with seasonal vegetables	9.500 HUF
Hake loin with grilled peas and lemon & lime buttermilk	8.900 HUF

"A la llauna" (oven-baked)

Matured rib-eye steak with artichoke rice cooked "a la llauna"	12.500 HUF
Calamari and prawn rice cooked "a la llauna"	8.500 HUF
Seasonal vegetable rice cooked "a la llauna"	6.000 HUF

Desserts

Basque burnt Cheesecake	2.200 HUF
Chocolate fondant in a cup with vanilla ice-cream	2.600 HUF
Fresh baked apple crumble with coconut ice-cream	2.600 HUF
Creamy rice pudding, honey and salted caramel	2.200 HUF
Seasonal fruit salad & hibiscus	2.000 HUF
Ice-cream (please ask for our daily selection)	2.000 HUF

The prices include VAT. All taxes and services are included.

This establishment has at its customers disposal information related to food allergies and intolerances. Please, ask our staff for information.

Venue Category: Bar-Restaurant.

Opening hours: 11:00 a.m. to 00:00.

Bar-Restaurant manager: Rubén Camps.

Executive Chef: Arturo Carpico.

