



MODERN AMERICAN FUSION

APPETIZERS

BREAD SERVICE 7

FRESH YEAST ROLLS | HOUSE HERB BUTTER | HONEY BUTTER

CAMEL EMPANADAS 15

VADOUVAN CURRY | ONION | PEPPERS | GARLIC | WHIPPED FETA
CUCUMBER TZATZIKI

*CELESTE SLIDERS 14

BRIOCHE BUN | AMERICAN CHEESE | CELESTE SAUCE
BACON ONION JAM | ARUGULA | SHOESTRING FRIES

PEPPADEW HUMMUS (VEG) 12

OLIVE OIL | LAVASH | BABY CARROT | CRISPY GARBANZO

MEXICAN ARANCINI (GF/VEGAN) 15

ARBORIO | SOFRITO | CORN | BLACK BEAN
PEPPERJACK | CHIMICHURRI CREAMA

PEPPERONI FLATBREAD 12

LAVASH CRUST | FRESHLY MADE POMODORO SAUCE
MOZZARELLA | HOUSE CUT PEPPERONI

JACKFRUIT "TOSTACHOS" (GF/VEGAN) 14

CRISPY TOSTONES | BBQ ROASTED JACKFRUIT | PICKLED RED ONION
HEIRLOOM TOMATO SALAD | ADOBO MAYO KETCHUP

TRUFFLE FRIES (GF) 10

PARMESAN | FRESH HERBS | HOUSE AIOLI

*TUNA TOSTADA 16

PONZU MARINATED AHI TUNA | SMASHED AVOCADO | AIOLI
CABBAGE SLAW | WAKAME | PICKLED RED ONION

SOUP & SALAD

SEAFOOD CHOWDER 14

SALMON | SHRIMP | SCALLOPS | CLAMS
BACON | POTATOES | OYSTER CRACKER

SOUTHWEST SALAD 15

LOCAL GREENS | CORN | BLACK BEANS | SHAVED ONION
TORTILLA CRISP | PEPPERJACK | CHOLULA RANCH

THE CAESAR 15

ROMAINE HEARTS | HOUSE BRIOCHE CROUTONS
PARMESAN DUST | CRACKED BLACK PEPPER | CAESAR DRESSING

"BEET AND GOAT CHEESE" SUMMER SALAD (VEG) 15

LOCAL BABY GREENS | CUCUMBER | HEIRLOOM TOMATOES
PICKLED FENNEL | WATERMELON RADISH | BABY BEETS
HONEY THYME VINAIGRETTE | SORREL | SUNFLOWER SEED
GOAT CHEESE PUFF | HIBISCUS

*AVAILABLE GF UPON REQUEST

SALAD ENHANCEMENTS

CHICKEN 7

SHRIMP 8

*SALMON 10

*SEARED TUNA 10

SANDWICHES

SERVED WITH FRIES | UPGRADE TO PARMESAN TRUFFLE 3
SUBSTITUTE SIDE FOR A CUP OF SOUP 3

*CELESTE BURGER 19

BRISKET & SHORT RIB BLEND | AMERICAN | BACON ONION JAM
LETTUCE | TOMATO | CELESTE SAUCE | SESAME SEED BUN

BLACKENED MAHI SANDWICH 18

HORSERADISH REMOULADE | CABBAGE SLAW | LETTUCE | TOMATO
PICKLED FENNEL | SESAME SEED BUN

FRIED CHICKEN SANDWICH 18

HOT HONEY MUSTARD | PICKLES | LETTUCE | TOMATO
SESAME SEED BUN

HOUSE MADE BLACK BEAN BURGER (VEGAN) 17

VEGAN AIOLI | SESAME SEED BUN

ENTREES

*FAROE ISLAND SALMON (GF) 34

PARMESAN MUSHROOM RISOTTO | LEMON CREAM
FRESH SEASONAL VEGETABLES

ALLIGATOR FRIED RICE (GF) 28

MARINATED LOUISIANA GATOR | CORN STARCH FRIED
TAMARI ORANGE SAUCE | STIR FRY VEGETABLES | SESAME

WATERMELON BBQ CHICKEN (GF) 28

YOGURT MARINATED CHICKEN KABOB | WATERMELON BARBEQUE SAUCE
CHEDDAR POLENTA | CORN RELISH | PICKLED JALAPENO
WATERMELON RADISH

*GRILLED BEEF FILET MEDALLIONS (GF) 38

CARROT PUREE | ASPARAGUS | FONDANT POTATOES
PEPPERCORN DEMI-GLACE

PEPPADEW FALAFEL CAKES (GF/VEGAN) 28

COCONUT CORN PUREE | VEGAN AIOLI
FRESH SEASONAL VEGETABLES

BACON WRAPPED ELK "CHOPPED STEAK" (GF) 33

HOUSE SEASONED GROUND ELK | SMOKED NUESKE BACON
WILD MUSHROOM | CARAMELIZED ONION | BOURBON SAUCE

SEARED BARRAMUNDI (GF) 35

WILD MUSHROOM RISOTTO | MISO CREAM SAUCE
GRILLED BROCCOLINI | CHARRED LEMON

TABLESIDE FINISHED EGGPLANT PARMESAN (VEG) 28

ITALIAN BREADED EGGPLANT CUTLET
SAN MARZANO TOMATO VODKA SAUCE | BROILED BURRATA &
PARMESAN CHEESE TABLESIDE POUR OVER
BALSAMIC SPHERES | MICRO BASIL

SIDES

SMASHED YUKON POTATOES (GF) 7

SIDE SOUTHWEST SALAD 7

SIDE CAESAR SALAD 7

FRIES (GF) 5

DESSERTS

LEMON & WILD BERRY CAKE 12

FRESH WHIPPED CREAM | BLUEBERRY COMPOTE | MINT

FLOURLESS CHOCOLATE TORTE (GF) 12

DARK CHOCOLATE GANACHE | STRAWBERRY SORBET

UBE COCONUT MILK RICE PUDDING (GF/VEGAN) 12

100% COCONUT MILK | TROPICAL SALSA | TOASTED COCONUT CRUNCH

THE SUPERNOVA 18

DARK CHOCOLATE BALLOON DOME | GHIRARDELLI BROWNIE
HOT RUM CARAMEL | CANDIED WALNUTS | SMASHED RASPBERRY
VANILLA ICE CREAM

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HAPPY HOURS 7 DAYS A WEEK 4PM-6PM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, EGGS
OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

JOIN US FOR OUR
WEEKEND BRUNCH

(GF) GLUTEN FREE . (VEG) VEGETARIAN
20% GRATUITY WILL BE ADDED TO PARTIES OF SIX AND MORE