

# AURELIO'S TABLE

## A FRESH CULINARY EXPERIENCE

### APPETIZERS

**SPRING ROLLS** ♥ 200 kes  
Crispy fried rolls stuffed with shredded carrots, spring onions, julienned of mixed capsicum, and savory seasoning.

**BEEF SAMOSA** ♥ 200 kes  
Crispy fried and stuffed with spiced minced beef and aromatic herbs.



### FRIES CORNER

**HOMME FRIES** ♣ 250 kes  
Crispy, seasoned potato cubes cooked to golden perfection, accompanied by a dip of your preference.

**LEMON AND GINGER FRIES** ♣ 250 kes  
Zesty Lemon and Ginger brighten these crispy seasoned fries.

**PAPRIKA FRIES** ♣ 200 kes  
Crispy fries tossed in smoky paprika and seasoned with salt and black pepper.

**SWEET & SPICY FRIES** ♣ 250 kes  
Crispy fries coated in a sweet and spicy glaze.

**MASALA FRIES** ♣ 270 kes  
Crispy fries infused with masala seasoning.

**LOADED FRIES** ♣ 450 kes  
Crispy golden fries topped with melted cheese, seasoned beef and creamy cheesy sauce.

### BURGERS

**EPIC CMJ BURGER** ♥ 550 kes  
Smoky chipotle mayo adds bold flavor to this juicy burger with lettuce and pickles to add that kick of tanginess.

**GRUYERE AND EGG BURGER** ♣ 900 kes  
Savory Gruyere and fried egg crown this gourmet burger.

**PESTO ALLA GENOVESE BURGER** ♥ 500 kes  
Juicy burger topped with fresh, vibrant Genovese pesto.

**BULGOGI BURGER** ♣ 750 kes  
Sweet and Savory Korean bulgogi, with ssamjang spread and red cabbage and pickled cucumbers to compliment the juicy burger patty.

**SRIRACHA BURGER** ♣ 550 kes  
Sriracha aioli on the buns, with tomatoes, lettuce and caramelised onions and pickled cucumbers to make this burger unforgettable.



### WRAPS

**GREEK CHICKEN WRAP** ♣ 550 kes  
Succulent Grilled Chicken, Diced tomatoes, diced cucumbers, diced onions, mixed with yoghurt infused with dill, all wrapped in flat bread.

**PULLED BEEF WRAP** ♣ 550 kes  
Chopped onions, chopped pickled jalapenos, diced cherry tomatoes, slices of avocados with succulent beef that has cooked for 8 hours, mixed with harissa sauce wrapped with flat-bread.



## SALADS

**FRUIT & GRANOLA SALAD** 🍓 650 kes  
Fresh Fruit Cuts of sweet melon, bananas, apples, lime juice, avocados, watermelon tossed with crunchy granola creamy yoghurt drizzled with honey

**GARDEN SALAD** 🥗 450 kes  
Fresh Iceberg Lettuce, Watercress Lettuce, Romaine Lettuce, Cherry tomatoes, Red Radish, Cucumber, Grated Carrots, Black olives drizzled with french dressing

**WALDORF SALAD** 🍏 500 kes  
Fresh Apples, Celery, Grapes, Watercress Lettuce, Granola, Mangoes, Greek Yoghurt, to make this wholesome salad

**CHICKEN SALAD** 🍗 550 kes  
Tender chicken schnitzel, watercress lettuce drizzled with olive oil, cherry tomatoes, pickled onions, grated carrots dressed in vinaigrette



## CHICKEN DISHES

**CHICKEN LA-JAWAB** 13.25  
Boneless chicken and chunks of apple cooked in ginger sauce with nuts

**CHICKEN KASHMIRI** 12.95  
Boneless chicken cooked in ginger and peach sauce

**CHICKEN MAKHANI** 13.95  
Chicken breast cooked in a sauce of tomatoes and herbs

**CHICKEN VINDALOO** 13.95  
Chicken breast and thigh served with potatoes in a spicy sauce

**BUTTER CHICKEN** 11.85  
Chicken cooked in a mild buttery curry sauce with fenugreek

## BEEF DISHES

**BEEF VINDALOO** 13.95  
Boneless beef chunks and potato cooked in a spicy sauce

**BEEF BROCCOLI** 13.95  
Boneless beef chunks and broccoli served cooked in a spicy sauce

**BEEF SHAI KORMA** 14.35  
Boneless beef chunks cooked in spicy sauce with almonds and cashews

**BEEF SAAGWALA** 14.95  
Boneless beef chunks cooked in spicy sauce with spinach and herbs

## VEGETABLES

**SAAG PANEER CURRY** 9.95  
Spinach and homemade cheese cooked in a curry sauce

**SAAG ALOO CURRY** 8.95  
Spinach and potato cooked in a curry sauce

**VEGETABLE CURRY** 8.95  
Mixed vegetables cooked in a curry sauce

**EGGPLANT CURRY** 9.95  
Eggplant cooked in curry sauce

## DESSERTS

**SAFFRON KULFI** 4.95  
Traditional saffron ice cream with nuts

**GULAB JAMUN** 5.95  
Fried milk pastry soaked in honey and saffron

**PISTACHIO KULFI** 4.25  
Pistachio ice cream