

# AURA - BRUNCH

## AMERICAN KITCHEN

### STEAK & EGGS \$26

Hanger Steak | Grilled Baguettes |  
Poached Eggs Marinara |

### CHICKEN BISCUIT \$14

Cajun Fried Chicken | Hot Honey |  
Herbed Cole Slaw

### LEMON RICOTTA PANCAKES \$14

Berry Compote

### BRIOCHE FRENCH TOAST \$14

Dulce De Leche | Fresh Bananas |  
Roasted Walnuts

### CHICKEN & WAFFLES \$15

Cheddar Chive Waffle | Hot Honey |  
Buttermilk Fried Chicken Breast

## LATIN KITCHEN

### AREPAS AND ROPA VIEJA \$14

Corn Arepas | Braised Short Rib |  
Mashed Avocado | Poached Eggs

### AVOCADO TOAST \$14

Black Bean | Corn Salsa | Radishes | Queso Fresco  
Choice of Chicken \$3 / Steak \$5 / Shrimp \$5

### HUEVOS RANCHEROS \$14

Tortillas | Fried Beans | Queso Fresco |  
Onions | Cilantro | Salsa |  
Egg Style of Your Choice

### MEDITERRANEAN EGGS & FRITS \$14

Feta & Herbs

## COCKTAILS \$10

### AURA SIGNATURE BLOODY MARY

Bacon, Celery & Blue Cheese Olives

### HORCHATA CHOCOLATE MARTINI

Titos | Horchata Liquor | Creme De Cacao |  
House Made Chocolate Syrup

### MIMOSA

### BELLINI

### APEROL SPRITZ

### SANGRIA

## HOT COFFEE & TEAS

### FRESH BREWED COFFEE \$4

### CAPPUCCINO \$6

### ESPRESSO \$3 / \$5 (Double)

### IRISH COFFEE \$10

### TEA \$4

Ginger Breeze / Fancy Chamomile /  
Royal Earl Grey / Green – Lung Bai Cha  
Smooth Mint / English Breakfast St. Andrews

**MENU CURATED BY: EXECUTIVE CHEF YAMEL CEBALLOS CUELLO**

Please inform your server of any food allergies | Credit card payments incur a 3% charge

# AURA - BRUNCH

## BURGER

AURA'S SUNDAY BURGER \$18

Brisket, Short Rib & Beef Blend | Smoked Provolone | Onion Jam | Garlic Aioli | Lettuce & Tomatoes | Fries

## SALADS

CAESER SALAD \$12

Romaine | Parmesan | Pickled Shallots | Soft Boiled Eggs | Roasted Tomato  
Add: Chicken \$9 / Steak \$11 / Shrimp \$14

SEARED TUNA NICOISE \$18

Potatoes / Green Beans / Tomatoes / Quail Egg / Kalamata Olives / Green Goddess Vinaigrette

BURRATA & PROSCIUTTO \$18

Mango | Berries | Pineapple | Mint

## PASTA

PENNE A LA CARBONARA \$18

Creamy Herb Béchamel | Bacon Lardon | Penne Pasta

LINGUINE MEATBALL \$18

Fennel Pork Meatballs | Zesty Tomato

BOLOGNESE RIGATONI MEZZE \$18

Classic Italian Bolognese / Burrata

## ENTREES

PAN-SEARED BONELESS HALF CHICKEN \$28

Israeli Vegetable Couscous | Chardonnay Au Jus

VEAL CHOP MILANESE \$49

Arugula | Grilled Summer Vegetables | Sumac Vinaigrette

PAN-SEARED SALMON \$28

Herb Polenta | Grilled Asparagus | Cucumber Tomato Relish

HERITAGE PORK CHOP \$36

Garlic Lemon Mash / Grilled Vegetable / Pepper Onion Sofrito / Chimichurri

## SIDES

HOME FRIES \$4 | GREEN SALAD \$4 | BACON \$5 | PORK SAUSAGE \$5

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