

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 \$16

Berry Compote

AURA'S BRUNCH BURGER \$22

Provolone | Poached Egg |
Spicy Mayo | Crisp Onions

CHICKEN & WAFFLES \$18

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

AURA CHILAQUILES \$17

Corn Tortilla | Salsa Verde |
Pico De Gallo | Queso Fresco
Choice of Chicken \$3 / Steak \$5 / Shrimp \$5

AVOCADO TOAST \$16

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

HUEVOS RANCHEROS \$16

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

NEW YORK KITCHEN

PASTRAMI ON RYE \$22

Cole Slaw | Lettuce | Tomato | Poached Egg

AURA'S OMELETTE \$14

Mushroom | Spinach | Onions
Tomatoes | Cheddar | Bacon
Comes with Home Fries and Toast

OPEN FACED LOX \$16

Smoked Salmon | Herbed Cream Cheese |
Cucumber | Red Onions | Capers

EUROPEAN KITCHEN

BRIOCHE FRENCH TOAST \$16

Dulce De Leche | Fresh Bananas |
Roasted Walnuts

TORTA ESPAÑOLA \$14

Caramelized Onion | Goat Cheese | Herbs
Eggs | White Onion | Jamón | Potato

MEDITERRANEAN EGGS & FRITS \$16

Feta & Herbs

SALADS & FRUITS

CAESER SALAD \$12

Romaine Hearts | Caesar Dressing | Parmesan Cheese | Herbed Croutons
Add: Chicken \$9 / Steak \$11 / Shrimp \$14

FRUIT PARFAIT \$10

Greek Yogurt | Mango Compote | Coconut Granola With Almonds | Berries

FRUIT SALAD \$9

Mango | Berries | Pineapple | Mint

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

PASTA

PENNE A LA CARBONARA \$22

Creamy Herb Béchamel | Bacon Lardon | Penne Pasta

LINGUINE MEATBALL \$22

Fennel Pork Meatballs | Zesty Tomato

BURGER

AURA BURGER \$24

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

ENTREES

PAN-SEARED BONELESS HALF CHICKEN \$28

Israeli Vegetable Couscous | Chardonnay Au Jus

VEAL CHOP MILANESE \$39

Arugula | Grilled Summer Vegetables | Sumac Vinaigrette

PAN-SEARED SALMON \$28

Herb Polenta | Grilled Asparagus | Cucumber Tomato Relish

SIDES

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

COCKTAILS

AURA SIGNATURE BLOODY MARY \$18

Shrimp, Bacon, Celery & Blue Cheese Olives

HORCHATA CHOCOLATE MARTINI \$15

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

EXPRESSO MARTINI \$16

MIMOSA \$12

BELLINI \$12

APEROL SPRITZ \$12

SANGRIA \$12

HOT COFFEE & TEAS

FRESH BREWED COFFEE \$4

CAPPUCCINO \$6

EXPRESSO \$3

TEA \$4

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

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