

Course 1 BOTH ARE INCLUDED

GARDEN SALAD Mixed greens, cucumber, cherry tomato, shredded carrots & red onion tossed in our house-made garlic-lime vinaigrette

FRUIT MEDLEY Seasonal mixed berries & orange

Course 2: Tapas CHOOSE TWO (2) PER PERSON

PAPA LA HUANCAINA Potato, Aji Amarillo cheese sauce, hard-boiled egg & Peruvian olives

BREAKFAST EMPANADAS (2) Scrambled eggs, home fries, cheese & bacon

GUAVA QUESO EMPANADAS (2) Guava purée & pepper jack cheese

CAMARONES A LA PIEDRA (2) Jumbo shrimp on yuca & chicharron mash in Aji Amarillo reduction

MORNING TACOS (2) Scrambled eggs, shredded pernil, red pepper, pepper jack & cheddar cheese on flour tortilla

CRAB CROQUETTES (2) Panko-breaded lump crab served in a seafood marinara with parmesan cheese flakes

PORK BELLY BITES Served in a Chicha Morada glaze

CEVICHE MIXTO MARTINI Pollock, shrimp, and calamari marinated in lime juice & rocoto served with choclo and sweet potato **+\$3**

Build Your Own Mimosa

CHOOSE ANY 2 JUICES PER BOTTLE:

Orange | Pineapple | Cranberry | Grapefruit | Mango | Guava

CHAMPAGNE BOTTLE J. Roget Brut, California \$20

PROSECCO BOTTLE Ruffino, Italy \$28

Please alert your server of allergies and/or dietary restrictions.

All menu items are made to order - no substitutions.

Prices listed include a cash discount - a 3% service fee will be added to all credit/debit transactions.

Thank you for dining with us!

Course 3: Entrée CHOOSE ONE (1) PER PERSON

AVOCADO TOAST Maura's Spicy Guacamole, Applewood-smoked bacon, caramelized onions & poached egg on whole grain toast

INCA HUEVOS RANCHEROS Fried eggs (2), Peruvian tacu-tacu (*rice & beans*), Monterey Jack cheese, tomatillo salsa, red salsa & avocado

BUTTERMILK PANCAKES Maura's Chicha syrup with caramelized plantains & whipped cream

SPINACH GOAT CHEESE & BACON FRITTATA Citrus honey fruit salad & Aji Panca home fries

BANANA BOURBON FRENCH TOAST Challah Bread, walnuts & bourbon caramel syrup

LOX BENEDICT Smoked salmon & eggs benedict over rustic sourdough served with Aji Panca home fries & dressed greens

BLACK ANGUS HANGER SANDWICH Sunny-side up egg, pepper jack cheese, roasted tomato & red onion between a brioche bun served with hand-cut fries tossed in garlic & cilantro

FRIED PORK BELLY SANDWICH Peruvian onion relish zarza, sweet potato fries & roasted red pepper aioli on a Portuguese roll

HANGER & EGGS Eggs (2) cooked your way over black angus hanger steak drizzled in Maura's chimichurri sauce served with dressed greens & Aji Panca home fries **+\$4**

CRAB CAUSA BENEDICT Panko-breaded jumbo lump crab & poached egg over Peruvian Causa (*Aji Amarillo whipped potato*) in Choron Hollandaise served with dressed greens & Aji Panca home fries **+\$4**

Dessert

MAURA'S COCONUT FLAN \$7

ALMOND BRICOCHE BREAD PUDDING in an almond sauce a la mode \$8

ESPRESSO ALMOND BROWNIE (Gluten-free) in chocolate syrup a la mode \$8

DESSERT SAMPLER Try all 3 for \$18!



Mother's Day Brunch

\$48 PER PERSON
3-COURSE BRUNCH
Plus Tax & Gratuity

Cocktails

SALTED WATERMELON MARGARITA Blanco Tequila, Orange Liqueur, a dash of salt & watermelon juice \$13

MANGO PISCO-RITA Pisco Peruvian Brandy, Orange Liqueur, mango purée, fresh-squeezed lemon & lime \$13

PINEAPPLE, SPICE & EVERYTHING NICE Blanco Tequila infused with roasted jalapeño, fresh-squeezed lime, pineapple juice & a Tajin rim \$14

LYCHEE MARTINI Aviation Gin, lychee purée, lime zest & fresh-squeezed lemon \$14

SALTED CARAMEL ESPRESSO MARTINI House-made caramel syrup, Italian Espresso Liqueur, Vodka & Espresso \$16

Spritz Tree 4 FOR \$44 OR \$13 EACH

APEROL SPRITZ Aperol, champagne, sparkling water & orange

LYCHEE MANGO SPRITZ Lychee purée, mango juice, Sauvignon Blanc & champagne

BLACK CHERRY APEROL SPRITZ Aperol, champagne, sparkling water & black cherry syrup

PEARUVIAN SPRITZ Grey Goose La Poire Pear Vodka, Elderflower Liqueur, ruby red grapefruit juice, fresh-squeezed lime & sparkling water

Boozy Brunch

MIMOSA \$6

CHAMPAGNE GLASS \$7

BLOOD ORANGE BELLINI Blood orange liqueur & champagne \$8

PROSECCO GLASS \$10

SCREWDRIVER Orange juice & your choice of Vodka, Tequila, or Pisco \$10

MAURA'S SPICY BLOODY MARY House-made spicy bloody mary mix with your choice of vodka, tequila, or Peruvian Pisco Brandy \$10

ESPRESSO MARTINI Italian Espresso Liqueur, Vodka & espresso \$15