

## Mother's Day Brunch

## \$38 PER PERSON

\*PLUS TAX AND GRATUITY

Includes coffee/tea or soda, mixed green salad & seasonal fruit medley, one tapa & one brunch entrée per person



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

EMPANADAS (2) Choose: Beef, chicken, or vege served with Maura's spicy aji sauce

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

**BREAKFAST TACOS (2)** Scrambled eggs, red pepper, shredded pepper jack & cheddar cheese on a flour tortilla

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



Spinach Goat Cheese & Bacon Frittata with a citrus honey fruit salad & home fries

**Avocado Toast** Whole grain toast, Maura's Spicy Guacamole, caramelized Onions, Applewood smoked bacon & a poached egg

**Custard French Toast** Challah Bread, vanilla custard batter, mixed berries & house-whipped cream

Buttermilk Pancakes Maura's Chicha syrup, caramelized plantains & whipped cream

**Slow-Roasted Pulled Pernil Sliders** Red pepper aioli, Peruvian onion relish & home fries

Lox Benedict Smoked salmon, eggs benedict, rustic sourdough, home fries & mixed green salad

**Black Angus Hanger Sandwich** Pepper jack cheese and egg on brioche & garlic-cilantro hand-cut fries tossed

**Hanger Steak & (2) Eggs** Cooked your way with Maura's chimichurri sauce, dressed greens & Aji Panca home fries

**Crab Causa Benedict** Jumbo lump crab over Peruvian Causa (*Aji Amarillo whipped potato*), poached eggs, grilled asparagus & Choron Hollandaise



\$30 PROSECCO BOTTLES / CHOOSE 3 JUICES WITH EACH BOTTLE

ORANGE, PINEAPPLE, CRANBERRY, RUBY RED GRAPEFRUIT, MANGO, GUAVA, OR LYCHEE