

Snacks & Small Bites

Bahamian Conch Fritters

Cilantro Aioli, Habanero | 16

Shrimp Spring Roll

Sweet Chili Glaze, Mushroom, Thai Basil | 16 DF

Ghee Roasted Plantains

Tamarind Chutney, Chaat Yogurt, Zima Tomato
Cilantro, Crispy Chickpeas | 13 V,GF

Glazed Lamb Ribs

Local Honey, Chives, Seasonal Pickled Fruit | 19GF,DF

White Truffle & Brie Grilled Cheese

Florida Mango Jam, Sullivan Street Bread | 18V

Island Spiced Fries

Homestead Mango Ketchup | 8DF, Ve, GF

Tomatillo Salsa & Island Chips | 10 DF, Ve, GF

Light & Fresh

Yellowfin Tuna Tostones*

Red Pepper Sofrito, Smoked Sesame Aioli
Sesame Seeds | 18DF

Daily Local Catch Ceviche*

Coconut Leche de Tigre, Red Onion, Avocado
Cachucha Peppers, Cilantro | 18DF,GF

Hawaiian Braised Heart of Palm Salad

Farm Greens, Pumpkin Seeds
Coconut Green Goddess Dressing | 17DF,GF

Vietnamese Caesar Salad

Little Gem Lettuce, Opal Basil, Parmigiano
Crispy Shallots, Croutons | 18

Spring Farro Salad

Shaved Asparagus, Arugula, Goat Cheese Feta, Snow
Peas, Fresh Mango, Pomegranate | 19V

Add Free Range Chicken Breast | 6

Add Shrimp | 9

Large Plates

Prince Edward Island Mussels

Spicy Tomato Broth, Meyer Lemon
Cilantro, Rustic Sourdough | 27

Lemongrass Glazed Grouper

Bok Choy, Heirloom Carrots,
Bamboo Rice, Thai Curry | 39GF

Mojo Roasted Chicken

Adzuki Bean Congri, Avocado
Pickled Onions | 33GF

Mishima Ranch Churrasco

Yucca, Rainbow Chard
Red Pepper Chimichurri | 39GF

Burger

Aged Cheddar, Lettuce, Tomato, Onion
Mango Ketchup, Island Spiced Fries | 19

Farm Vegetable Pad Thai

Tamarind, Peanuts, Thai Basil, Sprouts | 24 ve,GF,DF

DF - dairy free

GF - gluten free

V - vegetarian

Ve - vegan

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Mamey Wines

Bubbles

- Champagne** Taittinger France NV | 25
- Prosecco** Peninsola "Zero", Rose, Italy NV | 16
- Sparkling Rose** Kir Yianni, "Akakies", Greece 2018 | 15
- Cava** Brut, Jaume Serra, Spain | 14

Whites

- Albariño** Paco & Lola, Rias Baixas, Spain | 16
- Chardonnay** Catena Alta Mendoza, Argentina | 21
- Moschofilero** Skouras, Peloponnisos, Greece | 15
- Sauvignon Blanc** Momo, Marlborough NZ | 20
- Vermentino** Cantina Mesa, Sardinia, Italy | 16
- Rose** Lapostolle, Apalta Valley, Chile | 15

Reds

- Malbec** Terrazas de los Andes, Argentina | 15
- Bordeaux** Château St. André Corbin, France | 19
- Cabernet Sauvignon** Siesta, Argentina | 20
- Pinot Noir** Stoller, Willamette Valley, Oregon | 15
- Tempranillo** Cune, Rioja, Spain | 17

Beer

IPA

- "The Forager"
- Tripping Animals**xAlpareno
- Doral, FL 7% | 14

Lager

- "3 Mavins", Ft. Lauderdale FL 7% | 8

Brown

- "Maduro", Cigar City Brewing, Tampa FL 5.5% | 8

Specialty Cocktails

Jerk Margarita

- Campo Bravo Tequila, Gem & Bolt Mezcal
- Strawberry, Jerk Spiced Agave
- Watermelon, Lime | 18

Agave Maria

- Don Julio Reposado Tequila, Green Chartreuse
- Lemongrass, Ginger, Lime | 18

Lychee Blossom

- Ketel One Vodka, Lychee, St. Germaine
- Wildflower Honey, Lemon | 18

Mango Mule

- Wheatly Vodka, Mango Jam, Lime
- Ginger Beer | 17

Maracuya Spritz

- Aperol, Chinola Passion Fruit Liqueur
- Sho Chiro Bai Nigori Sake, Prosecco | 16

Guava Mojito

- Matusalem Rum, Redland Guava, Lime | 17

Drop the Beet

- Atian Gin, Beet, Lemon, Ginger | 18

Polynesian Old Fashioned

- Brugal 1888 Rum, Pineapple Coconut, Tiki Bitters
- | 17

Local Cold Pressed Juices

Le Orange | 10

Le Watermelon | 12

Le Beet Apple, Beet, Lime | 12

Le Carrot Orange, Carrot, Ginger | 12

Le Green Cucumber, Kale, Lime, Ginger | 12