

Mamey

Snacks & Small Bites

Shrimp Spring Roll

Sweet Chili Glaze, Mushroom, Thai Basil | 16 **DF**

Bahamian Conch Fritters

Cilantro Aioli, Habenero | 16

Ghee Roasted Plantains

Tamarind Chutney, Chaat Yogurt, Zima Tomatoes
Cilantro, Crispy Chickpeas | 13 **v, GF**

Glazed Lamb Ribs

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

White Truffle & Brie Grilled Cheese

Florida Mango Jam, Sullivan Street Bread | 18 **v**

Island Spiced Fries

Homestead Mango Ketchup | 8 **DF, v, GF**

Tomatillo Salsa & Island Chips | 10

Fresh & Light

Daily Local Catch Ceviche*

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

Yellowfin Tuna Tostones*

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

Hawaiian Hearts of Palm Salad

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

Vietnamese Caesar Salad

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

Summer Watermelon Salad

Citrus Kimchi Vinaigrette, Goat Cheese Feta, Mint
| 18 **GF**

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 | 39 **GF**

Mojo Roasted Chicken

Adzuki Bean Congri, Avocado
Pickled Onions | 33 **GF**

Mishima Ranch Churrasco

Yucca, Rainbow Chard
Red Pepper Chimichurri | 39 **GF**

Farm Vegetable Pad Thai

Tamarind, Peanuts, Thai Basil
Sprouts | 27 **v, DF**

Aged Cheddar Burger

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

DF - dairy free

GF - gluten free

V - vegetarian

Ve - vegan

mameymiami.com | 305.266.2639

Mamey Wines

Bubbles

- Champagne** Inspiration '1818' France NV | 25
- Prosecco** Peninsola 'Zero', Italy NV | 16
- Cava** Brut, Jaume Serra, Spain | 14

Whites

- Albariño** 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** Alma Negra, Mendoza, Argentina | 15
- Bordeaux** Château St. André Corbin, France | 19
- Cabernet Sauvignon** Siesta, Argentina | 20
- Pinot Noir** Pike Road, Willamette Valley, Oregon | 15
- Tempranillo** Cune, Rioja, Spain | 17

Beer

IPA

- "The Forager"
Tripping Animals X Alpareno
Doral, FL 7% | 14

Blonde Ale

- La Rubia, Wynwood Brewing, Miami, FL 5% | 8

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

Papaya Paper Plane

- Four Roses Bourbon, Amaro Nonino
Aperol, Lemon | 16

Lychee Blossom

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

Mango Mule

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

Maracuya Spritz

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

Guava Mojito

- Bacardi 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