Mamey

BRUNCH

EVERY SUNDAY | 11:30 AM - 3 PM

SWEET TOOTH

ACAI BOWL 18
Seasonal fruits, house granola, peanut butter, sunflower seeds

FRENCH TOAST 23
Yuzu berries, honey butter, maple syrup

GUAVA CHEESECAKE 16
Guava, graham crackers, vanilla ice cream

CHEF'S PICK

BREAKFAST CROISSANT 23
Scrambled eggs, niman ranch ham, gruyere cheese

SHORT RIB EGGS BENEDICT 28
Croissant bun, yuzu kosho aioli, arugula, poached eggs, hollandaise

HUEVOS RANCHEROS 25
Tomatillo chipotle, corn tortillas, refried beans, Mexican style pork, avocado, fried egg, fresh cheese, cilantro

SPICY CRISPY CHICKEN SANDWICH 26
Gochujang glaze, house pickles, aioli

PORK BELLY TACOS 20
toasted tortillas, miso BBQ, pineapple salsa, cilantro aioli

CLASSICS

STEAK & EGGS 29
Grilled hanger steak, 2 happy eggs sunny side up, chimichurri, fries

PAN SEARED SALMON 30
mixed vegetables, poke sauce, frisee lettuce

MEXICAN BOWL 26
black beans, tortilla, cilantro rice, vacca frita, guacamole, sour cream, cilantro aioli

SALMON AVOCADO TOAST 25
smoked salmon, pickled red onions, crispy capers, boursin cheese

CEASAR SALAD 20
Crispy shallots, shaved Brussel sprouts, croutons

ADD CHICKEN | 12

CHEESEBURGER 23
Angus beef patty, bricohe bread, caramelized onion, cheddar cheese French fries

SIDES

EGGS (TWO)	6
BACON	6
SAUSAGE	7
ROASTED POTATOES	5
FRESH FRUIT	5
CROISSANT	6
TOAST	5

CHEF DE CUISINE
CHRISTIAN PASCO

@MAMEYMIAMI
MAMEYMIAMI.COM

Consuming raw or undercooked meat, poultry, seafood, shellfish, and eggs may increase your risk of food borne illnesses.
Please inform us of any dietary restrictions, so we may do our best to acomodate your needs

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COCKTAILS | 18

SARDINIA
ATIAN gin, ramazzotti aperitivo, grapefruit, Vermentino Mesa white wine, tonic, orange, lemon

KALAMANSI [KA·LUH·MAN·SEE]
Prosecco, kalamansi puree

LILIKOI [LILLY-KOI]
Prosecco, passion fruit

TEMPTRESS
Tempt gin, tonic, lime, grapefruit

SHANGHAI
ATIAN gin, kimchee tomato juice, black pepper, cilantro

BUBBLES & ROSE

TORRESELLA
Prosecco | 18

LALLIER R.019
Champagne | 25

PIPER HEIDSIECK CUVEE
Champagne | 32

ROSE BLOOD
Cote de Provence, France | 18

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5.6.25