

# MONDRIAN

## CAFFÈ LUNCH

### Salads

Add Chicken 6 | Salmon 8 | Mahi Mahi 8 | Grilled Shrimp 10

<b>KALE CAESAR</b> Parmesan, House-Made Croutons, Caesar Dressing	15	<b>QUINOA</b> Red Quinoa, Sliced Kale, Radish, Ricotta Salata, Lemon Vinaigrette	16
<b>FROZEN FRUIT PLATTER</b> Seasonal Selection of Fruit	17		

### To Share

<b>SMASHED AVOCADO</b> Queso Fresco, Diced Tomato, Plantain Chips	14	<b>TRIO OF WAGYU SLIDERS</b> Manchego Cheese, Caramelized Onion, Crispy Prosciutto, Spicy Dijon	17
<b>CHICKEN LOLLIPOPS</b> Buffalo-Style Sauce, Bleu Cheese, Shaved Pickled Celery	18	<b>POACHED JUMBO SHRIMP COCKTAIL</b> Cocktail Sauce, Lemon Wedge	22
<b>COCONUT POPCORN SHRIMP</b> Tempura Shrimp, Coconut Glaze, Hazelnuts	17		

### Pizzas

<b>MARGHERITA</b> Buffalo Mozzarella, Tomato, Basil, Olive Oil	15	<b>CAPRESE</b> Fresh Mozzarella, Baby Heirloom Tomato, Basil, Aged Balsamic	16
<b>PEPPERONI</b> Pepperoni, Mozzarella, Tomato Jam	16	<b>BBQ CHICKEN</b> Homemade BBQ Sauce, Vermont White Cheddar	16

### Sandwiches

Served with choice of Julienne Fries or House Salad

<b>WAGYU HOT DOG</b> Camembert Spread, Dijonaise, Arugula, Red Onion Salad	15	<b>MONDRIAN TURKEY CLUB</b> Smoked Applewood Bacon, Arugula, Tomato, Rosemary Aioli, Sourdough	16
<b>CHICKEN AVOCADO WRAP</b> Baby Arugula, Smashed Avocado, Tomato, Harissa Aioli	16	<b>ALL AMERICAN WAGYU CHEESE BURGER*</b> White Cheddar, Tomato, Arugula, Special Sauce, Brioche Bun	19
<b>MAHI MAHI SANDWICH</b> Blacken or Grilled, Arugula, Tomatoes, Red Onion, Chipotle Aioli, Brioche Bun	18	<b>MINI LOBSTER ROLLS</b> Lobster, Soft Roll, Tarragon Aioli	21

### Sushi Bar

#### CRUDOS & TIRADITOS

<b>HAMACHI</b> Brunt Grapefruit, Pickled Jalapeno, Daikon Shoots, Pink Peppercorns	20
<b>TUNA</b> Grilled Watermelon, Sriracha, Pickled Shallots, Watermelon Dressing, Beet Sprouts, Pomegranate Seeds	18
<b>COBIA</b> Young Celery, Leche De Tigre, Lime, Peruvian Corn, Radish	19

#### TEMAKE

CALIFORNIA 19 | JB ROLL 18 | SPICY TUNA 21 | SHRIMP TEMPURA 20

#### MAKI ROLLS

<b>SPIDER</b> Soft Shell Crab, Avocado, Sriracha, Green Onions	18
<b>CALIFORNIA</b> Avocado, King Crab, Cucumber	18
<b>SPICY TUNA</b> Big Eye Tuna, Cucumber, Sriracha	20
<b>SHRIMP TEMPURA &amp; EEL</b> Cream Cheese, Scallions, Avocado, Eel Sauce	19
<b>COBIA</b> Avocado, Scallions, Arugula	20

#### SUSHI BOAT

5 PERSON OR 10 PERSON BOATS MP

#### SNACKS

<b>EDAMAME</b> Maldon Salt	9
<b>BLISTERED SHISHITO PEPPERS</b> Lemon Aioli	10

#### TAPAS

<b>SALMON TOWER</b> Crispy Smashed Plantains, Avocado, Soy Citrus	17
<b>ICED TUNA TARTAR</b> Kettle Chips, Ponzu	19
<b>CHICKEN MISO SALAD</b> Spinach, Mung Bean, Snap Peas, Tomato Oil	12
<b>COLD SESAME NOODLES</b> Cucumber, Toasted White Goma	12
<b>MINI SHRIMP CURRY</b> Fermented Chili, Young Coconut Juice, Madras Style Curry	14
<b>TEMPURA FRIED SOFT SHELL CRAB</b> Black Bean Vinaigrette, Charred Broccolini	14

#### RICELESS ROLLS

<b>HAMACHI &amp; CRAB</b> Ikura, Avocado, Cucumber, Red Tobiko	21
<b>CRAB &amp; SPICY TUNA</b> Masago, Avocado, Cucumber	21
<b>SALMON &amp; SHRIMP</b> Ikura, Avocado, Red Tobiko	18

#### SASHIMI

(4 PCS PER ORDER)

TUNA 16 | SALMON 14 | HAMACHI 18 | SHRIMP 14 | COBIA 15

ALL FISH SASHIMI 3PCS OF EACH 65

There is risk associated with consuming raw or undercooked meats, poultry, oysters, seafood, or eggs. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

APPLICABLE TAXES AND 20% SERVICE CHARGE WILL BE ADDED TO ALL CHECKS.

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## Drinks

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### Shaken and Swizzled

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<b>LAST NIGHT'S REMEDY</b>	16
Grey Goose, Bianco Vermouth, Lemon, Honey-Ginger, Hibiscus Iced Tea	
<b>MIAMI MULE</b>	16
Absolut, Ginger Beer, Red Bull Tropical (Yellow)	
<b>IT'S A LOVE/HATE THING</b>	16
Avion Tequila, Passion Fruit-Honey, Apricot Liqueur, Lime Juice	
<b>SERENITY SWIZZLE</b>	16
Chamomile-Infused Hennessy VS, Lemon, Tarragon, Green Apple, Maple Syrup	
<b>BY THE BAY</b>	16
Belvedere Vodka, Giffard's Lichi-Li, Lemon, Mint, Raspberry	
<b>BIENVENIDO MIAMI</b>	16
Bacardi, Lime, Mint, Homemade Seasonal Mojito Syrup	
<b>SPICY MARGARITA</b>	16
JAJA Tequila, Lime, Agave, Hell Fire Bitters, Rosemary Sprig	
<b>ZUNTE PALOMA</b>	16
Zunte Mezcal, Grapefruit Juice, Soda	

### Beers

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<b>DOMESTIC BEERS</b>	7
Bud Light, Blue Moon	
<b>IMPORT BEERS</b>	8
Corona, Stella, Heineken, Peroni, Kronenbourg 1664 Blanc	

### Wines

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<b>SPARKLING</b>	
<b>MASCHIO</b> Prosecco	13   53
<b>TAITTINGER</b> Brut	20   150
<b>VEUVE CLICQUOT</b> Yellow Label	22   225
<b>WHITE</b>	
<b>CAPE MENTELLE</b> Sauvignon Blanc	12   48
<b>JUSTIN</b> Sauvignon Blanc	15   60
<b>SANTA MARGHERITA</b> Pinot Grigio	15   60
<b>BECKON</b> Chardonnay	13   52
<b>LAGUNA VINEYARD</b> Chardonnay	15   52
<b>ROSÉ</b>	
<b>MINUTY</b>	12   48
<b>CAPE MENTELLE</b>	12   48
<b>JUSTIN</b>	13   52
<b>WHISPERING ANGEL</b>	14   56
<b>RED</b>	
<b>GRAFFIGNA</b> Malbec	12   48
<b>CHLOE</b> Pinot Noir	13   52
<b>LYRIC BY ETUDE</b> Pinot Noir	15   60
<b>SEBASTIAN</b> Cabernet	14   55
<b>KENWOOD</b> Merlot	13   52

### Non Alcoholic

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<b>FIJI   PERRIER</b>	6
<b>FIJI 1 LITER</b>	9
<b>RED BULL</b>	8
Red Bull, Sugarfree	
<b>FRUIT SMOOTHIES</b>	9