

SALADS

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

KALE CAESAR Parmesan, House-Made Croutons, Caesar Dressing	15	QUINOA Red Quinoa, Sliced Kale, Radish, Ricotta Salata, Lemon Vinaigrette	16
FROZEN FRUIT PLATTER Seasonal Selection of Fruit	17	COLD SEAFOOD SALAD Marinated Shrimp, Scallops, Calamari Salad served with Malanga Chips	18

TO SHARE

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

PIZZAS

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

RAW BAR*

NIGIRI BOMBS 2pcs Salmon Lemon Yellowtail Jalapeño Dragon Tuna Spicy Tuna	7	SALMON TOWER TARTARE Crispy Smashed Plantains, Avocado, Sushi Rice, Soy-Citrus Sauce	16
TUNA TARTARE Crispy Smashed Plantains, Avocado, Soy-Citrus Sauce	19	YELLOWTAIL TIRADITO Onion Ponzu Sauce	18
		CEVICHE OF THE DAY Plantain Chips	16

SASHIMI (2PCS)

TUNA	7	HAMACHI	8
SALMON	6	SHRIMP (EBI)	7

RICELESS ROLLS

SALMON & SHRIMP Ikura, Avocado, Red Tobiko	18	MONDRIAN Tuna, Hamachi, Salmon, Kimchee, Avocado, Rice Cracker	21
HAMACHI & TUNA Cucumber, Arugula	21	CRAB & SPICY TUNA Masago, Amagobo, Cucumber	21

MAKI ROLLS

SPIDER Soft Shell Crab, Avocado, Sriracha, Green Onions	18	SPICY TUNA Big Eye Tuna, Cucumber, Sriracha	15
CALIFORNIA King Crab, Avocado, Cucumber	18	SHRIMP TEMPURA & EEL ROLL Cream Cheese, Scallions, Avocado, Eel Sauce	18
		HAMACHI Arugula, Mango, Rice Cracker	18

SUSHI PLATTERS 2 ppl **60** 3 ppl **85** 4 ppl **110**

Served Omakase including a selection of Maki Rolls,
Nigiri Bombs, Poke Bowl

MONDRIAN
SOUTH BEACH

SANDWICHES

Served with choice of Julianne Fries or House Salad

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

COCKTAILS

LAST NIGHT'S REMEDY Chai-Infused Ketel One, Bianco Vermouth, Lemon, Honey-Ginger, Hibiscus Iced Tea	16
A GRECIAN SUMMER FOS Mastiha Greek Liqueur, Citrus, Homemade Cucumber-Mint Reduction, Tonic, Prosecco	16
IT'S A LOVE/HATE THING Casamigos Tequila, Passion Fruit-Honey, Apricot Liqueur, Lime Juice	16
SERENITY SWIZZLE Chamomile-Infused Hennessy VS, Lemon, Tarragon, Green Apple, Maple Syrup	16
GARDEN BAY Butterfly Pea Flower-Infused Nolet's Gin, St-Germain, Mint, Citrus-Basil Reduction	16
DOMINICAN MULE Candela Premium Mamajuana, Ginger Beer, Lime Juice	16
STAYCATION Avua Cachaça, Rittenhouse Rye, Valdespino Fino Sherry, Disaronno Amaretto, Zucca Amaro, Citrus, Pineapple, Homemade Coconut Cream <i>Served in a Thai Coconut</i>	20

BEERS

DOMESTIC BEERS	7
IMPORT BEERS	8
BUCKET OF BEERS (5)	30

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.

REFRESHMENTS & COCKTAILS

H2O & ENERGIZERS

FIJI PERRIER	6
FIJI 1 LITER	10
RED BULL Select Flavors	7
FRUIT SMOOTHIES	9

FROZEN COCKTAILS

ROSA ROSÉ	16 70
El Jimador Tequila, Strawberries, Watermelon, Rosé, Citrus, Maraschino Liqueur	
CLEAR BLUE SKIES	16 70
Absolut Elyx, Basil Lemonade, Red Bull Blue	
BANANA BATIDA	16 70
Avua Cachaça, Malibu Rum, Ripe Plantain, Pineapple	

TO SHARE

MOJITO MARGARITA <i>(Flor de Caña Avión)</i>	70
Choice of: Classic, Passionfruit, Mango, Strawberry, Watermelon	
KING OF THE CASTLE	40
<i>Serves 2 Served In Pineapple</i>	
Mt. Gay Black Barrel, Remy VSOP, Vanilla Bean-Infused Cointreau, Pineapple, Citrus, Ginger Beer	

LIQUOR BOTTLE SELECTION

VODKA

ABSOLUT	300
ABSOLUT ELYX	400
KETEL ONE	350
BELVEDERE	350
GREY GOOSE	350
MAGNUMS	
KETEL ONE MAGNUM	650
GREY GOOSE MAGNUM	650
BELVEDERE MAGNUM	650

RUM

CAPTAIN MORGAN	250
FLOR DE CAÑA	250
RON ZACAPA 23	350

GIN

BOMBAY SAPPHIRE	350
HENDRICK'S	400
TEQUILA	
AVIÓN SILVER	350
AVIÓN REPOSADO	375
AVIÓN AÑEJO	400
AVIÓN 44	650
DON JULIO BLANCO	350
DON JULIO REPOSADO	375
DON JULIO AÑEJO	400
DON JULIO 1942	700
CASAMIGOS BLANCO	300
CASAMIGOS REPOSADO	350
CASAMIGOS ANEJO	400

SCOTCH

JOHNNIE WALKER BLACK LABEL	400
JOHNNIE WALKER BLUE LABEL	850
CHIVAS 12	300
CHIVAS 15	350
CHIVAS 18	450
GLENLIVET 12	300
GLENLIVET 15	350
GLENLIVET 18	450
JAMESON	300
JAMESON CASKMATES	400
JAMESON BLACK BARREL	450
COGNAC	
HENNESSEY VS	400
HENNESSEY XO	600

CHAMPAGNE & SPARKLING

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MASCHIO Prosecco	13 53
TAITTINGER Brut	20 150
TAITTINGER Nocturne	165
TAITTINGER PRESTIGE Rosé	165
TAITTINGER NOCTURNE Rosé	195

VEUVE CLICQUOT Yellow Label	22 225
DOM PÉRIGNON Brut	700
VEUVE CLICQUOT Rosé	375
DOM PÉRIGNON Rosé	1200

MAGNUMS & JEROBOAMS

TAITTINGER Brut	375 500
TAITTINGER PRESTIGE Rosé	400 1800
VEUVE CLICQUOT Yellow Label	450 N/A
VEUVE CLICQUOT Rosé	600 N/A

WINE SELECTION

WHITES

YEALANDS Sauvignon Blanc	12 48
JUSTIN Sauvignon Blanc	15 60
SANTA MARGHERITA Pinot Grigio	15 60
BECKON Chardonnay	13 52
LA CREMA Chardonnay	15 52

ROSÉ

CHÂTEAU MINUTY	12 48
WHISPERING ANGEL	14 56
DOMAINE BERTAUD BELIEU	15 60
DOMAINE BERTAUD BELIEU 3.0L	260
ROSE ALL DAY CANS	12 (5) 50

REDS

GRAFFIGNA Malbec	12 48
CHLOE Pinot Noir	13 52
LA CREMA Pinot Noir	15 60
KENWOOD Merlot	13 52
SEBASTIAN Cabernet	14 55

PORTABLE CHARGING KIT \$20

Applicable taxes and 18% service charge will be added to all checks.