

# MIE NU BRUNCH

SMALL

- 22 **ROYAL MIYAGI OYSTERS** DILL-PEA FLOWER MIGNONETTE, TURMERIC OIL
- 21 **PAN CON TOMATE** JAMON IBERICO 100% DE BELLOTA, BASIL SEEDS
- 17 **TEMPURA BOQUERONES** LEMON, MALT VINEGAR POWDER
- 9 **SOURDOUGH WHIPPED KOJI BUTTER**, YUZU FIG MARMALADE
- 22 **FLORIDA PINK SHRIMP** SZECHUAN SCHUG, PICKLED CUCUMBERS
- 18 **HUEVOS ESTRELLADOS** 63º EGG, CHORIZO IBERICO, CALABRIAN CHILI, POMMES
- 15 **GAZPACHO** SMOKED ALMOND OIL, ALMOND-CUCUMBER ESPUMA, RICE CRUMBLE
- 17 **CHEF'S SALAD** CUCUMBER, RED ONION, NAPA CABBAGE, DILL, WHITE SOY-VINAIGRETTE
- 22 **LOCAL WAHOO** APPLE-SHALLOT WAFU, TOASTED COCONUT, MARINATED CHERRY TOMATOES
- 26 **BLUEFIN TUNA** AVOCADO-YUZU MOUSSE, KALAMANSI TOSAZU, PICKLED FLORIDA STRAWBERRIES, CRUNCHY QUINOA
- 11 **PANNA COTTA** COMPRESSED SEASONAL FRUIT, CELERY SEED STREUSEL, WILD BERRY COULIS

LARGE

- 33 **MEZE BOARD** BLACK GARLIC HUMMUS, BABA GANOUSH, CHORIZO IBERICO, JAMON IBERICO DE BELLOTA, MANCHEGO, MARINATED OLIVES, PICOS
- 18 **CHALLAH FRENCH TOAST** DILL MAPLE SYRUP, CINNAMON & CLOVE POWDERED SUGAR, WHIPPED KOJI BUTTER, SEASONAL FRUIT
- 24 **SHAKSHUKA** DUCK EGG, HERB SALAD, CRISPY RICE
- 26 **GRILLED CHICKEN ANDALUZ** CANNELLINI FABADA, HERB SALAD
- 21 **TURMERIC CURRY PILAF** WILD MUSHROOMS, CURRY TURMERIC BUTTER, HERB SALAD

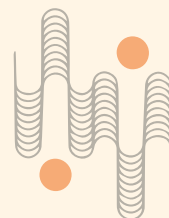
MEZE

- 12 **ZA'ATAR-MINT LABNEH** SMASHED CUCUMBERS, MINT OIL
- 12 **BABA GANOUSH** SZECHUAN PASTE & OIL, CHIVES
- 12 **BLACK GARLIC HUMMUS** PUMPKIN SEED FURIKAKE, CHILI SESAME OIL
- 12 **HARISSA MUHAMMARA** MARCONA ALMOND DUKKAH
- 36 **MEZE SAMPLER OF ALL DIPS**

ALL SERVED WITH GRILLED PITA & CRUDITES

Our dishes are cooked as ordered & delivered upon completion. Sharing is encouraged and recommended!  
To provide the best experience to all of our guests, we may limit dining to two hours to accommodate our reservations.  
18% gratuity is included on all checks. 20% gratuity will be included on parties of 6 or larger.

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food borne illness.



# MIE NU DRINKS

## COCKTAILS

- 18 **PUSHIN' PALOMA**  
818 TEQUILA BLANCO, PAMPLEMOUSSE, CARPANO BOTANIC BITTER, LIME, GRAPEFRUIT SODA, SALT
- 14 **MICHELADA #1**  
SAPPORO PREMIUM LAGER, CULTURE TO CULTURE SANGRITA, LIME, SHISHITO SALT
- 18 **ISAN DAIQUIRI**  
BRUGAL 1888 RUM, COCONUT, LEMONGRASS, GINGER, MAKRUT LIME LEAF, LIME, CILANTRO, UMAMI
- 17 **UME TONIKKU**  
TANQUERAY RANGPUR GIN, UME PLUM LIQUEUR, UMESHU, SHISO, TONIC
- 18 **KOSHŌ**  
DON JULIO BLANCO TEQUILA, COINTREAU, SHISHITO, HONEYDEW, LIME
- 17 **KAORI**  
KETEL ONE VODKA, LYCHEE, ROSE, YUZU, SAKE, SODA
- 18 **ESPRESSO MARTINI**  
TITO'S VODKA, MR. BLACK COFFEE LIQUEUR, BISCOTTI, ESPRESSO

## BUBBLES

- 22 **ZONIN PROSECCO**  
60Z BOOSTERS:
- 6 **MIMOSA - ORANGE JUICE**
- 7 **BELLINI - PEACH PUREE**
- 18 **CHISMOSA - CHINOLA PASSION FRUIT LIQUEUR**

## BEER

- 8 **SAPPORO PREMIUM - JAPANESE LAGER**
- 8 **ESTRELLA DAMM - MEDITERRANEAN LAGER**  
10 EACH | 35 FOR 4
- AMASS FAERIE FIZZ | BOTANIC HARD SELTZER**  
JASMINE, CARDAMOM, RASPBERRY
- AMASS SUN SIGN | BOTANIC HARD SELTZER**  
MANDARIN, VANILLA, OAK

