

@lifehousehotels



@mamajoonmiami

Chef Harry Capacetti



JOON [جون]

The word joon means “soul, spirit, life.” Used in modern day to mean “dear,” as a gesture of close kinship & hospitality.

PRESSED JUICE

☒ BY EXPRESSED JUICE, LOCAL MIAMI JUICERY

kale, spinach, chard celery,
bok choy, parsley, apple, lime

apple, carrot, ginger, lemon

ginger immunity shot

TEAS

green genmaicha, breakfast blend, peppermint

MERCHANTS MINT TEA

green and peppermint teas steeped with fresh
mint leaves, orange peel, pine nufs, golden
raisins and sweetened with date syrup

HOUSE COFFEES

☒ A ROTATING SELECTION OF SEASONAL AND YEAR ROUND COFFEES

Pour Over	\$ 7	Drip Coffee	\$ 5
French Press	\$ 10	Cold Brew	\$ 6
Espresso	\$ 3/4	Latte / Capuccino	\$ 7

SPECIALTY COFFEES

Aegean Switchback \$ 7
espresso, milk, sour cherry reduction, pink peppercorn

Hamra Street Social \$ 7
espresso, cardamom syrup, lemon peel

Tunsi Ritual \$ 7
espresso, rose, dried orange, date syrup

Andalusia Fashioned \$ 8
espresso, black lemon bitters, orange blossom water

Barrio Monte or Lebanese Blond-e \$ 8
espresso, coconut milk, shaken with cardamom syrup



\$ 12

\$ 12

\$ 8

\$ 5

\$ 6



HOUSE BREAKFAST

V **Seasonal Fruit Plate** \$ 12

Banana Brulee \$ 13

house made yogurt, honey, passion fruit, granola

V **Wild Berry Smoothie Bowl** \$ 13

berries, banana, coconut, peanut tahini, crispy oats

V **Coconut Chia Pudding** \$ 14

dates, pistachios, raisins, blackberry,
rose, saffron honey

Labneh \$ 12

manoushe, cucumber, heirloom tomato

V **Oatmeal** \$ 12

dried fruit, nuts, spiced sugar

Brioche Crispy French Toast \$ 14

seasonal fruit, honey, labneh

Egg White Omelet \$ 15

feta, spinach, harissa

🌶️ **Avocado Toast** \$ 15

poached eggs, arugula, serrano chili

🌶️ **Eggplant Toast** \$ 12

fresno pepper marmalade, basil, sourdough bread

Red Pepper Shakshuka \$ 15

fresno chilli baked egg, feta, herbs

Two Eggs, Any Style \$ 15

heirloom tomato salad, za'tar potatoes, herbs

Add To Any Dish [\$8]

soft boiled egg
poached egg
chicken sausage
lamb merguez
apple wood smoked bacon

V VEGETARIAN 🌶️ SPICY



SPRITZ

Kontos Spritz

bergamont rosolio, mandarin liqueur, prosecco

Gazoz Spritz

seasonal shrub, lemon, mastica, prosecco

Nonino Spritz

nonino, falernum, grapefruit, lemon, prosecco

Aegean Grapefruit Spritz

cucumber, blanc vermouth, aegean tonic, prosecco

BEER

la rubia blonde ale

florida cracker white ale

jai alai IPA

house lager



WINE

❖ WHITE

Adrian, Pinot Grigio, Alto Adige, Italy 2018

Atma Assyrtiko, Greece 2017

Macon Uchizy, Burgundy, France 2016

❖ RED

Conde de Hervias, Mencos, Tempranillo, Spain 2015

Trig Point, Cabernet Sauvignon, California 2016

Etude Pinot Noir, Carneros, California 2016

❖ ROSE

Chateau Minuty, Cotes de Provence, France 2018

Ioppa Nebbiolo, Rose Rusin 2018

CHAMPAGNE & SPARKLING WINE

La Gioisa Prosecco, Italy NV

Moet & Chandon, Brut Imperial, France NV

\$ 14

\$ 14

\$ 14

\$ 14

\$ 7

\$ 7

\$ 7

\$ 7

GL / BTL

\$12 / \$48

\$13 / \$55

\$16 / \$65

\$12 / \$48

\$15 / \$60

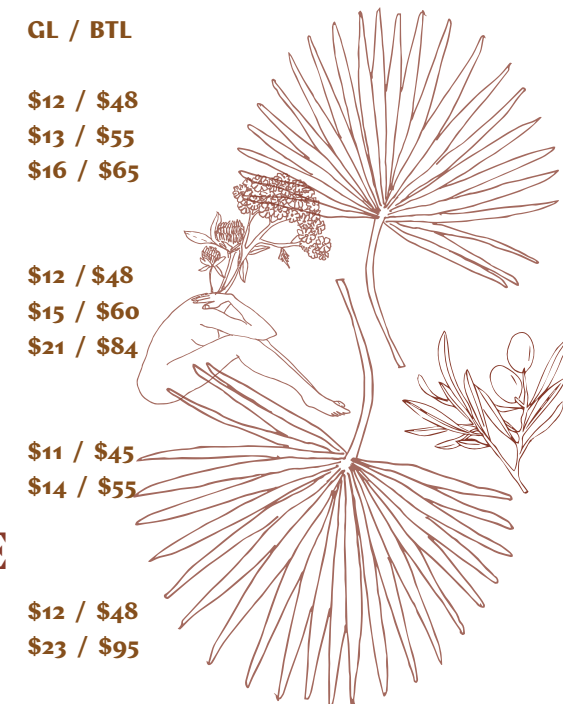
\$21 / \$84

\$11 / \$45

\$14 / \$55

\$12 / \$48

\$23 / \$95



LUNCH

FAMILY PLATES

✓ **Sunflower Seed Dip** \$12
harissa, turkish apricot, tarragon, dates, warm bazlama

✓ **Beet & Green Chickpea Hummus** \$12
fresh beet, green chickpea, mint, crudité

✶ **Kale Salad** \$14
roasted tomato, serrano chili, lemon labneh, mustard vinaigrette

Beet Salad \$16
cucumber, heirloom tomato, feta, olives, red wine vinaigrette

✓ **Butternut Squash** \$14
thyme, rosemary, garlic tahini, pickled chili

Red Pepper Shakshuka \$15
fresno chili baked egg, feta, herbs

Hallooumi, Green Chickpea Flatbread \$14
with seasonal herb salad

Lamb Gyro \$16
arugula, cucumber, yogurt, harissa

Za'atar Spiced Chicken \$ 24
chili roasted carrots, house made spiced yogurt

Lebanese Lamb Kofta \$ 22
aleppo pepper, cucumber yogurt relish, crispy potato

✓ VEGETARIAN ✶ SPICY



DINNER

MAMA'S MEZZE

❖ SERVED WITH ZA'ATAR MANOUSHE

CHOICE OF 6 — \$14
WHOLE SPREAD — \$24

Falafel	Roasted Eggplant
Marinated Feta	Babaganoush
Fried Chickpeas	Grilled Halloumi
Beet Hummus	Labneh
Aegean Olives	Tzatziki

🌿 **Sunflower Seed Dip** \$12
spicy harissa, turkish apricot, tarragon,
dates, warm bazlama

🌿 **Beet & Green Chickpea Hummus** \$12
fresh beet, green chickpea, mint, crudité

🌿 **Kale Salad** \$14
roasted tomato, serrano chili, lemon labneh,
mustard vinaigrette

Beet Salad \$16
cucumber, heirloom tomato, feta, olives,
red wine vinaigrette

🌿 **Butternut Squash** \$14
thyme, rosemary, garlic tahini, pickled chili

Halloumi, Green Chickpea Flatbread \$14
with seasonal herb salad

🌿 **Spicy Eggplant Toast** \$10
fresno chili pepper marmalade, basil,
served on sourdough

🌿 **Lebanese Lamb Kofta** \$19
aleppo pepper, cucumber yogurt relish,
crispy potato



FAMILY PLATES

❖ TO BE SHARED

🌿 **Roasted Cauliflower** \$16
shawarma spice, delicata squash, za'atar herbs,
lemon, capers, raisins, sunflower seeds

Za'atar and Seed Crusted Eggplant \$18
fresh mozzarella, sundried tomato, golden
raisin, saffron honey dressing, mint

Charred Octopus \$19
fennel, arugula, caper emulsion, lemon

🌿 **Florida Clams** \$24
leeks, lemon, chili, charred sourdough

Whole Crispy Yellowtail Snapper \$28
harissa, fennel, dill, capers, roasted tomato

🌿 **Za'atar Spiced Chicken** \$24
chili roasted carrots, house made
spiced yogurt

Grilled Lamb Chops \$32
cucumber, olives, goat cheese, mint

24 Oz. Ribeye \$80
served with a house made spicy harissa

🌿 VEGETARIAN 🌿 SPICY