



BRUNCH MENU

CAFÉ
MÔMÉ



COFFEE BAR

Espresso	3	Latte 8oz	4.5
Cortado	3.5	Iced Latte	5
Americano	4	Matcha Latte or Iced	6

Choose your Milk

Whole Milk | Almond Milk | Oat Milk
Lactose Free **+1**

ALOU THÉ

Matcha Mie | Island Green Tea | Golden Milk | Earl Grey **5**
Iced Matcha Mie Lemonade Agave **8**

JUICE BAR

Fresh Juices **7**
Parcha | Acerola | Guanábana
Toronja Rosada

MOCKTAILS 9

Watermelon Basil Cooler

Fresh Basil Leaves, Lime Zest,
Fresh Lime Juice, Chili Pepper,
Fresh Watermelon Juice

Hibiscus Rose

Hibiscus Tea, Orange Juice,
Rose Water, Sparkling Water



MORNING BOWLS

Golden Bowl 10

Artisan Greek Yogurt, Honey,
House Granola, Fresh Fruits,
Coconut Flakes, Chia Seeds

Add: Almond Butter 2

Açaí Isla Bowl 12

Granola, Chia Seeds, Almond Butter,
Fresh Fruits, Coconut Flakes,
Organic Coconut Oil

BRUNCH CLASSICS

Veggie Omelet 16

Sautéed Spinach, Cherry Tomatoes,
Red & Green Bell Pepper,
Artisanal Sourdough Toasts

Marry Me Egg Sandwich 18

Scramble Eggs, Mômé Sauce, Crispy Bacon,
Fresh Basil, Artisanal Sourdough,
Fresh Fruits, Crispy Potatoes

Add: Serrano Ham 3

Steak & Cheese Omelet 20

Grilled Steak with Onions,
Fresh Mozzarella,
Crispy Potatoes, Tomato Confit

Mômé Lox 22

Smoked Salmon, Herb Cream Cheese,
Capers, Shaved Pickle Onions, Arugula,
Artisanal Sourdough Toast

Casa Steak & Eggs 32

8oz Ribeye Steak, 2 Eggs (any style),
Crispy Potatoes, Truffle Butter, Fresh Fruits

Add (2): Grilled Shrimp 8



MÔMÉ TOAST BAR

Artisanal Sourdough

Mediterranean Sunrise Toast 14

Beets Hummus, Arugula, Radish, Feta Cheese
Pickled Shallots & Carrots, EVOO, Fresh Fruits

Caprese Garden Toast 16

Basil Pesto, Mozzarella, Plum Tomatoes,
Balsamic Glaze, Arugula

Avocado Toast 16

Avocado, Cucumber, Radish,
Micro Cilantro, Artisanal Sourdough

Add: Smoked Salmon 4

BRUNCH FAVORITES

Lemon Ricotta Pancake

Thick, Cake-like, filled with Creamy Ricotta, Powdered Sugar,
served with Fresh Fruits, and a Fresh Blueberry-Basil Jam.

Full Order 16 | Half Order 10

Made to Order

SIDES

Avocado 4 | Fruit Bowl 8 | Farm Eggs 6
Crispy Bacon 6 | Crispy Potatoes 9
Sourdough Toast 5 | Mômé's Jam 3



LUNCH MENU

CAFÉ
MÔMÉ



LUNCH MENU

Served Wed to Fri | 11am - 3pm

Caribbean Citrus Salad 17

Fresh Arugula, Cranberry, Almonds, Avocado, Oranges, Salt, EVOO and Citrus Vinaigrette

Coastal Shrimp Ceviche 21

Fresh Shrimp Ceviche prepared with Citrus, Sweet Peppers, White Onion, Passion Fruit Accents, Coconut, and Fresh Herbs, Served on top of Arugula and Mômé Chips

Mediterranean Oven Roasted Chicken Thighs 25

Boneless Chicken Thighs Marinated with Garlic, Cumin, Paprika, and Aromatic Mediterranean Spices. Oven-Roasted until Tender and Juicy with a Beautifully Seasoned Finish

Atlantic Salmon 35

Pan-Seared Atlantic Salmon with a Crisp Golden Crust and Tender, Buttery Center, Finished with Rosemary Butter and Flaky Sea Salt

**Guests may personalize their entrée by selecting
One Accompaniment from our curated selection:**

Greek Lemon Rice

Fragrant Long-Grain Rice Infused with Extra Virgin Oil, Fresh Herbs, and Bright Citrus Notes.

Mediterranean Couscous Salad

Pearl Couscous Tossed with Chickpeas, Cucumber, Cherry Tomatoes, Kalamata Olives, Red Onions, Peppers, Fresh Parsley, Arugula and Aromatic Herbs, Finished with Citrus Vinaigrette and EVOO

Roasted Garlic Brussels Sprouts

Oven-roasted Brussels Sprouts finished with Roasted Garlic, Honey, and a touch of Sea Salt for a rich, Caramelized Finish

SIDES

Tofu 6 | Greek Lemon Rice 8
Roasted Garlic Brussels Sprouts 8
Mediterranean Couscous Salad 10