

MAYAMI

Let's Make Your Special Occasion Unforgettable!

MAYAMI

About Us

Discover the allure of Mayami, tucked in the artistic pulse of Miami's Wynwood district. Our Mexican-Mediterranean fusion cantina and bar immerses you in the intimate elegance framed by captivating Yucatecan haciendas and Oaxacan architecture design.

The perfect backdrop for exclusive private events, where every detail whispers sophistication and style.

For inquiries, contact us at info@mayamiwynwood.com or 786-660-1341.

Secure your experience through our website or follow us on Instagram [@mayamiwynwood](https://www.instagram.com/mayamiwynwood) for reservations and special updates.

MAYAMI

Hours Of Operation

Experience Mayami, Wynwood's premier destination where fine dining meets exclusive nightlife. Savor a Mexican-Mediterranean culinary journey in a Yucatecan haciendas and Oaxacan architecture inspired, Mayan-designed setting. Dinner is served Monday-Sunday from 5:00 PM to 3:00 AM, with brunch Saturday-Sunday from 12:00 PM to 6:00 PM. After 10:30 PM, bottle service is required, with a minimum \$450 bottle experience for every 4-5 guests from Thursday to Saturday, ensuring an unforgettable night of luxury, sophistication, and indulgence.

MAYAMI



Spanning 8,500 square feet, the redesigned Mayami draws inspiration from traditional Yucatecan haciendas and Oaxacan architecture, reinterpreted through a contemporary lens. Rather than leaning into overt theming, the design focuses on craftsmanship and material honesty: hand-troweled plaster walls, sculptural wood elements, burnished bronze accents, artisanal tilework, and softly lime-washed surfaces. Arched forms, monolithic volumes, and layered textures guide guests through the space, creating a sense of procession and discovery.

An open-air courtyard anchors the experience, reinforcing the indoor-outdoor dialogue that defines the venue. Warm, flickering lighting evokes candlelight evenings in historic courtyards, while textured wood slatting and fluted millwork introduce rhythm and depth—casting organic shadows that shift throughout the day and into the night.

MAYAMI

Mayami offers versatile Wynwood spaces to bring any vision to life—whether a relaxed patio gathering, an intimate indoor dinner, or a high-end VIP experience. Combining prime location, impeccable service, and vibrant energy, Mayami is Miami's iconic destination for unforgettable events.



Upper Vip Area 1

A private and premium space, suited for elevated group experiences or exclusive events.

COCKTAIL STYLE: 40 PEOPLE | SEATED DINNER: 50 PEOPLE | SQFT: 416



Inside

An intimate setting for smaller groups or executive dinners

COCKTAIL STYLE: 150 PEOPLE | SEATED DINNER: 38 PEOPLE | SQFT: 1387

MAYAMI

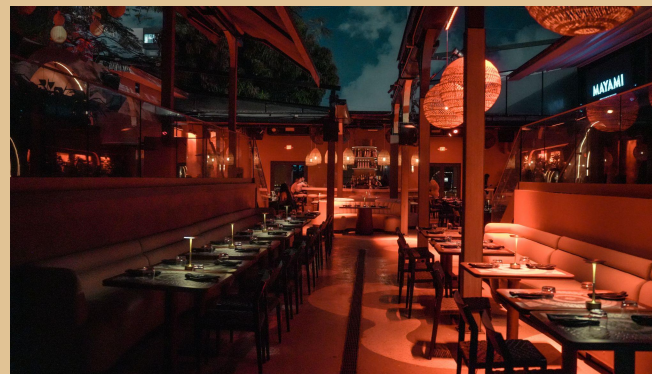
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Patio Tree

A private and premium space, suited for elevated group experiences or exclusive events.

COCKTAIL STYLE: 40 PEOPLE | SEATED DINNER: 35 PEOPLE | SQFT: 560



Terrace

An Open-air space surrounded by greenery, ideal for outdoor receptions or social gatherings. (NOT private)

COCKTAIL STYLE: 70 PEOPLE | SEATED DINNER: 50 PEOPLE | SQFT: 850

MAYAMI

Chef Johnnatan Arenas



Chef Johnnatan Arenas is the visionary force elevating the culinary experience at Mayami Wynwood, Miami's premier destination for sophisticated dining. With over 20 years in world-class kitchens, Chef Arenas expertly fuses Mexican, Mediterranean, and Asian flavors, creating dishes that are as bold and inventive as they are rooted in tradition. Each plate is a carefully crafted journey of taste and texture, reflecting his mastery of both classic techniques and modern innovation.

At Mayami, Chef Arenas transforms every meal into an immersive experience, where guests are invited to savor not just the flavors but the artistry behind every creation. From intimate dinners to exclusive gatherings, his culinary vision defines the restaurant's identity—luxurious, dynamic, and unforgettable. Every visit is an invitation to indulge, to explore, and to experience dining at its most sophisticated and seductive.

MAYAMI



PRICE PER PERSON: \$62.00 (8% TAX AND 20% GRATUITY NOT INCLUDED)
VEGETARIAN OPTIONS UPON REQUEST

Dinner Menu 1

First Course

- **FUNDIDOS DE QUESO**

Melted chihuahua & gruyere cheese served with choice of mushrooms, chorizo or truffle

- **CEVICHE MAYAMI**

Corvina, leche de Tigre, red onions, aji limo, mango- aji Amarillo, cilantro

Second Course

ASSORTED TACO BOWLS COMES WITH A SIDE OF GUACAMOLE AND TORTILLAS.

- **ALAMBRE DE FILET MIGNON**

Mushrooms, red onions, chihuahua cheese, soy glaze, sesame seeds

- **CARNITAS DE PUERCO**

Salsa verde , chicharrón, cilantro

- **ROCK SHRIMP ROLL**

Creamy spicy rock shrimp, tuna

Third Course

- **CHURROS**

Classic churros, cajeta

- **MAYAN MANGO GOLD**

Mango sorbet, strawberry coulis,
raspberry candy

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Dinner Menu 2

First Course

- **VUELVE A LA VIDA**

Poached Shrimp, cilantro, tomato, red onions, avocado, sliced serrano pepper

- **CEVICHE MAYAMI**

Corvina, leche de Tigre, red onions, aji limo, mango- aji Amarillo, cilantro

- **CESAR PELACCIO SALAD**

Brioche, parm, gem lettuce, red endive

Second Course

- **SNAPPER EN MOLE VERDE**

Pan Seared Snapper, edamame, ocean chicharrón

- **FILETE NEGRO**

Filet mignon, black lime, pomme pure

- **POLLO CRIOLLO**

Peruvian marinated Chicken Breast, mole verde, homemade pumpkin gnocchi, queso fresco, squash blossoms, cilantro

Third Course

- **CHURROS**

Classic churros, cajeta

- **ARROZ CON LECHE**

Milk chocolate shells, cinnamon and pop rocks



PRICE PER PERSON: \$84.00 (8% TAX AND 20% GRATUITY NOT INCLUDED)
VEGETARIAN OPTIONS UPON REQUEST

MAYAMI

Dinner Menu 3

First Course

- **CEVICHE VERDE**

Octopus, corvina in a green lime sauce, roasted elote, baby cucumber, charcoal avocado, red onions, sweet pistachio, orange oil and micro cilantro

- **ASSORTED SASHIMI TACOS**

Ahi tuna, Hamachi, Salmon

- **ELOTE**

Cotija, Aioli, Chile piquín, Epazote aioli

- **SALMON GINGER SALAD**

Ginger Dressing, yuzu aioli, ikura, scallions, artisanal greens

Second Course

- **CRISPY PULPO**

Creamy Piri Piri, Red pepper rajas, potatoes

- **SHORT RIB A LA BARBACOA**

Achiote marinated, turnip, picked turnip, mache, heirloom tortillas

- **PANELA SALMON**

Cured Rose Salmon, Soy-Ginger sauce, light garlic, edamame, mix baby greens, red radish, green rice

Third Course

- **CHURROS**

Classic churros, cajeta

- **ARROZ CON LECHE**

Milk chocolate shells, cinnamon and pop rocks

- **MAYAN MANGO GOLD**

Mango sorbet, strawberry coulis, raspberry candy



PRICE PER PERSON: \$95.00 (8% TAX AND 20% GRATUITY NOT INCLUDED)
VEGETARIAN OPTIONS UPON REQUEST

MAYAMI

Dinner Menu 4

First Course

- **SASHIMI & NIGIRI PLATTER**

Seasonal Fish

- **WAGYU BEEF TARTAR**

Pickled jalapeño, wasabi aioli, crispy potatoes

- **FUNDIDOS DE QUESO**

Melted chihuahua & gruyere cheese served with choice of mushrooms, chorizo or truffle

Second Course

- **CRISPY SNAPPER**

Creamy house sauces

- **RIBEYE**

Truffle mashed potatoes, veal glaze

- **MAYAMI TRUFFLE PASTA**

Black truffle, homemade pasta, pecorino and parmesan cheese

Third Course

- **SWEET TOOTH FLAN**

Seasonal berries

- **TARTA SANTIAGO**

Almond fondant cake, ice cream, amarena



PRICE PER PERSON: \$125.00 (8% TAX AND 20% GRATUITY NOT INCLUDED)
VEGETARIAN OPTIONS UPON REQUEST

MAYAMI

Sushi *First Course*

- **SASHIMI & NIGIRI PLATTER**

Second Course

- **MAYAMI ROLL**
Spicy tuna, asparagus, avocado
- **MAR Y TIERRA**
Shrimp tempura, maduro, asparagus, ribeye
- **JAGUAR ROLL**
Salmon, cream cheese, asparagus

Third Course

- **ARROZ CON LECHE**
Milk chocolate shells, cinnamon and pop rocks
- **MAYAN MANGO GOLD**
Mango sorbet, strawberry coulis,
raspberry candy



PRICE PER PERSON: \$62.00 (8% TAX AND 20% GRATUITY NOT INCLUDED)
VEGETARIAN OPTIONS UPON REQUEST

MAYAMI

Vegetarian

First Course

- **MUSHROOM CEVICHE**

Red Onion, belt peppers, lime and cilantro

- **TACOS SASHIMI DE CALABAZA**

Squash, jalapeño, pico de gallo, miso avocado, chipotle aioli

Second Course

- **ROASTED CAULIFLOWER**

Pistacio, morita, cilantro, chimichurri

- **TOFU TERIYAKI**

Deep fry tofu, with glaze ginger teriyaki sauce, scallion on top

Third Course

- **SWEET TOOTH FLAN**

Seasonal berries

- **MAYAN MANGO GOLD**

Mango sorbet, strawberry coulis,
raspberry candy



PRICE PER PERSON: \$50.00 (8% TAX AND 20% GRATUITY NOT INCLUDED)
VEGETARIAN OPTIONS UPON REQUEST

MAYAMI



Brunch First Course

- **FUNDIDOS DE QUESO**

Melted chihuahua & gruyere cheese served with choice of mushrooms, chorizo or truffle

- **CRISPY TUNA RICE**

Tuna, sesame, sliced serrano, kewpie, chipotle

- **ELOTE**

Cotija, Aioli, Chile piquin, Epazote aioli

Second Course

- **CHILAQUILES**

Salsa verde, cotija, sour cream

- **MAYAMI BURGER**

- **STEAK AND EGGS**

Crispy potato hashbrown, red pepper coulis, skirt steak

Third Course

- **CHURROS**

Classic churros, cajeta

PRICE PER PERSON: \$52.00 (8% TAX AND 20% GRATUITY NOT INCLUDED)
VEGETARIAN OPTIONS UPON REQUEST

MAYAMI

Hors D'oeuvres

GOLDEN OPTION

BEEF TARTAR
Crispy hand cut chips, tobiko, filet mignon

CHICHARRÓN DE RIBEYE
Avocado, cilantro

CEVICHE SHOOTERS
Crispy sweet potato, chard avocado

SHORT RIB TOSTADAS
Short rib, pickled turnip, corn tortilla

ASSORTED SASHIMI TACOS
ahi tuna - hamachi - salmon

MINI CHURROS

SWEET TOOTH FLAN

\$50 PER PERSON

PLATINUM OPTION

OYSTERS
Sangrita, mignonette

CEVICHE VERDE
Tomato, tuna, smoked cucumber, chiltepin and sangrita sauce

TAQUITOS WAGYU
SHORT RIB TOSTADA
Short rib, pickled turnip, crispy blue corn tortilla

BEEF TARTAR
crispy hand cut chips, caviar, filet mignon

WAGYU SLIDERS
Bacon Onion jam, Gruyere, Nusky bacon

MINI CHURROS

SWEET TOOTH FLAN

\$60 PER PERSON

MAYAMI

Beverages Packages

Elevate the experience. At Mayami, the choice is yours. Opt for a Host Bar, where each finely crafted drink your guests enjoy is seamlessly added to a running tab at our standard prices. Or indulge in an Open Bar, meticulously curated by the hour, featuring premium brands selected to perfection. Either way, the night unfolds with effortless luxury, where every sip is a statement and every moment unforgettable.

CALL BRANDS OPEN BAR

Call brand liquors, house red and white wine
domestic beers, soda, juice and bottled waters

Svedka, New Amsterdam, Jack Daniels
JW Black, Jimador, Bacardi

1st Hour: \$80 Per person

2nd Hour: \$40 Per person

Additional Hour: \$30 per person per hour

PREMIUM BRAND OPEN BAR

Premium brand liquors, house red and white wine,
imported and domestic beers, soda
juice and bottled waters

Ketel one, grey goose, tanqueray, bombay sapphire,
makers mark, don julio blanco and reposado,
brugal 1888, JW Black, Buchanan's 12y

1st Hour: 100 Per person

2nd Hour: \$50 Per person

Additional Hour: \$30 per person per hour

MAYAMI

Mayami Experience

Discover the Mayami Experience. Where every beat, every cocktail, and every moment is designed to thrill your senses. Step into a night of luxury, energy, and unforgettable vibes—because some nights deserve more than ordinary.

