

MIMOS'S
— ITALIAN —

STARTERS

Focaccia with aioli & olives	7
Serrano ham croquettes	11
Chicken cheddar & jalapeños croquettes	12
Boletus & gorgonzola croquettes	12
Edamame hummus	9
Argentinian meat empanadas	9
Fried calamari <i>(with wheat semolina & avocado aioli)</i>	25
Fried octopus, vegetables & potato	20
Tuna tartare <i>(with guacamole and chipotle mayonnaise)</i>	21
Iberian Ham	35
Provolone in a pizza crust	16
Homemade chicken nuggets	12
Oven roasted aubergine Baba Ganoush	15
Nachos <i>(with cheese, guacamole, sour cream & pico de gallo)</i>	18

SANDWICHES

Club sandwich <i>(Chicken, cheese, bacon, lettuce & tomato)</i>	16
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SALADS

Caesar salad <i>(with crispy chicken in panko & bacon)</i>	20
Burrata salad <i>(stuffed with green pesto)</i>	24

FISH

Oven baked salmon <i>(with vegetables & mushrooms)</i>	28
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FROM THE GRILL

Chicken schnitzel <i>(with Napolitan sauce and mozzarella cheese)</i>	24
Black Angus smash beef burger <i>(with bacon, cheddar and caramelized onion)</i>	22
Beyond vegan burger <i>(with aubergine confit and red pesto)</i>	20

Some of the elements in the menu may contain allergens.
Please ask your waiter for more information if you have any food allergies or intolerances.

VAT included

PASTAS

Spaghetti frutti di mare <i>(squid, shrimp and mussels)</i>	24
Traditional spaghetti alla carbonara <i>(with guanciale, eggs and pecorino)</i>	20
Pappardelle pasta <i>(with bolognese sauce)</i>	18
Vegetable lasagna	19

PIZZAS

Margarita <i>(tomato, mozzarella and basil)</i>	14
Pepperoni <i>(tomato, mozzarella, pepperoni)</i>	18
Chicken <i>(bacon, red onion and bbq sauce)</i>	20
Vegetables & cheese	18
York ham & mushrooms	17
Tonno <i>(tomato, mozzarella, tuna, onion, black olives)</i>	18
White gorgonzola <i>(pumpkin, guanciale, caramelized onion and gorgonzola)</i>	22

DESSERTS

Pistachio cheesecake	12
Coconut panna cotta	11
Chocolate coulant	13
Fresh fruit	11

SIDES

Sweet potato	7
French fries	6

KIDS MENU

Spaghetti with tomato sauce & drink	15
Chicken nuggets with french fries & drink	15

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VAT included

WHITE WINE

		
Dominio de Fontana <i>(Sauvignon, Verdejo)</i>	7	28
Raimat <i>(Chardonnay, Sauvignon Blanc, Xarel·lo)</i>	7	28
Flor de Vetus <i>(Verdejo)</i>		30
Terra de Godos <i>(Albariño)</i>		34
Jean Leon 3055 <i>(Chardonnay)</i>		40

ROSÉ WINE

Excellens by Marqués de Cáceres <i>(Rioja)</i>	7	28
Studio by Miraval <i>(Côte de Provence)</i>	9	45
Chevite Las Fincas (Navarra)		40

RED WINE

Finca del Marquesado <i>(Rioja)</i>	7	28
La Planta Roble <i>(Ribera del Duero)</i>		30
Marqués de Murrieta <i>(Rioja)</i>		42
Enemigo Mio <i>(Jumilla)</i>		37
Quinta de tarsus <i>(Ribera del Duero)</i>		36

SPARKLING

Roger de Flor <i>(Cava)</i>		30
Anna Blanc de Blancs <i>(Cava)</i>		33
Prosecco		35
Ars Collecta Gran Rosé		45
GH Mumm Cordon Rouge <i>(Champagne)</i>		90

SANGRÍAS & LEMONADE

Brut sangría	12	40
White Sangría	10	34
Red Sangría	10	34
Lemonade	7	21

SPECIAL COCKTAILS

Mojito lavanda	17
Bacardi, sugar, lime, mint, blueberries, lavender, soda & ginger	
Mimoncello	17
Brut, Cointreau, limoncello, lemon, sugar y Ginger	
Strawberry colada	17
Bacardi, strawberries, coconut milk & pineapple	
Fruit Gin (blackberry, banana, strawberry)	17
Bombay Sapphire, lemon juice & soda	
Bibbiena cocktail	17
Red Martini, Campari, soda y bitter	
Passion Martini	19
Grey Goose, Cointreau, passion, fruit & and lime juice	
Dirty flower	18
Beer, Bombay Sapphire, St. Germain, grapefruit juice & lime fruit	
All classic cocktails at	17