MİMOZA

BAR & KITCHEN

THREE COURSES
BOTTOMLESS BRUNCH

MIMOZA
BAR & KITCHEN

Time is precious, spend it wisely

MIMOZA BAR AND KITCHEN, WEEKENDS ARE ALL ABOUT GOING
SLOW AND INDULGING OVER GREAT FOOD IN THE FINEST COMPANY!
TO SET THE SCENE, WE'VE SORTED A BOTTOMLESS BRUNCH MENU
FEATURING ALL THE GOODIES YOU NEED BY THIS TIME OF THE WEEK.

PERFECT FOR A CELEBRATION, SHINDIG, BIRTHDAY,
HEN DO OR JUST TO CATCH UP WITH FRIENDS!

THREE COURSES BOTTOMLESS BRUNCH
SATURDAY & SUNDAY, 12PM - 4PM

Starter

MIXED COLD STARTER (V)

Humus, cacik, kisir, shakshuka, babaganoush, pancar, tabbouleh, stuffed vine leaves

Mains

CHICKEN SHISH (GFO)

Marinated cubes of chicken breast on
skewers cooked over charcoal

ADANA KEBAB (GFO)

Traditional minced lamb marinated with peppers,
herbs on skewers cooked over charcoal

HALLOUMI KEBAB (V) (GF)

Pan fried halloumi cheese with chargrilled mix veg served
with chips or cracked bulgur wheat & salad

LAMB MOUSSAKKA

Layered minced lamb with carrots, potatoes, aubergine,
courgette, mixed peppers, onions in a homemade
tomato & béchamel sauce topped with cheese,
served with salad & bulgur rice

CHICKEN PASTA

Penne pasta & chicken breast cooked
in a creamy sauce with mushroom, fresh spinach,
basil pesto & parmesan cheese

Dessert

HOMEMADE BAKLAVA (N)

THREE COURSE MENU WITH YOUR CHOICE OF
PROSECCO £45.00 / COCKTAILS £50.00

- PEACH BELLINI
- STRAWBERRY BELLINI
- MIMOZA

- APEROL SPRITZER
- LIMONCELLO SPRITZER
- FROZEN STRAWBERRY DAIQUIRI

- PORN STAR MARTINI
- SUMMER BREEZE

(V) Vegetarian   (GF) Gluten Free   (N) ContainsNuts   (VG) Vegan   (GFO) Gluten Free Option