



Christmas Menu



Christmas Menu



£ 42,95

per person

Please choose one dish from each section

STARTERS

COLD MEZE PLATER

- Houmous   
- Shakshuka
- Cacik (Tzatziki)  
- Kisir  

FALAFEL

Chickpeas, broad beans, mixed vegetables, sesame seeds & herb fritters accompanied with a houmous dip

CALAMARI

Large crisp and tasty calamari rings coated in panko breadcrumbs to add extra crunch, deep fried served with tartar sauce

KING PRAWN

Cooked in a white wine, mushroom, garlic, onion & creamy tomato sauce

ROASTED GOAT CHEESE

Honey glazed goat cheese, oven roasted beetroots walnuts and a balsamic reduction

HALLOUMI CHEESE

Pan fried halloumi cheese, served with mixed leaves & olive oil

GARLIC MUSHROOM

Sautéed mushrooms, spring onions, fresh parsley, basil & garlic

CHICKEN LIVER

Fine chicken liver sautéed with red wine pan-fried with butter, onions and herbs

DESSERTS

- Baklava
- Christmas Pudding
- Chocolate Fudge Cake

MAIN

CHICKEN SHISH

Marinated cubed chicken on skewers cooked over charcoal

MIX GRILL

Marinated lamb cutlet, lamb shish, chicken shish, chicken wings & Adana kebab

MIMOZA AROMATIC (chicken & prawn)

Flamed chicken breast and king prawns cooked in a brandy creamy sauce with red pepper, mushrooms, spinach, served with bulgur rice

KLEFTIKO

Slow cooked tender lamb shank mixed celery, pepper, shallot onions, carrot, herb sauce, served with mashed potato

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 & cracked bulgur wheat

VEG-MOUSSAKKA

Layered carrots, potatoes, aubergine, courgette, mixed peppers, onions in a homemade tomato and béchamel sauce topped with cheese, served with chips or cracked bulgur wheat & salad

GRILLED SEA BASS FILLET

Seasoned sea bass fillet cooked over charcoal served with steamed spinach, garlic and onions, mixed vegetables, roasted new potatoes & salad

GRILLED TRIO-FISH

Chargrilled fillet salmon, fillet swordfish and sea bass fillet, served with roasted new potatoes or sweet potato fries & salad

TIGER PRAWN

Butterfly tiger prawns with shells on cooked in pan with garlic butter fresh lemon, parsley and white wine served with roasted new potatoes or sweet potato fries

OCTOPUS SHISH

Marinated cubes of octopus cooked over charcoal served with steamed spinach, red onions, garlic, mixed vegetables, roasted new potatoes & home made garlic butter sauce

IMAMBAYILDI

Aubergines stuffed with mushrooms, onions, green peppers, tomatoes, garlic and chopped parsley baked in the oven, served with chips or boiled roast potatoes & salad

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Vegetarian



Gluten Free



Contains Nuts



Vegan



Gluten Free Option

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

PLEASE NOTIFY YOUR WAITER OF ANY FOOD ALLERGIES OR INTOLERANCES WHEN ORDERING. PLEASE CONSIDER WHEN ORDERING THAT WHILST THE FOOD LISTED ON THIS MENU IS GLUTEN FREE, IT IS PREPARED IN A KITCHEN WHERE GLUTEN IS PRESENT. CONSEQUENTLY WE CAN NEVER GUARANTEE THAT IT IS 100% GLUTEN FREE. DUE TO THE PRESENCE OF NUTS IN SOME OF OUR DISHES WE CANNOT GUARANTEE ABSENCE OF NUT TRACES IN OUR DISHES.