

Starters

Cold Starters

HUMUS V VG GF £ 6,50	BABAGANOUSH V GF £ 6,50
Classic puree of chickpeas blended with tahini, olive oil, fresh lemon & a hint of garlic	Grilled aubergine and red sweet peppers mixed with tahini, yogurt, garlic & herbs
CACIK V GF £ 6,50	PANCAR V GF £ 6,50
Freshly Chopped Cucumber with creamy yogurt garlic, mint, dill & olive oil	Roasted fresh beetroot with thyme and garlic whipped with creamy yogurt
KISIR V VG £ 6,50	TABBOULEH V VG £ 6,50
Finely chopped celery, red onions, parsley, green and red peppers blended with cracked wheat, tomato paste, pepper paste, herbs, olive oil & pomegranate sauce	Chopped fresh parsley, mint, red onions, tomatoes with cracked wheat, fresh lemon juice & olive oil
SHAKSHUKA V VG GF £ 6,50	STUFFED VINE LEAVES V VG GF N £ 6,50
Sautéed aubergine mixed with onion, red and green peppers, tomato sauce, olive oil & a hint of garlic	Traditionally stuffed vine leaves with rice, pine nuts, currants, caramelised onions, tomato and pepper paste, herbs
	PRAWN COCKTAIL SALAD GF £ 7,95
	Baby prawns dressed in homemade seafood cocktail sauce

MIXED COLD STARTERS FOR 2 V £ 20,95

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

Hot Starters

LENTIL SOUP V GF £ 6,95	CHICKEN LIVER £ 8,95
FALAFEL V VG £ 6,95	Chicken liver sautéed with red wine pan-fried with butter, onions and herbs
Chickpeas, fava beans, mixed fresh herbs onions sesame seeds minced. Served with humus dip	IMAMBAYILDI V GF VG £ 6,95
CALAMARI £ 8,95	Aubergine stuffed with onions, green & red peppers, tomatoes, mushroom, garlic baked in the oven
Freshly marinated calamari rings mixed with breadcrumbs, deep fried served with tartar sauce	ROASTED GOAT'S CHEESE V GF £ 8,95
WHITEBAIT £ 7,95	Honey glazed goat cheese, oven roasted beetroots walnuts and a balsamic reduction
Dusted in seasoned flour then deep fried, served with mixed leaves & tartar sauce	GRILLED TIGER PRAWNS GF £ 8,95
KING PRAWN GF £ 8,95	Headless pacific tiger prawns with garlic butter sauce
Shelled king prawns, mushroom, garlic, & onion cooked in white wine & creamy tomato sauce	SPICY OCTOPUS GF £ 8,95
HALLOUMI CHEESE V GF £ 7,45	Chopped octopus with chillies, cherry tomatoes, peppers, onions in garlic butter sauce
Pan grilled halloumi cheese, served with salad	HUMUS KAVURMA GF N £ 8,95
SUCUK (SAUSAGE) GF £ 7,45	Homemade humus topped with sauteed lamb, pine nuts and chillies
Spicy beef sausage, served with salad	PARDON PEPPERS V GF £ 7,45
GARLIC MUSHROOM V GF VG £ 7,95	Fried peppers finished with a sprinkle of sea salt and yoghurt dip
Sautéed fresh mushrooms, spring onions, fresh parsley, basil, pesto & garlic	PANKO KING PRAWNS £ 8,95
CHEESE PASTRY PARCELS V £ 6,95	Deep fried battered crispy king prawns, served with sweet chilli
Filo pastry parcels with feta cheese and parsley, served with salad	
PANKO MUSSELS £ 7,45	
Deep fried battered crispy mussels served with garlic sauce	

MIXED HOT STARTERS FOR 2 £ 21,95

Falafel, calamari, halloumi cheese, cheese pastry, sucuk (sausage), imambayildi



Vegetarian



Gluten Free



Contains Nuts



Vegan



Gluten Free Option

Charcoal Grill

All served with cracked bulgur wheat or chips and salad

LAMB SHISH <small>GFO</small> £ 22,95	CHICKEN WINGS <small>GFO</small> £ 18,95
Marinated lamb neck fillet cubed on skewers cooked over charcoal	Marinated chicken wings on skewers cooked over charcoal
ADANA KEBAB <small>GFO</small> £ 19,95	CHICKEN KOFTE <small>GFO</small> £ 18,95
Traditional minced lamb marinated with peppers, herbs on skewers cooked over charcoal	Traditional chicken mince marinated with herbs, garlic, red pepper, lamb stock & parsley
LAMB CUTLETS <small>GFO</small> £ 23,95	MIXED KOFTE <small>GFO</small> £ 19,95
Best end lamb, 4 pieces seasoned specially cooked over charcoal to perfection	Adana Kebab & Chicken Kofte (Traditional minced lamb with peppers, herbs & traditional chicken mince mixed with herbs, garlic & red pepper)
LAMB RIBS <small>GFO</small> £ 20,95	MIX SHISH <small>GFO</small> £ 22,95
Ribs with special seasoning on skewers cooked over charcoal	Marinated chicken and lamb cubes served with grilled vegetables
CHICKEN SHISH <small>GFO</small> £ 19,95	MIX GRILL <small>GFO</small> £ 25,95
Marinated cubes of chicken breast on skewers cooked over charcoal	Marinated lamb cutlets, lamb shish, chicken thighs, chicken wings, Adana kebab
CHICKEN THIGH SHISH <small>GFO</small> .. £ 19,95	
Marinated cubes of chicken thigh fillet on skewers cooked over charcoal	

Charcoal Grill Special

LAMB BEYTI £ 21,95	ISKENDER £ 21,95
Minced lamb marinated traditional style with parsley, peppers wrapped in tortilla bread covered with yogurt topped with chilli flaked butter	(LAMB OR CHICKEN) KOFTE
	Chicken kofte or Adana kebab served on toasted traditional bread with a special tomato sauce and topped with yogurt & melted butter sauce
CHICKEN BEYTI £ 20,95	ADANA WITH YOGURT £ 21,95
Minced chicken marinated traditional style with garlic, peppers, lamb stock, parsley wrapped in tortilla bread covered with yogurt topped with chilli flaked butter	Minced lamb marinated traditional style with, parsley and peppers wrapped in tortilla bread covered with special tomato sauce, and butter



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Sea Food

GRILLED WHOLE SEA BASS GF £ 21,95

Seasoned whole sea bass cooked over charcoal, served with roasted new potatoes & salad

GRILLED SEA BASS FILLET GF £ 20,95

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

GRILLED SALMON GF £ 22,95

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

MEDITERRANEAN KING PRAWN GFO £ 22,95

Shelled king prawns cooked with butter, onions, spinach, mushroom, garlic, green and red peppers in a creamy wine sauce, served with cracked bulgur wheat

GRILLED SWORDFISH GF £ 23,95

Seasoned swordfish in wine cooked over charcoal, served with roasted new potatoes & salad

GRILLED TRIO-FISH GF £ 24,95

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

GRILLED SALMON & PRAWN SHISH GF £ 22,95

Marinated shelled king prawns and salmon on skewers cooked over charcoal & with mix vegetables, chilli flaked butter sauce served with sweet potato fries & salad

TIGER PRAWN GF £ 22,95

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

SEAFOOD GUVEC GFO £ 22,95

Shelled King prawns, mussels, salmon, squid, octopus & vegetables cooked in fresh homemade tomato sauce and fresh cream served with cracked bulgur wheat

OCTOPUS SHISH GF £ 26,95

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

Salads

HALLOUMI SALAD V GF £ 15,95

Grilled halloumi cheese with fresh mixed salad and cherry tomatoes, grilled peppers, avocado & olives

GRILLED CHICKEN SALAD GF £ 16,95

Charcoal grilled chicken breast served with fresh mixed salad, chargrilled peppers, tomatoes, avocado & olives

SALMON SALAD GF £ 18,95

Pan fried salmon with fresh mixed salad, grilled peppers, and tomato, avocado & olives

GREEK SALAD V GF £ 13,95

Freshly chopped tomatoes, cucumber, red onions, peppers, parsley, served with feta cheese & olives

PRAWN SALAD GF £ 18,95

Pan fried prawns with fresh mixed salad, grilled peppers, and tomato, avocado & olives

MIMOZA SPECIAL SALAD GF £ 17,95

Grilled chicken & halloumi with fresh lettuce, mixed leaves, chargrilled tomato, peppers, avocado & olives



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Vegetarian & Vegan Dishes

VEGETABLE ISKENDER £ 19,95

Aubergine and courgette cooked over charcoal with special tomato sauce, topped with yoghurt and melted butter sauce on traditional toasted bread served with chips or bulgur wheat & salad

VEGETABLE KEBAB £ 18,95

Charcoal aubergine & mixed vegetables, tomato sauce, served with chips or roasted new potatoes & salad

VEGETABLE MOUSSAKKA £ 17,95

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

VEGETABLE GUVEC .. £ 18,95

Aubergine, pepper, onions, mushrooms, courgette, garlic, tomatoes cooked in the oven, served with chips or roasted new potatoes & salad

HALLOUMI KEBAB £ 18,95

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

FALAFEL £ 17,00

Chickpeas, fava beans, mixed vegetables, sesame seeds & herbs fritters accompanied with a humus dip served with tomato sauce, chips or cracked bulgur wheat & salad

IMAMBAYILDI £ 17,00

Aubergines stuffed with mushrooms, onions, green and red peppers, tomatoes & garlic baked in the oven, served with chips or roasted new potatoes & salad

Pasta

CHICKEN PASTA

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

£ 16,95

SEAFOOD PASTA

Penne pasta & fresh mixed seafood (salmon, mussels, octopus, king prawns) cooked in olive oil, garlic, tomato sauce, white wine

£ 18,95



VEGETABLE PASTA

Penne pasta cooked in a tomato sauce with mixed peppers, mushrooms, courgette, olive oil with sun dried tomatoes, basil pesto & chopped parsley

£ 15,95

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Mimosa Kitchen Special

PREMIUM SIRLION STEAK..... £ 26,95 (10 OZ) GF

A tender sirlion steak cooked to perfection served with fresh sautéed baby mushrooms, chips & homemade peppercorn sauce

CENTIK KEBAB GF..... £ 22,95

Grilled lamb & chicken placed on a nest of crunchy shoestring potatoes, topped with yogurt & chilli flaked butter. Garnished with grilled tomatoes & peppers, served with salad

MIMOZA AROMATIC GF..... £ 22,95 (CHICKEN & PRAWN)

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

LAMB GUVEC (OVEN) GF..... £ 20,95

Diced lamb, aubergine, mushroom, pepper, onions, tomatoes cooked with cheese in the oven, served with cracked bulgur wheat

CHICKEN GUVEC (OVEN) GF..... £ 19,95

Diced chicken thighs, aubergine, mushroom, pepper, onions, tomato sauce cooked with cheese in oven served with cracked bulgur wheat

CREAMY GARLIC CHICKEN GF..... £ 20,95

Pan cooked mini chicken fillets with onions, spinach, mushrooms, peppers & creamy wine sauce, served with cracked bulgur wheat

KLEFTIKO GF..... £ 22,95

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

LAMB MOUSSAKKA..... £ 19,95

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

Side Orders

• CHIPS V GF VG..... £ 3,45

• SWEET POTATO FRIES V GF VG..... £ 4,45

• COBAN SALAD V GF VG..... £ 4,95

Freshly chopped tomato, cucumber, onion, peppers & parsley

• MASHED POTATO V GF..... £ 3,95

• ROASTED NEW POTATOES V GF VG..... £ 4,45

• GRILLED MIX VEGETABLES V GF VG..... £ 4,45

• MIXED OLIVES V GF VG..... £ 4,45

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Vegetarian

GF

Gluten Free

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Contains Nuts

VG

Vegan

GF

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Mimosa Special For Two

MEAT LOVERS (FOR 2 PEOPLE)

£ 30,95
(PER PERSON)

FIRST COURSE (COLD)

Humus, cacik, kisir, shakshuka, babaganoush, tabbouleh

SECOND COURSE (HOT)

Halloumi cheese, cheese pastry parcels, falafel, sucuk

THIRD COURSE (MIXED GRILLS)

Lamb shish, chicken thigh shish, chicken wings, adana kebab, lamb cutlets and chicken kofte. Served with cracked bulgur wheat & salad

FISH LOVERS (FOR 2 PEOPLE)

£ 30,95
(PER PERSON)

FIRST COURSE (COLD)

Humus, cacik, kisir, shakshuka, babaganoush, tabbouleh

SECOND COURSE (HOT)

Buttered calamari, whitebait, halloumi cheese, panko mussels

THIRD COURSE (MIXED FISH)

Charcoal grilled Salmon, swordfish, sea bass fillet. Served with roasted new potatoes or sweet potato fries & salad

VEGETABLE LOVERS (FOR 2 PEOPLE)

£ 27,95
(PER PERSON)

FIRST COURSE (COLD)

Humus, cacik, kisir, shakshuka, babaganoush, tabbouleh

SECOND COURSE (HOT)

Falafel, halloumi cheese, cheese pastry parcels, imambayildi

THIRD COURSE

Charcoal grilled Veg-Kebab, Veg-Moussakka. Served with roasted new potatoes, cracked bulgur wheat & salad



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