

# Mimo's Meze Grill

## Hors D'oeuvres

### Mimo's Special Hors D'oeuvres £5.95

Minimum two People to Share - the price is per person

Houmous, Aubergine, Salsa, Tzatziki, Giant Beans & Dolmeh. Served with a basket of pitta bread

<b>Soup of the Day</b> ✓ Ask your server for today's soup	<b>£4.50</b>
<b>Houmous</b> ✓ Houmous, chickpeas, sesame seed & pure Mediterranean oil dip	<b>£4.50</b>
<b>Aubergine</b> ✓ Char-grilled aubergine, olive oil, garlic, tomato & a hint of chilli dip	<b>£4.50</b>
<b>Salsa</b> ✓ Hot and spicy tomato dip with onion, chili, fresh coriander fresh red & green peppers & pure Mediterranean olive oil	<b>£4.50</b>
<b>Tzatziki</b> ✓ Yoghurt, cucumber, fresh garlic, pure Mediterranean oil & mint dip	<b>£4.50</b>
<b>Giant Beans</b> ✓ Giant beans, olive oil, tomato, onion, garlic & parsley	<b>£4.50</b>
<b>Halloumi</b> ✓ Char-grilled halloumi, asparagus, couscous, salad & herb dressing	<b>£6.95</b>
<b>Salade Trois Couleurs</b> ✓ Mozzarella, tomato, avocado, basil & virgin olive oil dressing	<b>£6.95</b>
<b>Mushrooms</b> ✓ Sautéed mix mushrooms, blue cheese & toasted sourdough	<b>£6.95</b>
<b>Calamari</b> Crispy salt & pepper squid deep fried served on a bed of crunchy salad & tartar sauce	<b>£6.95</b>
<b>Whitebait</b> Whitebait coated in breadcrumbs, deep fried & served on a bed of crunchy salad & tartar sauce	<b>£6.95</b>
<b>King Prawns</b> King Prawns, lime & a hint of chilli in a garlic & butter sauce served with toasted sourdough	<b>£7.95</b>
<b>Scallops</b> Seared scallops served with Moroccan salsa sauce & sourdough bread	<b>£8.95</b>
<b>Chicken Bastilla</b> Bastilla is a signature of Moroccan cooking. A light, crispy pastry shell conceals savoury saffron chicken, egg stuffing & a crunchy topping of fried almonds. Garnished with icing sugar & cinnamon	<b>£7.95</b>

## Charcoal Grill

Our Charcoal dishes are marinated in pure olive oil, fresh Mediterranean herbs & cooked on a traditional charcoal grill, tasty & healthy dishes. Served with your choice of fries, rice, couscous or house salad.

<b>Brochettes de Poulet</b> Two skewers of tender chicken breast, marinated in olive oil, garlic, lemon, Mediterranean herbs & spices, char-grilled	<b>£12.95</b>
<b>Brochettes d'Agneau</b> Two skewers of lamb, marinated in olive oil, garlic, Mediterranean herbs & spices, char-grilled	<b>£14.95</b>
<b>Spanish Chorizo</b> A traditional dried Spanish sausage from Navarra, seasoned infused with paprika & delicate balance of herbs & garlic	<b>£12.95</b>
<b>Aberdeen Angus Burger 6oz</b> Aberdeen Angus Burger, seeded brioche bun, char-grilled Pattie mild cheddar cheese, smoked bacon, whole grain mustard mayo, tomato, gem lettuce, red onions, pickle wedge & French fries	<b>£11.95</b>
<b>Brochettes D'espardon</b> Two skewers of swordfish, marinated in olive oil, garlic, lemon Mediterranean herbs & spices, char-grilled	<b>£12.95</b>
<b>Sea Bass</b> Sea Bass fillets, marinated in Mediterranean herbs & spices olive oil, garlic char-grilled	<b>£12.95</b>
<b>King Prawns</b> Mediterranean King prawns, marinated in olive oil, lemon, garlic & herbs, butterflied, char-grilled	<b>£14.95</b>
<b>Mediterranean Meat Platter</b> Chicken skewer, lamb skewer & Spanish Chorizo, char-grilled	<b>£14.95</b>
<b>Mediterranean Fish Platter</b> King prawns, sword fish chargrilled & deep fries calamari served with tartar sauce	<b>£14.95</b>
<b>Mediterranean Vegetarian Platter</b> Char-grilled halloumi, mushrooms, red peppers, zucchini & aubergine	<b>£12.95</b>
<b>Lamb Cutlets</b> Prime tender lamb cutlets trimmed marinated in Mediterranean herbs & spices, olive oil, garlic, char-grilled	<b>£18.95</b>
<b>Steak</b>	
<b>Rib Eye 10oz</b> Known as the butchers favourite. This cut has beautiful marbling that melts during cooking to give amazing flavour. Served with your choice of fries or house salad & peppercorn or blue cheese sauce	<b>£19.95</b>
<b>Sirloin 10oz</b> Rich with marbling, containing just the right amount of fat to give exceptional taste. Served with your choice of fries or house salad & peppercorn or blue cheese sauce	<b>£19.95</b>

## Sharing Platter £19.95

Minimum two People to Share - the price is per person  
Only available if all guests at the table are opting for the Sharing Platter.  
Cannot be mixed with A La Carte Menu

### First Course: Mimo's Meze

Selection of our delicious Hors d'Ouvres: Houmous, Aubergine, Tzatziki, Salsa, Giant Beans & Halloumi. Served with hot Pitta Bread

### Second Course: Mediterranean Fish Platter

Sea Bass Fillets, Sword fish Skewers & Calamari. Served with Greek Salad

### Third Course: Mediterranean Meat Platter

Chicken Skewers, Lamb Skewers & Spanish Chorizo.  
Served with your choice of French fries or rice

## Moroccan Cuisine

Moroccan Cuisine, the culinary star of North Africa, is one of the tastiest cuisines in the world.  
It is our great pleasure to serve you Traditional Moroccan Cuisine as if you were a guest at our own family table back home in Morocco.

## Tagine

<b>Chicken Tagine</b> Traditional chicken breast with delicious preserved lemon, onions, saffron, green olives, served with your choice of French fries, rice or couscous	<b>£14.95</b>
<b>Meatball Tagine</b> Beef meatballs cooked in rich tomato sauce, petits pois, fresh herbs, cumin, finished with an egg & served with your choice of French fries, rice or couscous	<b>£14.95</b>
<b>Lamb Tagine</b> Melting lamb shank cooked with Moroccan sun dried prunes, apricot, toasted almonds, sesame seeds served with your choice of French fries, rice or couscous	<b>£18.95</b>

## Couscous

<b>Couscous Berber</b> ✓ Bed of hand crafted couscous with a delicious combination of garden vegetables & Garbanzo chickpeas topped with caramelized onions & raisins	<b>£12.95</b>
<b>Chicken or Lamb Couscous</b> Your choice of chicken breast or Melting lamb shank on a bed of hand crafted couscous with selection of seasonal vegetables, Garbanzo chickpeas topped with caramelized onions & raisins	<b>£16.95</b>
<b>Couscous Royale</b> Chicken strips, lamb & Chorizo sausages on a bed of hand crafted couscous, an array of garden vegetables & caramelized onions & raisins	<b>£18.95</b>



Our menu description do not list all the ingredients, if you have any specific dietary requirements or concerned about the presence of allergens, please speak to a member of our team before placing your order. An optional 10% service charge will be added to tables of eight or more. All gratuities are shared among our staff.

