



OUR HISTORY

MIMO opened in January, 2013 to present its public a mediterranean cuisine and honor one rule: we only work with fresh, mainly local ingredients. All dishes were carefully developed to enable a tasteful experience with a touch of sophistication and delicacy.

Being four years old, MIMO decided to offer both 8 and 5 course tasting menu giving our clients the opportunity to sample a full range of Chef's repertoire. Want to give it a try? Make your reservation 2 days in advance.

You can also book our rooftop to experience one of our party menus with your family and friends.
Have a nice meal!

COUVERT

Homemade breads • Oil and herbs • Fleur de sel 12,00
Mediterranean creamy sauces

STARTERS (TO SHARE)

Brazilian chicken croquettes • Pepper sauce • 10 units 30,00

Tartines: • Parma ham and tomatoes • Pepperoni and fennel • Pear, blue cheese, celery, nuts • Mushrooms, mascarpone, hazelnut • 12 units 32,00

Provolone • Paprika • Arugula • Tomato • Chimichuri 32,00

Antipastos • Rosted eggplant, caponata • Pepper • Marinated zucchini • Olives • Ham • Bread 32,00

Burrata • Pumpkin • Ricotta • Pistachio • Tomato • Homemade bread 36,00

Beef tonge • Gnocchi • Green oil sauce 32,00

SALADS

Green apple • Goat cheese • Beetroot sorbet • Honey • Walnuts • Green leaves 33,00

Green Leaves • Steamed shrimp • Cucumber • Asparagus • Yogurt and ginger dressing 34,00

PASTA AND RISOTTO

Potatoo gnocchi filled with Buffalo Mozzarella • Tomato • Burrata cheese • Arugula 39,00
49,00

Potatoo gnocchi filled with Buffalo Mozzarella • Tomato • Asparagus • Parma ham 44,00
55,00

Orecchiette • Pumpkin • Goat cheese • Watercress • Bread and bacon (you can ask for the vegetarian dish • no bacon) 38,00
48,00

Black Taglioline • Shrimps • Cod • Tomato • Pepper • Herbs 46,00
56,00

Casarecoe • Lamb ragu • Spinach • Parmesan 46,00
56,00

Rice • Duck • Brazilian nuts • Mushroom 55,00

Black rice • Seafood • Mushrooms 56,00



MAIN COURSES

Duck confit • Moroccan couscous • Brazilian nuts • Garlic • Carrot puree 73,00

Fish • Lentil, tomatoe, pea pod, zucchini • Cheese • Pepper 63,00

Fish (mi-cuit) • Risotto • Burrata cheese • Lemon • Capers 65,00

Cod • Pepper • Smoked Potatoes • Tomato • Olives 68,00

Octopus • Rice • Paprika • Parma ham 83,00

Beef • Cooked corn and manioc • Endive • Pear • Chimichuri sauce 67,00

Filet mignon beef • Goat cheese Risotto • Mint 58,00

Pork: belly, trowel, terrine • Beans salad • cabbage 54,00

Rib Burguer • Bacon • Onion puree • Tomato • Cheese • Tabasco • Potatoes 39,00

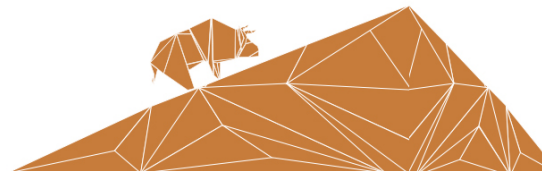
Leg of lamb • Potatoo purée • Onion • Mushroom 73,00

KIDS

Spaghetтини • Butter sauce or Tomato sauce 31,00

Beef • Spaghetтини • Butter sauce 33,00

Beef • Potatoo • Zucchini • Tomato 32,00



DESSERTS

Crème brûlée • Tasting: 3 flavours 21,00

Stuffed apple pastry • Sweet milk • Dark chocolate ice cream 21,00

Chocolate cake • White chocolate • Chocolate ice cream • Cocoa sauce 23,00

Coffee Cake • Chocolate • Mascarpone and coffee ice cream 21,00

Lemon cream • Brown sugar • Banana ice cream 21,00

Toffee foam • Chocolate soufflé • Cardamom ice cream 23,00

Fruits • Yogurt ice cream 15,00

Homemade ice cream • Tasting (3 flavours) 21,00



TASTING MENU

previous booking requested

8 course tasting menu 230,00

5 course tasting menu 170,00

COFFEE & TEA

• Espresso 6,50

• French Press 5,50

• Capuccino or Macchiato 7,50

Nespresso:

• Espresso Origin Brasil 8,00

• Espresso Decaffeinato 8,00

• Exclusive Selection Kilimanjaro Peaberry 11,00

• Exclusive Selection Nepal Lamjung 11,00

• Fresh Tea (from MIMO's garden) 7,00

