

Pasta

- 43. Karidesli Makarna** Penne pasta, cooked with sautéed peppers, tomatoes, onion, mushrooms and a hint of garlic and topped with King prawns and mozzarella cheese. **£8.90**
- 44. Pasta & Tuna** Penne pasta cooked with sautéed vegetables in tomato sauce topped with charcoal grilled whole tuna steak. **£9.90**
- 45. Chicken Pasta** Strip of chicken charcoal grilled with penne pasta cooked with sautéed mixed vegetables in tomato sauce **£8.50**
- 46. Pasta & Feta (v)** Penne pasta cooked with sautéed mixed vegetables in tomato sauce topped with grated Turkish feta cheese. **£7.90**
- 47. Akdeniz Makarna (v)** Charcoal grilled Mediterranean vegetables (aubergines, courgettes, mushrooms, peppers, tomatoes, onions) with penne pasta cooked in tomato sauce and a hint of garlic. **£8.50**

* All pasta available with spicy or creamy sauce

Salads

- 48. Coban Salad** Tomato, cucumber, onion, parsley, lettuce with lemon and olive oil dressing, topped with grated Turkish feta cheese. **£3.95**
- 49. Sultan Salad** Tomato, red onions and flat-leaf parsley with lemon and olive oil dressing. **£3.50**
- 50. Feta Salad** Tomato, cucumber, onion and parsley with lemon and olive oil dressing, topped with Turkish feta cheese and olives. **£4.50**

SIDE ORDERS

- 51. Chips** **£2.00**
- 52. Potato wedges** **£2.00**
- 53. Charcoal vegetables** **£2.50**
- 54. Plain yoghurt** **£2.00**
- 55. Firinda Patates** Mimosa delicious creamy baked potato topped with cheese **£2.50**
- 56. Rice** **£1.50**
- 57. Mixed Olives** Marinated with olive oil, mixed herbs and fresh lemon juice. **£2.50**

All dishes subject to availability

(v) VEGETARIAN

Please ask a member of our staff for advice if you suffer from any form of allergy

Drinks

- FRUIT JUICE** Apple, Orange or Cranberry **£1.60**
- SOFT DRINKS** (Coke, Diet Coke, Lemonade or Tonic Water) **£1.40**
- SPARKLING MINERAL WATER (750ml)** **£2.40**
- STILL MINERAL WATER (750ml)** **£2.40**
- SPARKLING MINERAL WATER (300ml)** **£1.40**
- STILL MINERAL WATER (300ml)** **£1.40**
- TURKISH APPLE TEA** (Served in a small tea glass) **£0.80**
- TURKISH ORANGE TEA** (Served in a small tea glass) **£0.80**
- HERBAL TEA** (Please ask for our currant selection) **£1.20**
- SALEP** (A smooth milky drink with 'Salep' orchid root) **£1.80**
- TURKISH COFFEE** **£1.90**
- FILTER COFFEE** **£1.40**
- LIQUEUR COFFEE** (£1.00 added to the price of the liqueur of your choice) **£1.90**
- CAPPUCCINO** **£1.90**
- ESPRESSO** **£1.50**
- DECAFFINATED COFFEE** **£1.40**
- CAFÉ LATÉ** **£1.90**
- ENGLISH TEA** **£1.20**



Awarded by Hull City Council and NHS Hull



MIMOSA MONDAYS

Open only for private parties

Hold your birthday party, anniversary, wedding reception or any other celebration at Mimosa on a Monday!

Evenings: Tuesday - Sunday 5.00pm - 10.30pm (last orders)
We are able to cater for parties of up to 60

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E: mimosarestaurant@hotmail.com

Voted Restaurant of the Year by Hull Colour Pages 2009

Voted Best Service 2003, 2004, 2005, 2006



Voted Best New restaurant 2002

Voted Best Turkish Restaurant by Hull Daily Mail readers, 2006-2007

For Reservations please call
01482 474748

Opening Times:
Evenings: Tuesday - Sunday 5.00pm - 10.30pm (last orders)
We are able to cater for parties of up to 60



Cold Starters (Soguk Mezeler)

All served with Homemade Turkish bread

- 1. Humus (v)** A classic middle eastern blend of chickpeas, tahini, garlic, olive oil & lemon. Served in deep-fried filo pastry. **£3.50**
- 2. Yaprak Sarma (v)** Vine leaves stuffed with a delicious filling of rice, onion, currants, flat-leaf parsley, mint, olive oil and sweet spices. **£3.80**
- 3. Beyaz Peynir (v)** Similar to Greek feta cheese, but smoother and less salty. Drizzled with basil sauce and served on a bed of tomatoes. **£3.95**
- 4. Kisir (v)** A tasty salad comprising a rich variety of vegetables, bulgur wheat and sultanas dressed in olive oil and lemon. **£3.50**
- 5. Haydari (v)** A merry combination of pan-fried carrots, spinach, garlic and yogurt. **£3.40**
- 6. Kereviz (v)** Tasty grated celeriac prepared and sauced in mayonnaise with sultanas and lemon juice. **£3.50**
- 7. Cacik (taziki) (v)** Creamed yoghurt with diced cucumber and a touch of garlic and mint. **£3.50**
- 8. Soguk Meze (v)** (cold starters for two persons)
For those who like variety: A festive platter of Yaprak Dolma, Haydari, kereviz, Humus, Kisir & Turkish Feta Cheese **£9.95**
- 9. Karisik meze** (mixed cold and hot starters for two persons)
For those who like variety; A festive platter of haydari, yaprak sarma, kereviz, humus, kisir, helim, sigara boregi, kalamar **£11.95**

Hot starters (Sicak Mezeler)

- 10. Lentil Soup (v)** Homemade. **£3.50**
- 11. Grilled Sardines** A Mediterranean favourite, charcoal grilled and served with tomato sauce. **£4.50**
- 12. Sigara Boregi (v)** Delightfully light, deep-fried, golden rolls of fillo pastry filled with a delectable mixture of feta cheese and parsley. **£4.50**
- 13. Kalamar** Battered squid rings, delicately deep-fried. Served with tartare sauce. **£4.50**
- 14. Arnavut Cigeri** This great classic of Turkish cuisine contains pieces of lamb's liver coated in flour and pan-fried in butter with a touch of flaked chilli. Served with onion salad. **£4.50**
- 15. Mantar Govec (v)** Mimosa version of a well-known Turkish dish of mushrooms cooked with onions, peppers in a tomato sauce, topped with cheese and oven-baked. **£4.50**
- 16. Hellim (v)** A well-loved Mediterranean dish of deep-fried halloumi cheese served on a bed of lettuce. **£5.50**
- 17. Karides Govec** King Prawns with mushrooms, onions, peppers and garlic, cooked in tomato sauce, topped with cheese and oven baked. **£5.50**
- 18. Falafel (v)** A classic middle eastern fried balls of chick peas, broad beans garlic and a blend of mixed herbs served with yogurt sauce **£3.90**
- 19. Chicken wings** Chicken wings rested in a special Mimosa barbeque marinade and charcoal-grilled, served with tomato sauce. **£4.00**
- 20. Humus kavurma** Diced lamb or chicken in a light tomato- based sauce on a bed of hummus. *Vegetarian option available with mushroom sauté.* **£4.50**
- 21. Scampi** Breaded finest quality Scampi deep-fried and served with a garnish and tartar sauce . **£4.95**

Main Courses

LAMB DISHES

- 22. Adana** A favourite dish of southern Turkey, consisting of very finely chopped prime lamb, mixed with flat leaf parsley, peppers and chilli. Served on a strip of traditional Turkish bread with onion, Turkish rice and seasonal salad. **£9.50**
- 23. Shish Barbeque** Cubes of tender lamb in the chef's special Mimosa barbeque marinade. Skewered with tomatoes and peppers, charcoal grilled and served with seasonal salad and Turkish rice. **£9.90**
- 24. Pizola** Charcoal-grilled tender lamb chops, lightly flavoured with herbs. Served with a delicious baked potato, seasonal salad and Turkish rice. **£11.95**
- 25. Mixed Grill** For those who can't choose! A generous mixture of Adana, Lamb Chops, Sis Barbeque and Chicken Sis. Served seasonal salad and Turkish rice. **£12.95**
- 26. Beyti** Prime lamb, very finely chopped and mixed with peppers, garlic and chilli and a blend of herbs and spices. Shaped around the skewer and charcoal grilled. Served on a strip of Turkish bread with onion, seasonal salad and Turkish rice. **£9.80**
- 27. Incik** Shank of lamb on the bone cooked very slowly in the oven with tomato sauce and served with seasonal salad, potato wedges and Turkish rice. **£11.50**
- 28. Iskender** Finely chopped prime lamb and cubes of marinated lamb, skewered and charcoal grilled and placed on a bed of bread. Topped with yoghurt, special Mimosa sauce and a drizzle of hot butter. **£9.90**

CHICKEN DISHES

- 29. Chicken Shish** Cubes of chicken rested in special Mimosa barbeque marinade, skewered with tomatoes and peppers and charcoal grilled. Served with seasonal salad and Turkish rice. **£9.90**
- 30. Chicken Beyti** Combination of very finely chopped chicken, parsley, peppers, chilli, garlic and a blend of herbs and spices. Served on a strip of traditional Turkish bread with onion salad, seasonal salad and Turkish rice. **£9.90**
- 31. Ispanakli kasarli tavuk** Charcoal grilled chicken fillet, brushed with butter, rolled and filled with cheese and spinach in tomato sauce. Served with seasonal salad and Turkish rice. **£9.90**
- 32. Chicken Kulbasti** Tender Filled chicken breast, marinated with thyme, cooked on charcoal and served on top of tomato sauce with Turkish rice and seasonal salad. **£9.90**
- 33. Tavuk iskender** Finely chopped prime chicken and cubes of marinated chicken, skewered and charcoal grilled and placed on a bed of bread, topped with yoghurt, special Mimosa sauce and a drizzle of hot butter. **£9.50**

STEAKS

- 34. Bonfile** Charcoal grilled fillet steak in mushroom sauce, cooked to your liking. Served with a delicious baked potato, with seasonal salad and Turkish rice. **£15.50**
- 35. Sirloin steak** Charcoal-grilled sirloin steak in mushroom sauce, cooked to your liking. Served with a delicious baked potato, with seasonal salad and Turkish rice. **£13.50**

The Feast of the Sultan

£18.50 (per person for minimum two people)

All cold and hot starters plus dessert inclusive
Please choose your main course

Starter (served with Turkish home-made bread)
Mixed cold and hot starters (per person)

For those who like variety: A festive platter of haydari, yaprak, sarma, kereviz, humous, kisir, sigara boregi, kalamar, mantar sote

Main course (served with Turkish rice and seasonal salad)

Choose from:

Mixed bbq: A combination of adana, chicken beyti, Sis Barbeque and Chicken Sis.

Or

Salmon, Swordfish or Tuna

Or

A choice of vegetarian dish

Desserts (mixed dessert served with vanilla ice cream)

Baklava, kemalmasa, incir



Fish and Seafood

- 36. Kilic Baligi** Swordfish steak in a special Mimosa barbeque marinade and charcoal grilled. Served with charcoal Mediterranean vegetable, Turkish rice and salad **£12.50**
- 37. Salmon** Fillet steak of salmon, in a special Mimosa marinade. Charcoal grilled. Served with charcoal Mediterranean vegetable, Turkish rice and salad **£12.50**
- 38. Tuna** Tuna steak in a special Mimosa marinade. Charcoal grilled. Served with charcoal Mediterranean vegetable, Turkish rice and salad **£12.50**
- 39. Sea Bass** Whole sea bass charcoal grilled. Served with charcoal Mediterranean vegetable, Turkish rice and salad. **£13.95**

Vegetarian Dishes

- 40. Vegetarian Kebab** A barbeque feast for the vegetarian. Marinated aubergines, courgettes, mushrooms, peppers, tomatoes, onions and hallumi cheese, skewered and charcoal grilled. Served with seasonal salad and Turkish rice. **£8.50**
- 41. Imambayildi** A Mimosa favourite consisting of an aubergine slit length ways and filled with tomatoes, onions, garlic, peppers. Oven-baked in tomato sauce, served with seasonal salad and Turkish rice. **£8.50**
- 42. Sebze Iskender** A barbeque feast for the vegetarian marinated, skewered and charcoal grilled and placed on a bed of bread, topped with yoghurt, special Mimosa sauce and a drizzle of hot butter. **£8.50**

Vegetarian pasta available, see the Pasta section.