

Mime's

TRATTORIA

COLD STARTERS

BEEF TARTARE

Finely Chopped Beef Tenderloin
With 14 spices, butter, and pizza bread
G, J, M

24,00 €

MIME'S ANTIPASTI (FOR FOUR PEOPLE)

Prosciutto di Parma, Schiacciata Romana salami, truffle mortadella, smoked Black Angus, Asiago Nero cheese, Pecorino cheese, Buffalo Mozzarella, black Kalamata olives, capers, homemade grissini
OP, G, M

42,00 €

CARPACCIO

Thinly Sliced Fresh Beef Tenderloin
Arugula, Grana Padano shavings, capers, aceto cream
M

19,50 €

CARPACCIO DI TONNO

Thinly Sliced Tuna Avocado, salsa cruda, citrus and avocado emulsion
R

16,00 €

VITELLO TONNATO

Thinly Sliced Veal Fricandeau
Tuna sauce, capers
M, J, R

15,50 €

TUNA TARTARE

Citrus Mousse, Avocado Cream, Baguette

M, J, G, R
18,00 €

COLD STARTERS

SALATA ALLA CAPRESE MIMÉ'S

BuffaloMozzarella,Confit Tomatoes,Basil,OliveOil
Dip, Sun-Dried Tomatoes, Aceto Cream, Baguette

12,50 €

BURATTINA

Buratina, Tomato, Basil, Aceto Cream, Pizza Bread
OP, G, M

16,00 €

ALLA BRUSCHETTA BLACK ANGUS

Burrata Cream, Smoked Black Angus, Capers,
Salad, Pizza Bread
G,M

14,00 €

ALLA BRUSCHETTA DI PROSCIUTTO

Prosciutto di Parma, Burrata Cream, Salad, Pizza Bread
G, M

13,00 €

FORMAGGI MISTI

Asiago Nero Cheese, Adagora Cheese ,Grana Padano Cheese,
Pecorino Cheese, Fig Jam, Nuts, Homemade Grissini
M,OP

20,00 €

WARM APPETIZERS

GNUDI CON GAMBERI

Ricotta Gnudi in Butter and Bisque Sauce, Shrimp, Parsley Cream

G, M, ŠK, RA

21,00 €

GNOCCHI DI PROSCIUTTO E FORMAGGIO

Homemade Gnocchi Stuffed with Taleggio Cheese and
Prosciutto di Parma In a butter sauce with Grana Padano and
sage, truffle cream, young spinach cream, crispy prosciutto
M, G

17,00 €

CODE DI GAMBERI

King Prawn Tails in Spicy Butter Sauce
Baguette, mango, avocado and tomato salsa, salad

M, G, RA

22,00 €

ALLA SOPARNIK

Hand-Stretched Dough Filled with Young Spinach, Buffalo Mozzarella,
Taleggio Cheese, Garlic, Basil Crème Fraîche, Tomato Jam

M, G, J

12,00 €

ARANCINI

Fried Saffron Rice Balls Stuffed with Mozzarella
Pecorino Cheese Espuma, Tomato Jam

13,50 €

SOUPS

ZUPPA DI POMODORO

Tomato, onion, carrot, celery

6,50 €

MINISTRONE

Celery, carrot, potato, zucchini, cabbage, Grana
Padano

6,50 €

SOUP OF THE DAY

6,50 €

RISOTTOS AND PASTAS

RISOTTO MIME'S

Risotto with king prawns, saffron, and truffle

M, RA

24,00 €

RISOTTO VERDE CON MANZO

Risotto with parsley and garlic cream, slow-roasted pulled
beef

21,00 €

RISOTTO FUNGHI DI BOSCO

Risotto with wild mushrooms, parsley, and crispy bacon, cheese
cream

M

16,00 €

RISOTTO MARE

*Risotto with scallops, prawns, mussels, fermented
peperoncini, butter, and Grana Padano*

M, RA, ŠK

26,00 €

TAGLIATELLE AGLIO E OLIO CON GAMBERI

Tagliatelle with king prawn tails, garlic, zucchini,
and a confit garlic and peperoncino sauce

G, RA, M

23,00 €

PASTA BOLOGNESE

Tagliatelle with minced veal ragù and tomato sauce

G, M

14,00 €

RISOTTOS AND PASTAS

SPAGHETTIALLA CARBONARA

Spaghetti with guanciale, Pecorino cheese, and egg yolk

G, J, M

17,00 €

PACCHERI BEEF

Paccheri in a butter, truffle and pepper sauce, slow-cooked beef, Pecorino cheese espuma.

M, G

19,00 €

PLJUKANCI MEDITERAN

Pljukanci with mussels, salmon, and king prawn tails, fermented peperoncino and butter sauce

G, ŠK, M, R

23,00 €

PLJUKANCI ALLA AMATRICIANA

Pljukanci in tomato sauce with guanciale, crispy onion, dried peperoncini, Grana Padano, and butter

M, G

17,00 €

GNOCCHI MORTADELLA E PISTACCHIO

Homemade gnocchi with pistachio pesto, truffle mortadella, and cooking cream

15,00 €

GNOCCHI ALLA SORRENTINA

Homemade gnocchi in tomato and pesto sauce, baked with buffalo mozzarella and Grana Padano

G, OP, M

15,00 €

MEAT

INSALATA DI MANZO

Beef strips, mixed leafy salad, zucchini, mushrooms,
soft goat cheese, honey and mustard dressing

25,00 €

BEEF TAGLIATA

Beef steak strips served on arugula with pine nuts, Grana
Padano shavings, and aged balsamic cream

M, OP

38,00 €

BISTECCA MIMÉ'S

Beef steak, millefoglie potatoes with Taleggio cheese sauce,
Barolo sauce, crispy bacon

M

38,00 €

STRATAGLIATA

Irish Angus sliced into 120 thin pieces, creamy
truffle potatoes, Taleggio sauce, parsley leaf oil

M

37,00 €

VITELLO IMPANATO

Thinly pounded veal thigh in panko breadcrumbs with
herbs, creamy potato salad

G, J, OP

22,00 €

SALTIMBOCCA ALLA ROMANA

Thinly pounded veal thigh with Parma ham, in a sage, wine, and
butter sauce, served with mashed potatoes and parsley

M

22,00 €

MEAT

POLLO ARROTOLATO

Chicken fillet stuffed with goat cheese and pistachios,
beetroot juice reduction, fermented peperoncino sauce,
arancini rice

M, OP, J

18,00 €

TACCHINO IN FORMAGGIO CROCCANTE

Turkey fillet in a crispy Grana Padano crust, mixed leafy
salad, bell pepper, tomato, honey and mustard dressing

G, J, M

18,00 €

COSTATO DI MANZO

Slow-cooked beef rib in red wine sauce, creamy
mashed potatoes, salad, and gremolata

M

25,00 €

AGNELLO AL FORNO A COTTURA LENTA

Lamb leg on chickpea cream, sautéed vegetables,
roasting jus, parsley leaf oil

M

30,00 €

FISH

TONNO STEAK

Bluefin tuna fillet, avocado cream, salsa cruda, and
crispy onions
G,R

23,00 €

LOSOS STEAK

Fregola pasta with Genovese pesto, sun-dried tomato and
olive oil dip, side salad

R, M, G

26,00 €

VEGETARIAN OPTIONS

BISTECCA DI MELANZANE

Baked grilled eggplant with buffalo mozzarella, tomato, chickpea and
horseradish cream, basil leaf oil, beetroot

M

14,00 €

MOZZARELLA IMPANATA

Mozzarella di Bufala breaded in panko crumbs, crème
fraîche and basil sauce, salad

M,G

13,00 €

INSALATA CONTADINA

Mixed leafy salads, feta cheese, chickpeas, red onion,
cherry tomatoes, bell pepper, olives, crispy baguette

M

13,00 €

SIDES AND EXTRAS

GNOCCHI WITH BUTTER

M, G
6,00€

MASHED POTATOES

M
5,00€

MILLEFOGLIE POTATOES WITH CHEESE CREAM

M
6,50 €

GRILLED VEGETABLES

M
6,50€

WHITE RICE WITH BUTTER

M
6,50€

MORTADELLA WITH TRUFFLES

Olives, capers, homemade grissini

13,50 €

PROSCIUTTO DI PARMA

OLIVES, CAPERS, HOMEMADE GRISSINI

G
15,50 €

BLACK ANGUS

Olives, capers, homemade grissini

18,00 €

SALADS

MIXED SALAD
5,00 €

LEAFY SALAD
5,50€

ARUGULA, CHERRY TOMATOES, GRANA PADANO
M
6,50 €

CHERRY TOMATOES
6,00€

MIXED SALAD WITH FETA CHEESE
M
6,50 €

CREAMY POTATO SALAD
6,50€

ARUGULA
6,50€

DESSERTS

CHESTNUT PANNACOTTA

Rich plum cream, crispy cereal crunch, and
cinnam on cracker
GF, N, D

7,00€

CHOCOLATE AND HAZELNUT SEMIFREDDO

GF, N, D, E

7,00€

MIME'S CAKE

Date cake, caramel sauce, coffee crèmeux, and cocoa
cracker
G, D, E

7,00€

TIRAMISU WITH ESPRESSO MERINGUE AND COCOA

G,D,E

7,00€

ALLERGEN

S

G - gluten M -
milk OP - nuts J -
egg R - fish RA -
crustaceans ŠK -
shellfish ME -
mollusks AG -
citrus
■

***COUVERT 1,50 €**

POWERED BY



DEAR VALUED GUESTS WITH FOOD ALLERGIES, PLEASE INFORM THE RESTAURANT STAFF IN ADVANCE. SOME DISHES MAY CONTAIN ALLERGENS. FOR DETAILED INFORMATION, PLEASE CONSULT OUR STAFF.

THE SALE, SERVING, POURING, AND CONSUMPTION OF ALCOHOLIC BEVERAGES AND THE SALE OF TOBACCO PRODUCTS ARE PROHIBITED TO PERSONS UNDER 18 YEARS OF AGE. PRICES ARE LISTED IN EUROS AND INCLUDE VAT.

IN ACCORDANCE WITH ARTICLE 8 OF THE CONSUMER PROTECTION ACT, ANY COMPLAINTS CAN BE SUBMITTED BY MAIL, EMAIL AT TRATTORIA@MIMES.HR, OR PERSONALLY AT OUR BUSINESS PREMISES.