

Mime's

TRATTORIA



HLADNA PREDJELA

COLD STARTERS

BEEF TARTAR

Sitno kosani biftek s 14 začina, maslac, pizza kruh
Finely chopped beef tenderloin with 14 spices, butter, pizza bread

G, M, J

ANTIPASTI MIMÉ'S 4 osobe/people

Pršut di Parma, salama Schiacciata Romana, mortadella s tartufima, dimljeni Black Angus, sir Asiago Nero, sir Pecorino, Mozzarella di Bufala, crne Kalamata masline, kapari, domaći grisini
Prosciutto di Parma, Schiacciata Romana salami, truffle mortadella, smoked Black Angus, Asiago Nero cheese, Pecorino cheese, Mozzarella di Bufala, Kalamata olives, capers, homemade grissini

G, M, OP

CARPACCIO

Tanko rezani svježi biftek, rukola, listići Grana Padano sira, kapari, aceto krema
Thinly sliced fresh beef tenderloin, arugula, Grana Padano, capers, aceto cream

M

CARPACCIO DI TONNO

Tanko rezana tuna, avokado, salsa cruda, emulzija od agruma i avokada
Thinly sliced tuna, avocado, salsa cruda, citrus - avocado emulsion

R, AG

ROAST BEEF

Roast beef, krema od pecorino sira i papra
Roast beef with pecorino cheese and pepper cream

M

TUNA TARTAR

Emulzija od agruma, krema od avokada i baguette
Citrus emulsion, avocado cream and baguette

G, M, J, R



HLADNA PREDJELA

COLD STARTERS

SALATA ALLA CAPRESE MIMÉ'S

Mozzarella di Bufala, confitirana rajčica, bosiljak, dip od maslinovog ulja, sušena rajčica, aceto krema, baguette
Buffalo Mozzarella, confit tomatoes, basil, olive oil dip, sun-dried tomatoes, aceto cream, baguette

M

BURRATINA

Burrata, rajčica, bosiljak, aceto krema, pizza kruh
Burrata, tomato, basil, aceto cream, pizza bread

G, M, OP

ALLA BRUSCHETTA BLACK ANGUS

Krema od burrate, dimljeni black angus, kapari, salatica, pizza kruh
Burrata cream, smoked black angus, capers, salad, pizza bread

G, M

ALLA BRUSCHETTA DI PROSCIUTTO

Pršut di Parma, krema od burrate, salatica, pizza kruh
Prosciutto di Parma, Burrata cream, salad, pizza bread

G, M

FORMAGGI MISTI

Sir Asiago Nero, sir Adagora, sir Grana Padano, sir Pecorino, džem od smokve, orašasti plodovi, domaći grisini
Asiago Nero cheese, Adagora cheese, Grana Padano cheese, Pecorino cheese, fig jam, nuts, homemade grissini

G, M, OP

PESTO HUMUS

Namaz od slanutka i bosiljka, s dipom od sušenih rajčica, feta sirom, pinjolima, pizza kruh
Chickpea and basil spread, with sun-dried tomato dip, feta cheese, pine nuts, pizza bread

G, M, OP, AG



TOPLA PREDJELA

WARM APPETIZER

GNOCCHI DI GUANCIA DI MANZO

Domaći njoki punjeni trganim junećim obrazima, jus od pečenja, ukiseljena mrkva
Homemade gnocchi stuffed with shredded beef cheek, roasting jus, pickled carrots

G, M, J

CODE DI GAMBERI

Repovi kraljevskih kozica u pikantnom umaku od maslaca, baguette, salsa od manga, avokada i rajčice, salatica
King prawn tails in spicy butter sauce served with baguette, mango, avocado and tomato salsa, salad

G, M, RA

AL SOPARNIK

Vučeno tijesto punjeno mladim špinatom, mozzarellom di Bufala, Taleggio sir, češnjak, crème fraîcheom s bosiljkom, džem od rajčice
Hand-stratched dough, filled with young spinach, buffalo mozzarella, Taleggio cheese, garlic, basil crème fraîcheom, tomato jam

G, M, J

ARANCINI

Pržene okruglice od riže sa šafranom punjene mozzarelom, espuma od pecorino sira, džem od rajčice
Fried saffron rice balls stuffed with mozzarella, Pecorino cheese espuma, tomato jam

G, M, J



JUHE

SOUPS

ZUPPA DI POMODORO

Rajčica, luk, mrkva, celer
Tomato, onion, carrot, celery

G

MINISTRONE

Celer, mrkva, krumpir, tikvica, kupus, Grana Padano
Celery, carrot, potato, zucchini, cabbage, Grana Padano

M

DNEVNA JUHA

SOUP OF THE DAY

G



RIŽOTA I TJESTENINE

RISOTTOS AND PASTA

RISOTTO MIMÉ'S

Rižoto s kraljevskim kozicama, šafranom i tartufom

Risotto with king prawns, saffron and truffle

M, RA

RISOTTO FUNGHI DI BOSCO

Rižoto sa šumskim gljivama, peršinom i hrskavim špek, krema od sira

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

M

RISOTTO MARE

Rižoto s kapesantima, kozicama, dagnjama, fermentiranim peperoncima, maslac, Grana Padano

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

M, RA, ŠK

PACCHERI AL MANZO

Paccheri u umaku od maslaca, tartufate i papra, sporo pečena junetina, espuma od pecorino sira

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

M, G

TAGLIATELLE CON GAMBERI E ZUCCHINE

Tagliatelle s repovima kraljevskih kozica, češnjakom, tikvicama i umakom od konfitiranog češnjaka i pepperoncina

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

G, M, RA

TAGLIATELLE AL RAGÙ

Tagliatelle s raguom od mljevene teletine i umakom od rajčice

Tagliatelle with minced veal ragu and tomato sauce

G, M

TAGLIATELLE CACIO E PEPE

Tagliatelle u umaku od papra, pecorino sira, maslaca i espuma od pecorino sira

Tagliatelle in a pepper, pecorino cheese and butter sauce, with pecorino cheese espuma

G, M



RIŽOTA I TJESTENINE

RISOTTOS AND PASTA

SPAGHETTI ALLA CARBONARA

Spaghetti s guancialeom, pecorino sirom i žumanjkom
Spaghetti with guanciale, pecorino cheese and egg yolk

G, J, M

SPAGHETTI AGLIO E OLIO

Spaghetti s češnjakom, peršinom, Grana Padanom, peperoncinom
Spaghetti with garlic, parsley, Grana Padano, and chili pepper

G, M

PLJUKANCI MIMÉ'S

Pljukanci s trakicama bifteka, paprike, tikvica, šampinjona, spicy maslac, umak od Taleggio sira, čips od krumpira
Pljukanci with strips of beef steak, peppers, zucchini, mushrooms, spicy butter, Taleggio cheese sauce, potato chips

G, M

PLJUKANCI ALLA AMATRICIANA

Pljukanci u umaku od rajčice, guanciale, hrskavi luk, suhi peperoncini, Grana Padano, maslac
Pljukanci in tomato sauce with guanciale, crispy onion, dried peperoncini, Grana Padano and butter

M, G

GNOCCHI MORTADELLA E PISTACCHIO

Domaći njoki s pestom od pistacija, mortadella s tartufima i vrhnje za kuhanje
Homemade gnocchi with pistachio pesto, truffle mortadella and cooking cream

G, M, OP

GNOCCHI ALLA SORRENTINA

Domaći njoki u umaku od rakčice i pesta, zapečeni s mozzarella di Bufala i Grana Padano
Homemade gnocchi in tomato and pesto sauce, baked with mozzarella di Bufala and Grana Padano

G, M, OP



MESO MEAT

INSALATA DI MANZO

Biftek trakice, mix lisnatih salata, tikvice, šampinjoni, meki kozji sir, dressing od meda i senfa

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

AG

TAGLIATA DI MANZO

Biftek rezan na trakice serviran na rukoli s pinjolima, listići Grana Padana i aceto krema

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

M, OP

BISTECCA MIMÉ'S

Biftek, millefoglie krumpir u umaku od Taleggio sira, Barolo umak, hrskavi špek

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

M

STRATAGLIATA

Irski Angus rezan na 120 listića, kremasti krumpir s tartufima, umak pecorino, papr, ulje od lista peršina

Irish Angus sliced into 120 thin pieces, creamy truffle potatoes, pecorino sauce, pepper, parsley oil

M

VITTELO IMPANATO

Tanko tučeni teleći but u panko mrvicama, začinskom bilju, kremasta krumpir salata

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

G, J, OP

SALTIMBOCCA ALLA ROMANA

Tanko tučeni teleći but s pršutom di Parma u umaku od kadulje, vina i maslaca, pire krumpir i peršin

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

M



M E S O M E A T

POLLO ARROTOLATO

Pileći file punjen kozjim sirom, pistacijom, redukcija od soka cikle, umak od fermentiranih peproncina, arancini od riže
Chicken fillet stuffed with goat cheese and pistachios, beetroot juice reduction, fermented peperoncino sauce, arancini rice

M, OP, J, G

TACCHINO IN CROSTA DI FORMAGGIO

Pureći file u hrskavom omotaču od Grana Padana, mješavina lisnatih salata, paprika, rajčica, dresing od senfa i meda
Turkey fillet in a crispy Grana Padano crust, mixed leafy salad, bell pepper, tomato, honey and mustard dressing

G, J, M, AG

COSTATA DI MANZO

Sporo kuhano juneće rebro u umaku od crvenog vina, kremasti pire od krumpira, salata i gremolata
Slow-cooked beef rib in red wine sauce, creamy mashed potatoes, salad and gremolata

M

AGNELLO AL FORNO A COTTURA LENTA

Janjeći but na kremi od slanutka, sotirano povrće, jus od pečenja, ulje od lista peršina
Lamb leg on chickpea cream, sautéed vegetables, roasting jus, parsley oil

M



RIBA FISH

TONNO STEAK

File plavorepne tune, krema od avokada, salsa cruda i prženi luk
Bluefin tuna fillet, avocado cream, salsa cruda and crispy onions

G, R

FILETTO DI SALMONE

Pasta fregola s pestom Genovese, dip od sušenih rajčica i maslinovog ulja, salatica
Fregola pasta with Genovese pesto, sun-dried tomatoes and olive oil dip, side salad

G, M, R

VEGETARIJANSKA JELA VEGETARIAN OPTIONS

BISTECCA DI MELANZANE

Zapečeni grilani patlidžan s mozzarellom di Bufala, rajčicom, krema od slanutka i hrena, ulje od bosiljka, cikla
Baked grilled eggplant with buffalo mozzarella, tomato, chickpea and horseradish cream, basil oil, beetroot

M

MOZZARELLA IMPANATA

Mozzarella di Bufala pohana u panko mrvicama, umak od crème fraîche, bosiljkom, salata
Mozzarella di Bufala breaded in panko crumbs, crème fraîche and basil sauce, salad

M, G

INSALATA CONTADINA

Mix lisnatih salata, feta sir, slanetak, ljubičasti luk, cherry rajčica, paprika, masline, hrskavi baguette
Mixed leafy salads, feta cheese, chickpeas, red onion, cherry tomatoes, bell pepper, olives, crispy baguette

G, M, AG



PRILOZI SIDES

NJOKI NA MASLACU
GNOCCHI WITH BUTTER

PIRE KRUMPIR
MASHED POTATOES

G, M

PIRE TARTUFI
TRUFFLE PUREE

M

M

MILLEFOGLIE KRUMPIR, KREMA OD SIRA
MILLEFOGLIE POTATOES WITH CHEESE CREAM

M

POVRĆE NA ŽARU
GRILLED VEGETABLES

M

BIJELA RIŽA NA MASLACU
WHITE RICE WITH BUTTER

M

DODACI EXTRAS

MORTADELLA AL TARTUFO

Mortadella, masline, kapari, domaći grisini
Mortadella, olives, capers, homemade grisini

G

PROSCIUTTO DI PARMA

Prosciutto di Parma, masline, kapari, domaći grisini
Prosciutto di Parma, olives, capers, homemade grisini

G

BLACK ANGUS AFFUMICATO

Masline, kapari, domaći grisini
Olives, capers, homemade grisini

G



SALATE SALADS

MIJEŠANA SALATA
MIXED SALAD

LISNATA SALATA
LEAFY SALAD

RUKOLA, CHERRY RAJČICA, GRANA PADANO
ARUGULA, CHERRY TOMATOES, GRANA PADANO

M

CHERRY RAJČICE
CHERRY TOMATOES

MIJEŠANA SALATA S FETA SIROM
MIXED SALAD WITH FETA CHEESE

M

KREMASTA KRUMPIR SALATA
CREAMY POTATO SALAD

RUKOLA
ARGULA



DESERTI

DESSERTS

SEMIFREDO OD ČOKOLADE I LJEŠNJAKA

CHOCOLATE AND HAZELNUT SEMIFREDDO

Semifredo lješnjak, namelaka od mliječne čokolade i paste od lješnjaka, hrskavi lješnjaci
Hazelnut semifreddo, milk chocolate namelaka with hazelnut paste, crunchy hazelnuts

M, OP, GF

MIME'S CAKE

Sočni biskvit od datulja i muscovado šećera, cremeux od kave, kakao nibs, čokoladni tuile, karamel umak
Moist date and muscovado sugar sponge, coffee cremeux, cocoa nibs, chocolate tuile, caramel sauce

G, M, J

TIRAMISU U ČAŠI

Pjena od mascarpone sira, sočni biskvit natopljen kavom i rumom, kakao prah
Mascarpone foam, moist sponge soaked in coffee and rum, cocoa powder

G, M, J

TIRAMISU CHOUX

Choux tijesto, krema od mascarponea, cremeux od kave, karamela od tamne čokolade i kave
Choux pastry, mascarpone cream, coffee cremeux, dark chocolate and coffee caramel

G, M, J

BLACK FOREST

Mousse od tamne čokolade, insert višnja s maraschinom, namleka od bijele čokolade, hrskava tamna čokolada, čokoladni keks
Dark chocolate mousse, cherry and maraschino insert, white chocolate namelaka, crunchy dark chocolate, chocolate biscuit

M, J

MALINA KOLAČ

Krema od bijele čokolade i jogurta, insert od maline, bademov biskvit s citrusima, hrskava bijela čokolada, keks limun
White chocolate and yogurt cream, raspberry insert, almond sponge with citrus, crunchy white chocolate, lemon biscuit

M, J

PANNA COTTA

Panna cotta s umakom od bobičastog voća, hrskavi tuile
Panna cotta with berry sauce and crispy tuile

G, M

DNEVNI KOLAČ

CAKE OD THE DAY

M

COUVERT

DODATNA KOŠARICA KRUHA

POWERED BY
Rajska
SVETONEDELISKE
KAJSKE RAJČICE
Miris ljeta, okus raja

**BOO
GIE**[®]
ARTISAN
BAKERY
& BAR
LAB

MOLIMO CIJENJENE GOSTE KOJI IMAJU ALERGIJSKU REAKCIJU NA ODREĐENU HRANU DA O TOME UNAPRIJED OBAVIJESTE OSOBLJE RESTORANA. POJEDINA JELA MOGU SADRŽAVATI ALERGENE. ZA DETALJNE INFORMACIJE OBRATITE SE OSOBLJU RESTORANA.

ZABRANJENA JE PRODAJA, POSLUŽIVANJE, TOČENJE I KONZUMACIJA ALKOHOLNIH PIĆA I PRODAJA DUHANSKIH PROIZVODA OSOBAMA MLAĐIM OD 18 GODINA.

CIJENE SU IZRAŽENE U EURIMA, PDV JE UKLJUČEN U CIJENU.

SUKLADNO ČLANKU 8. ZAKONA O ZAŠTITI POTROŠAČA, VAŠE EVENTUALNE PRIGOVORE MOŽETE UPUTITI PUTEM POŠTE, MAILOM NA: [TRATTORIA@MIMES.HR](mailto:trattoria@mimes.hr) ILI IH PODNIJETI OSOBNO U NAŠEM POSLOVNOM PROSTORU.

We kindly ask guests with food allergies or intolerances to inform the restaurant staff in advance. Some dishes may contain allergens. For detailed information, please contact the restaurant staff.

The sale, serving, dispensing, and consumption of alcoholic beverages, as well as the sale of tobacco products, are prohibited for persons under the age of 18.

Prices are expressed in euros and include VAT.

In accordance with Article 8 of the Consumer Protection Act, any complaints may be submitted by post, by email to: trattoria@mimes.hr, or in person at our business premises
