

Mimosa

FROM THE SUNNY SHORES
OF THE MEDITERRANEAN



ABOUT MIMOSA



Welcome to Mimosa, where the vibrant flavors of the Mediterranean are transplanted to the heart of Bangkok! Our restaurant, nestled in Sathorn, brings you a slice of 'la dolce vita' with seasonal

menus crafted from the finest ingredients. Led by the passionate Chef Chris, with his rich culinary experience from London to Thailand, Mimosa offers generous servings of authentic Italian Mediterranean dishes that will leave you craving more.

Join us from 11am to 11pm for lunch and dinner as well as our weekend Brunch starting at 10am Saturday and Sunday.



WHILE YOU WAIT



*Cheese & Cold Cuts Boards
are always a good idea*

Salumi e Formaggi - 650

Prosciutto di Parma, salame Emiliano, mortadella, taleggio, sottocenere al tartufo, nuts, dried fruits, giardiniera and sourdough

Italian Cuts - 550

Prosciutto di Parma, coppa, speck, mortadella, salame Emiliano, giardiniera, olives and sourdough

Burrata & Prosciutto - 550

Prosciutto di Parma, burrata, pizza bread, olives

Selezione del Casaro - 595

Parmesan, sottocenere al tartufo, taleggio, gorgonzola, caprino, jam, nuts, dried fruits and sourdough

Il Grande Mimosa - 995

Prosciutto, coppa, mortadella, salame Emiliano, chicken liver pate, taleggio, gorgonzola, sottocenere al tartufo, caprino, dried fruits, nuts, giardiniera, jam and sourdough



Il Mediterraneo - 1,495

Prosciutto di Parma, Joselito chorizo, salame Emiliano, chicken liver pate, manchego, parmesan, feta, white anchovies, tapenade, pesto, salsa rossa, artichokes, sundried tomatoes, olives, nuts, dried fig, cherry tomatoes, cucumber and pizza bread

ANTI PASTI



Shrimply Irresistible - 550

Succulent prawns sautéed in garlic oil, white wine, parsley, and a hint of chili. Served with toasted sourdough



Lobster Bisque - 595

Rich lobster soup finished with lobster meat and cream



Burrata & Tomato Salad - 495

Focaccia croutons, pickled red onion, basil



Herb Butter Snails - 450

Six snails bathed in rich garlic and herb butter, served with warm focaccia



Parmesan Cheese Souffle - 395

Twice baked parmesan, and gouda souffle with cream and truffle



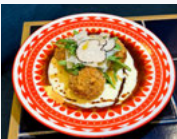
Padron Peppers - 290

Fried peppers from Spain



Caponata with Stracciatella - 350

Sweet and sour eggplant caponata paired with creamy stracciatella, soft herbs, and focaccia crackers



Truffle Arancini - 395

Golden arancini with truffle risotto, mozzarella, parmesan fondue, meat juices, and fresh truffle shavings



Eggplant Parmigiana - 375

Layers of eggplant, tomato and mozzarella with parmesan cream, and vibrant pesto



Chicken Liver Pate, Onion Marmalade - 250

Smooth chicken liver pate, accompanied by a sweet red onion marmalade and toasted sourdough

Mimosas Roast Cauliflower - 295

Yoghurt dressing, Mediterranean chilli crunch with sundried tomato and olive, pomegranate, pickled red onion and herbs

Beef Carpaccio - 475

With artichokes, truffle dressing, potato crisps, rocket and parmesan

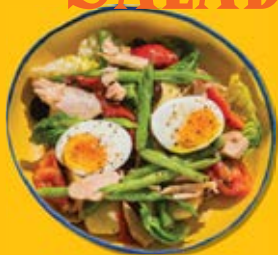
Tutti Fritti Summer Love - 350

Deep fried squid, tartare sauce

(Ha) Tuna Matata - 595

Fresh diced raw tuna with creamy avocado, sweet mango, sesame seeds, coriander, and a zesty citrus dressing

SALADS



Mimosa's Niçoise - 345
Our take on this classic!



Primavera - 325
Salad leaves, pomelo, orange, melon, dried apricot, cashew nuts, sunflower seeds, and orange dressing



Beetroot and Gorgonzola - 345
Salad leaves, beetroot, gorgonzola, walnuts, apple and balsamic cream



Caesar Salad - 395
Romaine lettuce, Caesar dressing, grilled chicken, focaccia croutons, crisp prosciutto and shaved parmesan

Greek Salad - 350
Creamy feta with tomato, cucumber, kalamata olives, red onion, herbs and watermelon

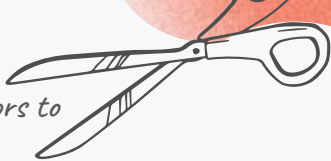


Sausage Insalata - 325
Savory sausage with peppery rocket, fresh salad leaves, roasted tomatoes, shaved parmesan, and a drizzle of balsamic cream

Tropical Crab Salad - 495
Fresh crab meat with mango, avocado, passion fruit gel, greens, and a ginger-lime dressing

WHY

Do We Use Scissors to Cut Our Pizza?



In true Italian tradition, we use scissors to cut our pizza at Mimosa. This custom allows us to cater to your exact preference. When you order, simply tell your friend/partner how you want your slice, and cut it right there for you. It's a personalized touch that brings a piece of Italy straight to your plate!

Vegetarian



Vegetarian Heaven - 450
Zucchini and basil cream base with roast pepper, eggplant, cherry tomatoes, artichoke, olives, ricotta and parmesan

El Classico - 350
Tomato, fior di latte, basil

Cheesus Christ! - 450
Mozzarella, gorgonzola, scamorza, Parmesan, roast garlic, crunchy breadcrumbs

Singing the Blues - 450
Fior di latte, gorgonzola, speck, honey, walnuts and rocket

Recommended



Burrata & Prosciutto - 625
Pizza bread topped with burrata, prosciutto and rocket

Chorizo - 395
Tomato, fior di latte, chorizo, basil

Amore Meat-o - 525
Tomato, fior di latte, sausage, chorizo, bacon, and speck
Add jalapeños to spice it up

Calabrese Dreamin' - 395
Tomato, fior di latte, red onion, olives, 'nduja and rosemary

SeaFood Lover



Seafood AOP - 675
Prawns, octopus, squid, mussels, tomato, fior di latte, garlic, chilli, parsley

Masters of the Tuna-verse - 425
Tomato, fior di latte, tuna, green olives, parsley and red onion

Burraterita - 475
Tomato, burrata, dried cherry tomato, basil

Mortadella e Pistachio - 595
Zucchini and basil cream base with mortadella, stracciatella, pistachio and rocket

PIZZA

Love at first slice



Tell me the Truff(le) - 550

*Fior di latte, truffle mascarpone and
champignon*

Add on shaved truffle - 300

PRICES ARE SUBJECT TO A 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.
ACTUAL DISHES MIGHT DIFFER FROM PICTURE



Spaghetti AOP x Tiger Prawn - 595
Spaghetti with garlic and chilli oil, shrimp, and a grilled tiger prawn

HOMEMADE FRESH PASTA

Tagliatelle al Tartufo - 575
Truffle cream sauce, sage brown butter, and meat juices with summer truffle

Tagliatelle & Funghi - 395
Mushrooms, porcini butter, gremolata and Parmesan

Crab Tagliolini - 650
Delicate ribbon pasta with in a light crab bisque sauce, succulent crab meat, zesty lemon, fresh parsley, and a hint of dried chilli

Ravioli - 375
Stuffed with spinach, ricotta, and nutmeg, and served in sage butter



Truffle Risotto with Hokkaido Scallops - 1,295
Rich and creamy truffle risotto with seared Hokkaido scallops and shaved fresh truffle

HOME IS WHERE THE PASTA IS

Bucatini Carbonara - 375
Egg yolk, parmesan and guanciale

Linguine Vongole - 450
Clams, white wine, cherry tomatoes and parsley

Rigatoni alla Wagyu Bolognese - 495
Hearty rigatoni pasta in a rich, slow-cooked Wagyu beef ragu, enhanced with red wine and fragrant rosemary



Lamb Rosa - 550
Braised lamb shoulder stuffed in pasta, smothered in parmesan cream, with cherry tomatoes, confit garlic, and rosemary
Add on shaved truffle - 300

RISOTTO AND FRIENDS

Risotto ai Gamberi - 550
Prawn risotto with stracciatella, tomato and basil

Risotto ai Funghi - 475
Rich and creamy risotto with sauteed mushrooms, parsley, burrata and parmesan

Gnocchi al Formaggio - 475
Homemade potato dumplings served in Gogonzola cream sauce with spinach and walnuts



Lobster Linguine - 2,295

700g Maine lobster served with linguine pasta dressed in rich tomato lobster bisque sauce, cherry tomatoes and basil



Gnocchi with Sausage and Porcini - 495

Handmade potato gnocchi, perfectly paired with savory sausage and earthy porcini mushrooms

Add on shaved truffle - 300



Twisted Mimosa Lasagna - 655

Tender slow-cooked beef ragu wrapped in delicate spinach pasta sheets, layered with creamy mozzarella and luscious béchamel sauce. Perfect for sharing!



Mezza Maniche à la Vodka - 595

Baked pasta shells in a creamy tomato sauce with smoked pancetta, burrata, and a touch of chili. Share the love!

SECONDI



Lamb Chops - 1,395

Tender Australian lamb chops with ratatouille and lamb jus



Pork Chop from the Accidental Butcher - 895
(500g) with creamy mushroom sauce and spinach



Grilled Octopus - 975

Wood-grilled premium Spanish octopus tentacle with roast pepper sauce, salsa verde, chorizo and smoked paprika

Nonna's Lamb Shank - 950

Tender lamb shank slow-cooked in red wine, served with creamy dauphinoise potatoes, roasted Mediterranean vegetables, and a rich lamb jus

Tiger Prawns - 975

Butterflied and grilled with rosemary and lemon, served with Greek salad

Grilled Snapper - 695

Bouillabaisse sauce, broccolini and rouille croute

Salmon - 695

Truffle beurre blanc, asparagus and spinach

M.F.C. Milanese - 550

Mimosa Fried Chicken breast with dressed greens, parmesan, truffle lemon aioli, and rich chicken jus

Wagyu Flank Truffle Tagliata - 1,695
(200g) Australian wagyu flank steak sliced and served with truffle sauce, rocket, parmesan and shaved fresh truffle



Striploin alla Griglia - 1,350
(300g) 270 day grain fed Rangers Valley striploin cooked on our wood grill, brushed with chimichurri and served with spicy salsa rossa

Ossobuco with Saffron Risotto - 1,295
Tender veal shin, slow-braised with soffritto and white wine, served with a luxurious saffron risotto, gremolata, and baby carrots.



Tenderloin Cacio - 1,495
(200g) Australian purebred Wagyu tenderloin steak with spinach and a giant ravioli filled with creamy cacio e pepe sauce
Add on shaved truffle - 300

Tenderloin Rossini - 1,895
(200g) Australian purebred Wagyu tenderloin steak topped with foie gras and truffle, served with spinach and truffle jus
Add on shaved truffle - 300

Hanger Steak alla Griglia - 895
(180g) 270 day grain fed Black Onyx mb 3+ hanger steak cooked on our wood grill, brushed with chimichurri and served with spicy salsa rossa

Potato Dauphinoise - 195
Layers of creamy, garlicky potato goodness

Truffle Cauliflower - 215
Cauliflower smothered in truffle bechamel and finished with parmesan

SIDES & THINGS

Truffle Parmesan French Fries - 215
Grated parmesan and truffle oil, served with aioli

Mixed Leaf Salad - 95
Red wine vinegar dressing

Cheesy Spinach - 195
Sautéed spinach topped with parmesan cream

French Fries - 150
Aioli

Honey Roast Baby Carrots - 225
Yoghurt dressing, spicy salsa verde, chilli crunch and herbs

Caponata - 185
Sicilian style sweet and sour eggplant with sunflower seeds, mint and basil

DOLCE



Mimosa's Chocolate Mousse - 250
Intense chocolate mousse topped with hazelnut and coffee praline, sea salt and more chocolate

Panna Cotta - 295
Citrus, strawberries and granola

Basque Cheesecake - 350
Rich and decadent with a properly burnt top, served with fruit compote

ICE CREAMS

Our Flavours - 90 / scoop
Ice Cream
Pistachio, Salted Caramel, Hazelnut, Coffee

Sorbet
Strawberry, Passion Fruit

Premium Homemade Flavours - 125 / scoop
Gianduja
*intense chocolate and hazelnut ice cream.
An Italian classic*

Madagascar Vanilla Custard
Madagascan vanilla beans infused into a rich, custard base

PUT A SCOOP *in it*

Mimosa Affogato - 230
Gianduja Ice Cream, Steamed Milk and Baileys

Affogato - 200
Vanilla Ice Cream, Espresso



Crème Brûlée - 275
Lightly set rich vanilla custard and berry compote with a crisp caramel topping



Strawberry Fields Forever - 275
Seasonal fruits, strawberry sorbet, chantilly cream and lavender syrup

Tiramisù Classico - 325
Mascarpone cream and savoiardi with coffee, Marsala and chocolate

Valrhona Chocolate Passion Lava - 350
Experience the indulgence of Manjari chocolate lava cake complemented by passion fruit gel, coconut crumb, and a scoop of vanilla ice cream



Amalfi Tiramisù - 325
Mascarpone cream, lemon curd, limoncello, savoiardi biscuits with white chocolate

SOFT DRINKS

HOUSE WATER

Nordaq Mineral Water	80
Nordaq Mineral Sparkling Water	

SOFT DRINKS

Coke	80
Coke Zero	
Sprite	
Schweppes Tonic	
Schweppes Ginger Ale	
Hot Water	
Lemon Soda	
	120
Rene Mineral Water 40cl	
San Pellegrino Sparkling Water 50cl	
Fever-tree Mediterranean Tonic Water	
Fever-tree Premium Indian Tonic Water	
Fever-tree Elderflower Tonic Water	
Fever-tree Ginger Beer	
Redbull	
Ice Bucket	

TO FINISH YOUR MEAL

Classic Espresso
Martini - 290



..... Espresso,
..... vodka,
..... coffee liqueur

Mimosa Espresso
Martini - 290



..... Espresso,
..... White rabbit vodka,
..... Coconut liqueur,
..... Vanilla,
..... Chocolate bitter

Coffee & Tea

HOT COFFEE

Espresso Single/Double	100/110
Macchiato Single/Double	115/120
Americano	110
Caffé Latte	120
Cappuccino	120
Flat White	120
Mocha	130
Caramel Latte	140

COLD COFFEE

Iced Americano	120
Iced Latte	130
Iced Mocha	140
Iced Caramel Latte	150

TEA

Tea Pot	195
hot water refillable	
English Breakfast, Earl Grey, Darjeeling, Chamomile, Moroccan Mint	

DIGESTIF

Homemade Limoncello	260
Homemade Arancello	260
Fernet Branca	280
Jagermeister	280
Amaro Motenegrò	290
Sambuca	290
Naradini Grappa Bianca	290
Vaudon Cognac VS	300

Until 5 PM.

HEALTHY JUICES



Antioxidant Bliss - 190

Boost your antioxidants with Beetroot, Strawberry, Blueberry, Apple, Orange, and Ginger. Only 86 calories!

Immune Booster - 190

Enhance your immune system with Passionfruit, Mango, Pineapple, Ginger, and Honey. Just 126 calories!

Vitamin C Burst - 190

Get your daily dose of Vitamin C with Carrot, Pineapple, Apple, and Orange. Only 101 calories!

Detox Green - 190

Cleanse and detoxify with Kale, Apple, Cucumber, Lime, and Honey. Only 102 calories of pure detox goodness!

ICED TEA

- | | | |
|---|-----------------------------------|-----|
| 1 | Lemon & Lavender | 180 |
| 2 | Peach & Basil | 180 |
| 3 | Honey & Rosemary | 180 |
| 4 | Chamomile, Lavender, Lime & Apple | 180 |
| 5 | Ceylon, Pomegranate | 180 |



WINE BY THE GLASS



SPARKLING

The Elitist Sparkling, Australia	260	1,190
2021 Val d'Oca Prosecco Blu Millesimato Extra Dry DOC, Italy	290	1,350

ROSÉ

2021 Figuière Méditerranée Rosé IGP, France 🍷	290	1,400
2021 Reserve Des Lys, Rose Cabernet D'ansou	300	1,450

WHITE

2022 Sauvignon Blanc, Lamador, Chile	270	1,290
2021 I Lauri "Tavo" Pinot Grigio delle Venezie DOC, Italy	290	1,350
2021 Marius by Michel Chapoutier Viognier Pays d'Oc IGP, France 🍷	310	1,390
2022 Bread & Butter, Chardonnay, NAPA Valley, U.S.A.	440	2,150

RED

2021 Beaurempart Grande Réserve Rouge, Vin de Pays d'Oc, France	280	1,300
2020 The Hedonist Shiraz, McLaren Vale, Australia	290	1,590
2021 Tenuta Cantagallo Chianti Montalbano DOCG, Italy 🍷	310	1,590
2022 Bread & Butter, Cabernet Sauvianon, NAPA Valley, U.S.A.	440	2,150

BEERS BOTTLE

Singha	170
Asahi	190
Heineken	180
Peroni	220
Estrella Galicia Especial	230
1906 Reserve Especial	250
Maisel Weisse Original	305
Maisel Weisse Dunkel	305
Brewdog Punk IPA	340

CIAO!



SCAN TO FOLLOW OUR JOURNEY

