

welcome - you found us !..... Hidden down a side street in Carlow this idea = dream was created by Oscar = Catriona in November 2008 -
 Passionate for good, tasty food served in a helpful manner by friendly people in a cosy = welcoming ambience-

hence mimosa Bar de Tapas was born.

Relax - Enjoy - Savour...



PARA PICAR - TO NIBBLE -

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|---|----|
| ## MINI CHEESEBOARD w' selection of cheese, quince jelly & homemade apple chutney | €7 |
| ## HOMEMADE BLACK OLIVE TAPENADE w' toasted ciabatta bread | €5 |
| # BOWL OF OLIVES marinated w' citrus, fennel & extra virgin olive oil | €4 |
| SOURDOUGH BREAD toasted w' extra virgin olive oil & balsamic dip | €3 |
| CIABATTA BREAD toasted & drizzled w' garlic & olive oil | €2 |
| # GLUTEN FREE BREAD drizzled w' garlic & olive oil | €2 |

RED WINES by the glass

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|---|---------|
| RIBERA DEL DUERO - Spain - Deep & rich flavours | - €6.50 |
| MERLOT - Chile - Fruity & medium bodied | - €5.50 |
| RIOJA - Spain - Spicy & lighter | - €5.50 |

WHITE WINES by the glass

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|--|---------|
| PINOT GRIGIO - Italy - Light & fresh | - €5.50 |
| SAUVIGNON BLANC - Chile - Fruity & dry | - €5.50 |
| CHARDONNAY - Chile - Creamy & full flavour | - €5.50 |

ROSE WINE by the glass - €5.50

PROSECCO by the glass - €6.00

NON ALCOHOLIC PROSECCO by the glass -€4.50



**Please see our Wine Menu for a full selection of Wines ,Beers ,Cocktails & Soft drinks **

COFFEES - Biancaffè Coffee from Italia

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| Tea - (Lyons , Ginger , Green , Camomile , Peppermint) | €2 |
| Espresso - Macchiato | €2 |
| Americano - Latte - Cappuccino - Mocha - Cortado | |
| Double Espresso - Hot Chocolate | €3 |
| Liqueur Coffees (Irish, Italian , Baileys , Calypso) | €6 |

** All our coffees are available in De Caff ,we also stock De Caff tea

** Add flavour to your coffee for free- Salted Caramel , Hazelnut , Caramel or Gingerbread





The reason you're probably here

TAPAS

FISHY

- # **MONKISH & PRAWN SKEWERS** chargrilled w' lemon butter & garlic €9
- ## **FRESH SCALLOPS** au gratin w' breadcrumbs & serrano ham €8
- ## **SIZZLING GARLIC PRAWNS** w' chorizo served w' toasted ciabatta €8
- # **ZESTY PRAWNS** w' chilli - lemon dressing served w' asian slaw €8
- SQUID** wasabi & sesame seed coated w' wasabi mayo dip €6
- MOJAMA** (sliced air dried tuna) drizzled in extra virgin olive oil & topped with toasted almonds & green olives €6
- ## **CEVICHE- HAKE** w' fresh coriander, chilli & lime €6

MEATY

- # **IRISH ANGUS BEEF SHORT RIB** slow roasted & smoked served in a bourbon marinade €9
- # **KANGAROO FILLET** & mushroom skewers chargrilled €8
- # **STICKY PORK MEATY RIBS** w' asian flavours topped w' toasted sesame seeds €6
- # **BEEF CHURRASCO** Brazilian style w' chimichurri sauce €7
- ## **CHICKEN LIVER & PORT PATÉ** homemade w' cranberries topped w' chopped pistachio nuts €6
- # **ROASTED SWEET POTATO** filled w' chorizo, mushroom & topped w' melted cheese & sour cream €6
- LAMB SLIDERS** (mini burgers) w' melted cheese & sweet potato fries €6
- ## **CHICKEN PIRI PIRI** w' fruity moroccan couscous €6
- CLONAKILTY BLACK PUDDING** on toasted sourdough w' homemade sweet chilli jam & topped w' quails egg €6
- ## **PULLED PORK** slow roasted in our homemade sauce served w' toasted ciabatta bread & homemade chutney €6
- # **IRISH HEREFORD CHOC CHILLI BEEF** served w' sour cream & nachos €6



VEGGIE

- ## **HALOUMI** (cypriot cheese) on toasted sourdough w' red pepper & chilli jam €6
- ## **GOATS CHEESE** caramelised w' poached cinnamon apple & almonds €6
- ARANCINI** (fried risotto balls) w' porcini mushrooms & mozzarella €6
- (v) **PATATAS BRAVAS MIMOSA** or (v) **SWEET POTATO FRIES** €6
- # (v) **FALAFELS** (chickpea patties) moroccan flavour w' roasted carrot hummus €6
- GNOCCHI** (potato pasta) w' fresh pesto , white wine & parmesan €6
- CRISPY DUMPLINGS** w' roasted squash & feta w' burnt butter & sage €6



GLUTEN FREE - ## GLUTEN FREE ON REQUEST- (V) VEGAN ON REQUEST