MIMO CAFÉ
The true taste of Portugal

CULINARY CREATIONS

DOCES & FOLDHADOS | SWEET & FLAKY PASTRIES

Freshly baked each morning, perfect with a galão or espresso

SPECIALIDADES MIMO | MIMO SIGNATURES

PASTEL DE NATA V | G | E | M — 16
The classic Portuguese custard tart with a caramelised top

NATA DO DIA V | G | E | M | N — 20
A daily flavour twist on our classic pastel de nata. Ask our team for today's selection

QUEIJADAS V | G | E | M — 18
Delicate sweet cheese tart made with fresh cheese, eggs and sugar

PASTEL DE FEIJÃO V | G | E | M | N — 18
Golden pastry filled with a smooth, sweet white bean and almond cream

JESUÍTA V | G | E | M — 16
Puff pastry filled with sweet cream and topped with sugar glaze

CROISSANT DE LIMÃO V | G | E | M | N — 28
Lemon cream, toasted almonds and citrus marmalade

ROLO DE LISBOA COM CHOCOLATE V | G | E | M | N — 38
Crispy round croissant filled with chocolate cream and pecans

VARIEDADES LOCAIS | LOCAL VARIETIES

CROISSANT DE MANTEIGA V | G | E | M — 26
Buttery croissant, crisp and golden

FOLHADO DE CHOCOLATE V | G | E | M — 30
Flaky layers wrapped around rich dark chocolate

CROISSANT DE AMÊNDOA V | G | E | M | N — 36
Filled with almond cream and topped with toasted almonds

CROISSANT DE QUEIJO V | G | E | M — 32
Croissant filled and topped with cheese

QUEQUES E BOLACHAS | MUFFINS & COOKIES

BOLOS DE ARROZ V | G | E | M — 18
Traditional Portuguese rice flour muffin with a crusty sugar top

QUEQUE COM PEPITAS DE CHOCOLATE V | G | E | M — 30
Soft and airy muffin filled with chocolate chips

QUEQUE DE FRAMBOESA V | G | E | M — 32
Buttery muffin filled with fresh raspberries

BOLACHAS DE AVEIA V | E | M | N — 15
Rustic gluten-free oat cookies, lightly sweet and hearty

BOLACHAS COM COMPOTA V | G | E | M — 20
Buttery shortbread cookies filled with fruit jam

CR - Crustaceans | E - Eggs | F - Fish | G - Gluten | M - Milk | MO - Molluscs
MU - Mustard | N - Tree Nuts | N -Plant Based V - Vegetarian

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TARTES E BOLOS | TARTS & CAKES

TARTE DE ALFARROBA V | G | E | M — **26**
Traditional Algarve tart made with carob, rich and aromatic

BOLO DE BOLACHA V | G | E | M | N — **30**
Layers of coffee-soaked biscuits with a smooth coffee buttercream

BOLO DE LARANJA E AMÊNDOA V | E | M | N — **35**
Aromatic and nutty gluten-free orange and almond cake

MIL FOLHAS V | G | E | M — **26**
Crisp layers of puff pastry filled with smooth pastry cream

TARTELETE DE LIMÃO MERENGADA V | G | E | M — **26**
Zesty lemon and meringue tart

TARTE DE AMÊNDOA V | G | E | M | N — **26**
Caramelised almonds in a buttery pastry shell

TARTE DE FRUTOS VERMELHOS V | G | E | M — **36**
Homemade red jam, vanilla namelaka, mixed berry tart

SANDES & TOSTAS | SANDWICHES & TOASTIES

Served warm with a side of crisps

TOSTA MISTA G | M — **45**
Turkey ham & cheese toastie, rustic sourdough bread slices

PREGO EM BOLO DO CACO G | M | MU — **69**
Beef steak, caramelized onions, garlic & parsley butter, Madeiran flatbread

FRANGO PERI PERI G | E — **56**
Marinated chicken, fresh tomatoes, rocket leaves, peri peri mayo, Portuguese bread roll

LEGUMES GRELHADOS COM QUEIJO FRESCO V | G | M — **49**
Grilled vegetables, whipped white cheese, hydrated wheat bread

FRANGO GRELHADO E QUEIJO PORTUGUÊS EM BOLO DO CACO G | M — **64**
Grilled chicken, yellow cheese, garlic butter, caramelized onion & Madeiran flatbread

SALADAS FRESCAS | FRESH SALADS

Base: tomato, cucumber, mixed peppers, red onion, lemon vinaigrette

ALGARVIA COM CAMARÃO CR | MU — **66**
Algarve-style shrimp, black olives, baby gem lettuce

GRÃO-DE-BICO PB | MU — **49**
Chickpeas, baby spinach

ATUM COM FEIJÃO FRADE F | E | MU — **62**
Light tuna, black-eyed beans, boiled egg, baby gem lettuce, watercress

FRANGO PERI-PERI MU — **59**
Char-grilled peri-peri chicken, baby gem lettuce, cilantro

Your well-being is our priority. If you have any food allergies or dietary requirements, Please inform your order taker. Our culinary team will take every care to prepare your meal with the utmost attention to safety and excellence.

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