



MIMI

PIZZA BISTROT

- BY CAN DOMINGO -

COCKTAILS

APERITIF

CLASSICS

"APEROL SPRITZ"

Cava, Aperol, Soda
€ 14,00

"HUGO"

Cava, St. Germain, Soda, Mint
€ 16,00

"AMERICANO"

Vermouth Cocchi, Campari, Soda
€ 14,00

"NEGRONI"

Vermouth Cocchi, Campari, Gin
€ 14,00

"KIR ROYALE"

Cava, Creme de Cassis
€ 14,00

VS

SIGNATURE

"LAZY SOUP"

Celery - Gin - Ginger
sour** sweet* sharp**
€ 15,00

"LAST DOMINGO"

Tequila - Coconut - Ginger
Aromatic *** sour ** sweet *
€ 15,00

"PEACH PLEASE II"

Aperol – White Peach – Pisco
Light *** exotic** sour *
€ 15,00

"NINE LEAVES"

Gin – Lime leaf – Bergamot
Aromatic *** sour ** sweet *
€ 15,00

"WATERMELON MAN"

Rhum, Watermelon, Jamaican Pepper
Fresh**, Light** Sweet**
€ 15,00

COCKTAILS "ANYTIME"

PORNSTAR MARTINI

€ 16,00

NAKED AND FAMOUS

€ 18,00

COSMOPOLITAN

€ 14,00

SPICY PALOMA

€ 16,00

MARGARITA

€ 16,00

BLOODY MARY

€ 16,00

PENICILLIN

€ 16,00

ESPRESSO MARTINI

€ 16,00

SIGNATURE MOCKTAILS

ALCOHOL FREE APERITIF

"NOHAY"

Gin 0%, Strawberry, Cava 0%

Sour ** fruity * silky **

€ 14

ALCOHOL FREE SPRITZ

Bitter 0%, Cava 0%, Clove

Bitter * Light *** bubbly **

€ 14

ALCOHOL FREE ANYTIME COCKTAIL

"MAI"

Lemon - Ginger - Sage

Sweet ** citrusy ** spiced **

€ 14

"BEREBERE"

Mint, Apple, Lime, Kombucha

Sweet** citric* light***

€ 14

Home made fresh lemonade made with Ibizan lemons, lime, mint and kefir leaves

**still or sparkling water
with or without honey or sweeteners**

€ 7,50

Classic and tailor made cocktails available

WINE BY THE GLASS

Wines served by the Coravin system designed to serve wine without removing the cork, so the wine always tastes as if it has just been opened*

BUBBLES

CHAMPAGNE BLANC DE BLANCS "CHARLE VII" (Canard Duchene) FR - € 20,00

Fresh citrus, green apple and brioche aromas. Elegant, mineral & creamy

CAVA CODORNIU BRUT ECOLOGICO – DO CAVA – ES € 9,00

Golden with fine bubbles. Apple, almond and flowers on the nose. Creamy and fresh

WHITE

CHARDONNAY "INTRAMURS" – Conca de Barberà ES € 9,00

Tropical aromas, citrus notes, a floral background and good acidity

VERDEJO "LA CHARLA" - Rueda ES € 9,00

Pear and melon aromas. Long finish and pleasant acidity.

ALBARIÑO "GRAN VINUM" Riax Baixas DO – ES € 14,00*

Fresh and saline with citrus, pear and stone fruit aromas, crisp acidity and minerality

GAVI DI GAVI "VILLA SPARINA" - Piemonte IT € 15,00*

Floral and fruity notes on the nose. Fresh and crisp with pleasant minerality.

BOURGOGNE BLANC 2022 (ARMAND HEITZ) – App. D'Origen Protegèe € 20*

White and yellow fruit and citrus on the nose. Fresh, medium-bodied and saline

SANCERRE "CUVEE TRADITION" (ROD DE L'ABBAYE) Val de Loire FR € 20,00*

Citrus fruits, flint, white flowers. Taut, with lively acidity and salty minerality.

CHABLIS "TERROIR DE LA CHAPELLE" Patrick Piuze - Bourgogne FR € 22,00*

Notes of apple, ripe pear and lime. Complex finish with good acidity

"MASSIPA" Garnacha Blanca & Chenin Blanc - Priorat ES € 28,00*

Floral notes, white fruit and Mediterranean herbs. Creamy, elegant and fresh

ROSE'

"VOL D'ANIMA" - Costers del Segre ES € 9,00

Strawberry and raspberry on the nose with hints of citrus. Fresh with a fruity finish

“SECRET DES ANGES” – Provence FR € 12,00

Nice fruity nose, dry & silky and with a nice acidity

“CHATEAU MIRAVAL” – Provence FR € 16,00*

Notes of strawberries, white flowers and red berries. Spicy, saline and mineral.

RED

VIÑA POMAL 2021 Crianza Tempranillo – DO Rioja - ES € 9,00

Notes of vanilla and ripe red fruits. Soft tannins, balanced and silky

PRIMITIVO “TALÒ” 2022 (SAN MARZANO) Salento IGT - IT € 12,00

Fruity nose with notes of cacao, cherries and plums. Nice structure and long finish.

“CAMINS DE PRIORAT” 2022 (A. Palacio) Garn, Cariñ, Syr, Cab Sauv, Mer - ES € 20*

Notes of red fruits and roses. Spicy and mineral nuances. Gentle and fleshy

BOURGOGNE ROUGE 2022 (ARMAND HEITZ) P. Noir - App. D'O. Protégée - FR € 20*

Cherry, raspberry, floral and spicy notes. Balanced, elegant and persistent

BAROLO “PIETRIN” 2020 – Piemonte IT € 28,00*

Ripe fruit, spices and liquorice. Structured, silky with a long finish

BRUNELLO DI MONTALCINO "CAPARZO" 2020 - Toscana IT € 28,00*

Notes of rose, violet, cherry, raspberry and tobacco. Refined tannins and good body.

“PAGO DE CARRAOVEJAS” 2022 – Ribera del Duero ES € 30,00*

Notes of red fruits, spices, liquorice and blue flowers. Juicy and persistent.

AMARONE “VIGNA GARZON” PIEROPAN 2017 – Valpolicella IT € 35,00*

Notes of cherry, blackberry and plum. Good tannins, complex and with a long finish.

DESSERT WINE

“ZIBIBBO” (Martinez) Sicilia – IT – € 9,00

Notes of orange blossom, honey and apricot. Sweet, good acidity and minerality.

“SAUTERNES” 2017 (Chateau Fontebride) - FR – 18,00

Notes of dried fruits, spices and honey. Smooth, integrated and concentrated

MIMÍ PIZZA TASTING MENU

A delicious 6 courses menu where each course is served from 5 to 10 minutes away from the previous one

(minimum for 2 guests)

CROSTINO "CANTALUPA"

Home made focaccia crouton, salsa tonnata (tuna sauce), Santoña 00 Anchovy and hazelnuts

FRITTATINA DI PASTA

Battered and deepfried Egg tortilla made with bucatini "alla carbonara"

TONNO & CIPOLLE 2.0

A slice of Tuna & Onion Pizza with home made tuna cooked in olive oil, fresh bufala, basil and oven baked onions with thyme and butter

MINI CALZONE

filled with ham, ricotta, mozzarella, tomato, basil and parmesan cheese

PIZZA FRITTA

with mortadella, stracchino cheese & fresh black truffle

MINI TIRAMISU OR MINI LEMON TART

52 euros per guest

Pairing with 3 small cocktail or mocktail
for
28 euros per guest

3 glasses (10cl) of wine pairing
for
38 euros per guest

SNACKS

BLACK OLIVES FROM TAGGIA

€ 6,00

HOME MADE BREAD, FOCACCIA AND GRISSINI BASKET

€ 8

FRENCH FRIES

€ 9,00

HOME MADE FOCACCIA SELECTION

Focaccia with rosemary and Focaccia
Pugliese with tomato, oregano and olives

€ 12,00

BLACK TRUFFLE FRENCH FRIES WITH PARMESAN CHEESE

€ 18,00

STARTERS

PARMA HAM & BUFFALO MOZZARELLA

€ 24,00

FRITTATINA DI PASTA

Battered and deepfried Egg tortilla made
with bucatini "alla carbonara"

€ 16,00

CAPRESE SALAD

with buffalo mozzarella, ibizan tomatoes
and basil

€ 18,00

NEAPOLITAN STYLE MEATBALLS

with tomato sauce

(4 units)

€ 15,00

MONTANARINE

Deep fried pizza dough topped with
tomato sauce, basil and parmesan cheese

(3 units)

€ 15,00

MIMÍ'S DISHES

LASAGNA WITH BOLOGNESE SAUCE

€ 22,00

EGGPLANT PARMIGIANA

€ 20,00

MIMÍ'S PIZZAS

CLASSIC PIZZAS

MARINARA

Tomato Sauce, Garlic, EVO Oil and Oregano

€ 14,00

MARGHERITA

Tomato Sauce, DOP Mozzarella Fiordilatte "Bomba", EVO Oil and Basil

€ 15,00

BUFALA

Tomato Sauce, raw Bufalo Mozzarella EVO oil and Basil

€ 20,00

FORNARINA

Focaccia made with pizza dough with extra virgin olive oil, salt and rosmery

€ 10,00

4 CHEESE

Mozzarella, Provola, Parmesan Chips, Gorgonzola, No tomato

€ 20,00

PROSCIUTTO E FUNGHI

Ham & mushrooms on tomato and DOP Mozzarella Fiordilatte "Bomba" base

€ 20,00

DIAVOLA

Tomato Sauce, DOP Mozzarella Fiordilatte "Bomba", EVO Oil and spicy salame "spianata calabra"

€ 18,00

CAPERS & ANCHOVIES

Tomato Sauce, DOP Mozzarella Fiordilatte "Bomba", Salina Capers and Anchovies from Cetara

€ 18,00

TONNO & CIPOLLE

DOP Mozzarella Fiordilatte "Bomba", tomato sauce, home made tuna cooked in olive oil & onions

€ 20,00

CAPRICCIOSA

Ham, mushrooms, olives and artichokes on tomato and DOP Mozzarella Fiordilatte "Bomba" base

€ 22,00

MIMI'S FAVOURITES

PIZZA AL TARTUFO

DOP Mozzarella Fiordilatte "Bomba",
parmesan cheese fondue & black truffle
from Umbria

€ 36,00

TRICOLORE

Focaccia made with pizza dough topped
with raw bufalo mozzarella, Parma Ham,
tomatoes and rocket (toppings won't be
cooked in the oven)

€ 22,00

MORTAZZA

Focaccia made with pizza dough with
stracchino cheese, mortadella and
pistacho (toppings won't be cooked in the
oven)

€ 18,00

DIAVOLA 2.0

Tomato Sauce, DOP Mozzarella Fiordilatte
"Bomba", spicy salame "spianata calabra",
basil, nduja (spicy pork spread from
Calabria) and buffalo burrata

€ 26,00

PROVOLA, 'NDUJA & RUCOLA

Provola & mozzarella cheese, 'nduja (spicy
pork spread from Calabria) and rocket

€ 20,00

PIZZA CARBONARA

DOP Mozzarella Fiordilatte "Bomba", egg
sauce, parmesan, guanciale

€ 22,00

TARTUFO & MORTAZZA

Focaccia made with pizza dough topped
with stracchino cheese, mortadella and
black truffles from Umbria (toppings
won't be cooked in the oven)

€ 36,00

VEGETARIAN PIZZA

DOP Mozzarella Fiordilatte "Bomba",
yellow bell pepper sauce, tomato pesto,
oven baked aubergine, zucchini chips

€ 20,00

CALZONE CLASSICO

DOP Mozzarella Fiordilatte "Bomba",
ricotta, ham, basil, tomato sauce,
parmesan

€ 22,00

SPICY CALZONE

DOP Mozzarella Fiordilatte "Bomba",
ricotta, spicy salame "spianata calabra",
tomato sauce, parmesan

€ 22,00

TONNO E CIPOLLE 2.0

Tomato Sauce, home made tuna cooked
in olive oil, fresh bufala, basil and oven
baked onions with thyme and butter

€ 24,00

DESSERT

TIRAMISU'

€ 15,00

IBIZAN STRAWBERRY MILLE-FEUILLE

With custard, puff pastry and fresh ibizan strawberries

€ 15,00

VEGAN CHOCOLATE TERRINE*

Raw vegan chocolate terrine with dry figs, nuts and peaches*

€ 15,00

COCONUT & WHITE CHOCOLATE MOUSSE

with pineapple sauce, lemon, mango and crumble

€ 15,00

LEMON TART

with meringue

€ 15,00

ICE CREAMS & SORBETS*

1 scoop € 8 - 2 scoops € 12

Dark Chocolate (vegan), Vanilla, Pistacho

Lemon, Mango

*gluten free

WATER, BEER, SOFT DRINKS

Font Vella 0,5L (still)

€ 6,50

San Pellegrino 0,5L (sparkling)

€ 6,80

Filtered Water "Purezza" 0,5L

Still or Sparkling

€ 4,50

Alhambra 0,0% 33cl

S. Miguel Tostada 0,0% 33cl

€ 6,50

Alhambra Especial 20cl/33cl

€ 5,00 – € 6,50

Alhambra Verde 33cl

€ 6,50

Alhambra Roja 33cl

€ 6,50

SOFT DRINKS

Cocacola, Fanta, Sprite, Ginger Ale, Ginger Beer, Tonic Water, Lemon Nестea

Juice: Apple, Orange, Pineapple, Tomato, Peach

€ 5,50

FRESH ORANGE JUICE & LEMONADES

€ 7,50