

The background of the entire page is a repeating pattern of a lush garden. The garden features several types of plants, including palm trees with green fronds and a central palm tree with reddish-brown fronds. There are also various animals: monkeys in brown and gold, foxes in pink and brown, gazelles in brown and gold, and birds in brown and gold. The animals are depicted in various poses, some standing, some running, and some interacting with the plants. The overall style is reminiscent of traditional Islamic art or a classic wallpaper design.

DAR MIMA

ZIRYAB

Mezzes

TRILOGIE DE HOUMOUS <i>Asli, Basilic, Tamatin</i> <i>Trilogy of hummus</i>	27	TZATZIKI <i>Concombre, yaourt grec, menthe fraîche</i> <i>Cucumber, greek yogurt, fresh mint</i>	11
HOUMOUS ASLI <i>Pois chiche, sésame, zaatar</i> <i>Chickpeas, sesame, zaatar</i>	18	BABA GANOUSH <i>Purée d'aubergine fumée, huile d'olive</i> <i>Smoked eggplant caviar, olive oil</i>	18
HOUMOUS BASILIC <i>Pois chiche, basilic, sésame, pignon de pin</i> <i>Chickpeas, basil, sesame, pine nuts</i>	18	MAN'OUCHÉ <i>Pizza libanaise au zaatar</i> <i>Lebanese pizza with zaatar</i>	13
HOUMOUS TAMATIN <i>Pois chiche, tomates confites, sésame, piment d'Alep</i> <i>Chickpeas, candied tomatoes, sesame, Aleppo pepper</i>	18	BRIOUATES AUX GAMBAS <i>Basilic, olives, citron, piment d'Alep</i> <i>Prawns, basil, olives, lemon, Aleppo pepper</i>	18
BOUREK <i>Au fromage</i> <i>Cheese borek</i>	18	MINI PITAS FARÇIES <i>Bœuf, oignons sumac, ail, persil</i> <i>Stuffed beef pitas bread, candied garlic cream, sumac onions</i>	18

Entrées / Starters

AVOCAT GRILLÉ <i>Crème d'avocat, tzatziki, coriandre</i> <i>Avocado cream, tzatziki, coriander</i>	14	CARPACCIO ARTICHAUT M'CHERMEL <i>Olives vertes, grenade, citron, herbes fraîches</i> <i>Artichokes, green olives, pomegranate, lemon, herbes</i>	19
BRICK AU THON <i>Œuf, pommes de terre aux épices</i> <i>Tuna brick, egg, spiced potatoes</i>	21	TARTARE DE BAR <i>Huile d'argan, citron, sarrasin</i> <i>Sea bass tartar, argan oil, lemon, buckwheat</i>	22
PASTILLA D'AGNEAU <i>Amandes, cannelle, jus d'agneau</i> <i>Crispy lamb pastilla, almonds, cinnamon, lamb juice</i>	26		

Salades / Salads

ZAGORA <i>Sucrine, pastèque, poivrons jaunes, feta, olives, tomates cerises, concombre, vinaigrette citronnée</i> <i>Baby gem lettuce, watermelon, yellow peppers, feta cheese, olives, cherry tomatoes, cucumber, citrus vinaigrette</i>			25
CÉSAR ORIENTALE <i>Romaine, volaille, parmesan, zaatar, sauce cesar épicée</i> <i>Roman lettuce, chicken, parmesan cheese, zaatar, spicy cesar sauce.</i>			27
BOULGOUR THON SNACKÉ <i>Poivrons, amandes, citron, huile d'olive</i> <i>Bulgur, snacked tuna, peppers, almonds, lemon, olive oil</i>			29

Accompagnements / Sides

BATATA HARRA / Pomme de terre marinée à la charmoula <i>Potatoes marinated with charmoula spices</i>			9
SEMOULE / Semolina			9
RIZ PARFUMÉ / Blossom rice			9
FRITES FRAÎCHES / Fresh fries			10
CŒUR DE SUCRINE, HUILE D'OLIVE CITRON, SUMAC <i>Baby gem lettuce, olive oil, sumac</i>			10
LÉGUMES CONFITS / Candied vegetables			12

Plats / Main courses

FILET DE DAURADE, CITRON RÔTI, VIERGE A LA GRENADE, RIZ PARFUMÉ <i>Sea bream filet, roasted lemon, virgin pomegranate salsa, blossom rice</i>	30
DOS DE CABILLAUD RÔTI, BISQUE SAFRANÉE, TOMATES, CITRON <i>Roasted cod, safran bisque, tomatoes, lemon</i>	32
POULPE GRILLÉ, TOMATES, POMMES DE TERRE GRENAILLES CITRON CONFIT, CRÈME D'AIL <i>Grilled octopus, tomatoes, potatoes, candied lemon, garlic cream</i>	34
THON MI-CUIT, PETITS POIS, ASPERGES VERTES, SALICORNE, JUS CORSÉ <i>Tuna tataki, peas, green aspergus, sea beans, meat juice</i>	32
BROCHETTE DE VOLAILLE, BATATA HARRA, PITA YAOURT GREC, CUMIN <i>Chicken skewer, batata harra potatoes, pita bread, grec yogurt, cumin</i>	24
PICANHA DE BOEUF, PURÉE D'ARTICHAUT, OLIVES, JUS ÉPICÉ <i>Beef picanha, mashed artichoke, olives, spicy juice</i>	39
CÔTELETTES D'AGNEAU, AUBERGINES GRILLÉES, HARISSA MAISON <i>Lamb cutlets, grilled eggplants, homemade harissa</i>	44

Signatures À PARTAGER - TO SHARE

POULET GRILLÉ FAÇON CHAWARMA - FRITES FRAÎCHES <i>Grilled spiced whole chicken, fresh fries</i>	75
GAMBAS XL GRILLÉES, SAUCE VIERGE FUMÉE, CITRON <i>Deux garnitures au choix Grilled king prawns, smoked virgin sauce, lemon - Two sides of your choice</i>	95
ÉPAULE D'AGNEAU CONFITE AUX ÉPICES - Deux garnitures au choix <i>Slow cooked lamb shoulder with spices - Two sides of your choice</i>	160

Tajines & Couscous

CHAKCHOUKA DE LÉGUMES CONFITS, ŒUF <i>Candied vegetables chakchouka, egg</i>	22
TAJINE DE POULET, OLIVES VERTES, CITRONS CONFITS, CORIANDRE <i>Chicken tajine, green olives, candied lemon, coriander</i>	28
TAJINE DE KEFTA BOEUF, ŒUF, CUMIN, CORIANDRE <i>Beef kefta tajine, egg, cumin, coriander</i>	26
COUSCOUS D'AGNEAU <i>Lamb couscous</i>	32
COUSCOUS DE MIMA (AGNEAU, MERGUEZ, BROCHETTE POULET) <i>Mima's couscous (lamb, merguez, chicken skewer)</i>	39
COUSCOUS LÉGUMES <i>Vegetables couscous</i>	22

Prix net TTC service inclus. La maison n'accepte pas les chèques. La liste des allergènes contenus dans nos plats est disponible sur demande.
Net price including tax, service included. The house does not accept checks. The list of allergens contained in our dishes is available on request.



Desserts



SALADE DE FRAISES FRAÎCHES, SORBET BASILIC 14
Fresh strawberries salad, basil sorbet

RIZ AU LAIT D'AMANDE, PISTACHES, SORBET FRAMBOISE 16
Almond milk rice pudding, pistachio, raspberry sorbet

COUPE GLACÉE AUX DATTES, SORBET CITRON, BISCUIT 15
Date iced cup, lemon sorbet

GRANITÉ GRENADE ROSE 12
Pomegranate rose granita

TARTE PISTACHE, FLEUR D'ORANGER 19
Pistachio tart, orange blossom

TUILE CHOCOLAT NOISETTE 16
Dark chocolate wafer, amlou

BAKLAVA DE MIMA, GLACE CORNE DE GAZELLE 12
Mima's baklava, gazelle horn ice cream

CAFÉ OU THÉ GOURMAND 17
Coffee or tea gourmand

À PARTAGER / TO SHARE

PASTILLA À LA CRÈME DE LAIT, FLEUR D'ORANGER 26
Orange blossom pastilla

YAOURT GLACÉ, PISTACHES CARAMÉLISÉES, MIEL 28
Yogurt ice cream, caramelized pistachios, honey