

MIMOZA

RESTAURANT & LOUNGE

Menu



(718) 673-6360

36-05 30th Ave., Astoria

www.mimozany.com

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APPETIZERS

- MONTENEGRO PLATE**.....\$25
cold antipasto: dried meat, sausage, cheese, olives & pickled cucumbers
- ROASTED PEPPERS**.....\$15
pepper with home made cream sauce
- FRIED CALAMARI**.....\$22
golden batter served with home made sauce
- GRILLED OCTOPUS**.....\$24
cabbage salad & guacamole
- TRADITIONAL CHEESE & OLIVES**.....\$19
mozzarella, young, blue and feta cheese served with olives
- TUNA TARTAR**.....\$18
white sesame seeds, lemon vinaigrette & crostini

DOUGH

- DUMPLINGS – MANTIJE**.....\$18
beef stuffed dumplings
- FLIA**.....\$12
savory baked crepes served with feta cheese & pickles
- LEQENIK – CORN PIE**.....\$10
cornbread with spinach and cottage cheese, served with cream cheese & pickles
- HOMEMADE BUREK**.....\$12
choice of beef, feta or spinach
- DOUGH BALLS –PRIGANICE**.....\$12
savory dough balls served with feta cheese & nutella
- SAVORY CREPES – SLANE**.....\$16
breaded crepes stuffed with cheese & chicken salami

SALADS

- MIKE'S SALAD**\$18
romaine lettuce with dried cranberries, blue cheese, crumbles, walnuts, and a homemade raspberry dressing
- SOPSKA SALAD**.....\$15
tomatoes, cucumbers, onions, feta cheese, olive oil & vinegar
- CEASAR SALAD**.....\$12
romaine lettuce, parmesan, croutons & ceasar dressing
- PICKLED VEGETABLES TURSHIJA**....\$18
pickled vegetables
- CABBAGE SALAD**.....\$10
shredded cabbage seasoned with vinegar & olive oil
- avocado +4 | chicken +7 | shrimps +9 | salmon +10

CLAY

- GOULASH**.....\$18
veal stew with mashed potatoes
- SARMA – CABBAGE ROLLS**.....\$18
cabbage rolls stuffed with ground beef, rice & mashed potatoes
- PASULJ – BEAN STEW**.....\$12
white beans, onions, ajvar and dry meat

SOUPS

- CHICKEN SOUP**.....\$10
- VEAL SOUP**.....\$11

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MAIN COURSE

CEVAPI.....	
traditional balkan beef meat with onions on the side	
• 10 pieces.....\$20	• add kajmak.....\$3
• 5 pieces.....\$12	• add french fries.....\$3
FLAT MEATBALLS – CUFTE.....	\$18
grilled beef meatballs marinated with onions, crushed peppers	
GRILLED SAUSAGE.....	\$18
traditional beef sausage served with house potatoes	
CHICKEN BREAST.....	\$20
house potatoes & grilled vegetables	
CHICKEN THIGHS.....	\$22
house potatoes & grilled vegetables	
CHICKEN MEDALLION.....	\$25
served with creamy mushroom sauce & house potatoes	
ALI PASHA SCHNITZEL.....	
a roll stuffed with house cheese, breaded and fried, served with house potatoes	
• chicken with dry meat.....	\$25
• veal	\$33
CHICKEN PICCATA.....	\$26
grilled chicken breasts sautéed and served in a tangy lemon-caper butter sauce over pasta.	
ASTORIA CHICKEN.....	\$28
breaded chicken, white wine, butter, lemon sauce topped with melted cheese. over pasta	
CHICKEN PARM.....	\$26
served with penne pasta & vodka sauce	
PENNE ALLA VODKA	\$18
served with penne pasta & vodka sauce	
• add chicken.....	\$6
• add dry meat.....	\$8
• add shrimps.....	\$9
• add salmon.....	\$10

WIENER SCHNITZEL – BECKA.....	\$24
breaded fried veal cutlets served with french fries	
VEAL CUTLET.....	\$32
grilled veal served with house potatoes	
NEW YORK STRIP STEAK.....	\$38
served with grilled vegetables or mashed potatoes	
RIB EYE.....	\$45
served with grilled vegetables or mashed potatoes	
LAMB CHOPS.....	\$44
served with grilled vegetables or mashed potatoes	
ROAST LAMB.....	\$42
served with house potatoes	
MONTENEGRO BURGER.....	\$17
home made bread stuffed with cabbage salad, urnebes dressing & french fries	
STUFFED BURGER.....	\$18
beef patty stufed with cheese served with house potatoes	
MIXED GRILL.....	\$28
veal, cufte, chicken, cevapi & french fries	
MIXED GRILL FOR 2.....	\$54
veal, cufte, chicken, cevapi, sausage, chicken tights & french fries	
MIMOZA MEAT GRILL FOR 2.....	\$65
mixed with lamb chops & New York strip steak, served with grilled vegetables or mashed potatoes	
GRILLED SALMON.....	\$25
served with mashed potatoes and grilled asparagus	

SIDES

FRENCH FRIES.....	\$6	GRILLED ASPARAGUS.....	\$6
TRUFLE FRENCH FRIES.....	\$10	SIDE SOPSKA SALAD.....	\$10
HOUSE POTATOES.....	\$6	SIDE CABBAGE SALAD.....	\$8
MASHED POTATOES.....	\$6	KAJMAK.....	\$6

DESSERTS

SWEET CREPES.....\$12
nutella spread topped with bananas

BISCUIT CAKE.....\$10
vanilla and whipped cream

MIMOZA CAKE.....\$10
homemade with vanilla & chocolate mousse,
whipped cream

RAFAELLO CAKE.....\$9
white chocolate cake with coconut filling

BAKLAVA.....\$10
phyllo dough layers with walnuts

TRES LECHES.....\$9
caramel sponge layer cake & 3 kinds of milk

BRUNCH

MEZA.....\$12
dried meat, cheese & olives

OMELETTE.....\$15
any style: choice of dried meat, spinach, onions & mushrooms

MONTENEGRO BREAKFAST....\$15
3 eggs any style, dried meat & feta cheese

MASHED BREAD - POPA.....\$12
homemade-style bread, yogurt, kajmak cheese

HOT COFFEE & TEA

ESPRESSO.....\$4
AMERICANO.....\$4
MACCHIATO.....\$5
CORTADO.....\$5
CAPPUCCINO....\$6
LATTE.....\$6
TURKISH COFFEE \$5

ICED AMERICANO....\$4
ICED CAPPUCCINO..\$6
ICED LATTE.....\$6
FREDDO ESPRESSO...\$5
FREDDO LATTEE.....\$6

TEA.....\$4
green | black | chamomile |
mint | forest fruit

DRINKS

POLAND SPRING.....\$2
ACQUA PANNA.....\$9
SAN PELLEGRINO 250ML.....\$4
SAN PELLEGRINO 750ML.....\$9
REDBULL.....\$8
GOLDEN EAGLE.....\$6

SODA\$5
(coke, sprite, ginger ale)
EUROPEAN SODAS.....\$6
(Jupi, Orangeade, Cocta)
FRESHLY SQUEEZED ORANGE JUICE.....\$9
FRUCTAL JUICE.....\$5
(peach, strawberry or blueberry)
JUICE.....\$5
(choice of apple,cranberry, pineapple or grapefruit)

RED WINES

GJERGJ KASTRIOTI VRANC (2020)	\$35
Rahoveci valley Kosovo dry wine with notes of forest fruits aged in Oak barrel for 9 months.	
VRANAC PRO CORDE (2018)	\$50
Montenegrin premium dry wine. A robust red with smoky notes of ripe plum, cherry & blackberry.	
STONE CASTLE CABERNET SAUVIGNON RESERVE (2019)	\$55
Dry red wine aged 18 months in oak barrels with forest fruits aromas.	
ROBERT MONDAVI CABERNET SAUVIGNON (2021)	\$65
Deep flavors of blackberry are enhanced by vanilla, brown sugar, and toasty oak.	
VRANAC BARRIQUE (2018)	\$75
Controlled origin of Lake Skadar Valley with aromas of blueberry, cherry & vanilla finish.	
MEIOMI PINOT NOIR (2021)	\$75
California red wine with jammy fruit and toasty oak aromas plus dark berry, juicy strawberry and mocha flavors.	
CHATEAU LA FLEUR CRAVIGNAC SAINT EMILION GRAND CRU (2016)	\$90
Deep in color, and might have characteristics of blackberry liqueur, black raspberry, licorice, chocolate.	
ANTINORI BOLGHERI ROSSO IL BRUCIATO (2022)	\$100
Region of Tuscany Cabernet Merlot Syrah with notes of small ripe red fruit, sweet spices, and tobacco.	
CAYMUS CABERNET SAUVIGNON (2021)	\$225
Supple, dark and rich, bearing the signature hallmarks of Caymus.	
DECOY CABERNET SAUVIGNON (2021)	\$80
Displaying robust layers of blackberry, plum, dark chocolate and violets.	
VINA TARAPACA GRAN RESERVA MERLOT (2020)	\$80
Pretty aromas of rose bush, currants, wild strawberries, dried spices, thyme and lemon zest. It is medium bodied with finely knit tannins and fresh acidity.	
MALBEC RESERVE	\$60
A rich and full-bodied red wine from Argentina, featuring bold flavors of dark fruits, hints of spice, and velvety tannins. Perfectly aged to enhance its complexity, this Malbec offers a long, smooth finish.	
JOSH CELLARS CABERNET SAUVIGNON	\$58
A bold and well-structured red wine with rich flavors of dark cherry, blackberry, and hints of mocha and vanilla.	
RUFFINO CHIANTI CLASSICO GRAN SELEZIONE RISERVA DUCALE	\$150
Ruffino Chianti Classico Gran Selezione Riserva Ducale: An elegant and full-bodied red wine with vibrant notes of cherry, plum, and dried herbs, complemented by hints of spice and leather.	
STAGS LEAP WINERY CABERNET SAUVIGNON	\$250
A luxurious and complex red wine showcasing ripe blackberry and plum flavors, with layers of dark chocolate, espresso, and a touch of spice.	
LUIGI RIGHETTI AMARONE DELLA VALPOLICELLA CLASSICO CAPITEL DE	\$120
A rich and intense red with flavors of ripe black cherries, raisins, and hints of cocoa and spice. Full-bodied and velvety, it pairs beautifully with robust meats and aged cheeses.	

WINES BY GLASS

RED WINES (CABERNET, PINOT NIOR, MERLOT)	\$9
WHITE WINES (PROSECCO, CHARDONNAY, PINOT GRIGIO, SAUV BLANC)	\$9
VRANAC PROCORDE 187ml	\$14
VRANAC NATIVE VARIETY 187ml	\$14
ROBERT MONDAVI CABERNET SAUVIGNON 375ml	\$25
ROBERT MONDAVI CHARDONNAY 375ml	\$20

WHITE WINES

STONE CASTLE CHARDONNAY (2022)	\$45
Aged in oak barrels for 6 months with aromas of pineapple and vineyard peaches	
TAMJANIKA MUSCAT BLANC (2019)	\$45
Grown in the Mediterranean climate of Herzegovina near Mostar with floral aroma then transitioning to lime, grapefruit, and melon.	
PAUL BUISSE SAUVIGNON BLANC TOURAINE SAUVIGNON (2022)	\$45
Intense nose of lemon and exotic fruits. Elegant and aromatic mouth with a spicy finish.	
BENVOLIO PINOT GRIGIO FRIULI GRAVE (2020)	\$45
Pinot grigio wine varietal with aromas of lychee and rosewater and flavors of apple and pear.	
ROBERT MONDAVI BUTTERY CHARDONNAY CALIFORNIA (2022)	\$50
Notes of apple, peach, and toasty brioche complement.	
J. LOHR CHARDONNAY RIVERSTONE ARROYO SEC (2021)	\$55
A fresh, youthful and textured Chardonnay with flavors and aromas of pear, floral, white peach, citrus, baking spices and honey.	
LA CHABLISIENNE CHABLIS LA SEREINE (2019)	\$70
Aromas of citrus, brioche and vanilla precede a balanced palate brimming with exotic fruits.	
TERLATO PINOT GRIGIO COLLI ORIENTALI DEL FRIULI (2022)	\$75
Citrusy overtone of grapefruit, white peach, chive blossoms and minerally saline and stone.	
ROCHIOLI SAUVIGNON BLANC RUSSIAN RIVER VALLEY (2022)	\$140
Light and sophisticated Sauvignon Blanc with aromas of passion fruit, melon, and citrus tones.	

SPARKLING & ROSE

CANDONI MOSCATO PROVINCIA DI PAVIA (2022)	\$45
Refreshing flavors of ripe peach and apricot are perfectly balanced by the low-alcohol content and light bubbles, making it a great option for those who prefer a lighter drink.	
FLEURS DE PRAIRIE LANGUEDOC ROSE (2022)	\$50
Delicate Flavors of red fruit and lemon, and a subtle note of tropical fruits on the finish.	
MIONETTO PROSECCO TREVISO BRUT PRESTIGE COLLECTION (2022)	\$60
Full and balanced. Starts with brown sugar, fades soft oak and clean agave.	
MIONETTO PROSECCO EXTRA DRY ROSE (2022)	\$65
Prestige collection win 2022 On the palate, it offers a burst of refreshing red fruit flavors, such as strawberries and raspberries, with a touch of creaminess.	
CHATEAU DE BLIGNY CHAMPAGNE BRUT GRANDE RESERVE (2022)	\$100
A substantial, violet nose, notes of white fruit, very ripe pear, creamy, slightly woody, mushrooms.	
MOET CHANDON ROSE IMPERIAL (2022)	\$250
Lively, intense bouquet of red fruits wild strawberry, raspberry, cherry, floral nuances of rose, slight hint of pepper.	