

# Ima Bistro

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## DINNER

Served Tuesday to Saturday 5.30pm – 10.30pm

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### STARTERS

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- Mezze (V)** 28  
A selection of vegetarian Middle Eastern delights to share between two.
- Ceviche** 18  
A raw fish salad in lime juice with summer fruit and herbs.
- Chicken Liver Pate** 14  
Made in a traditional Jewish style, on grilled brioche with pickled Israeli cucumber and drizzles of extra virgin olive oil.
- Lamb Kibeh** 18  
Minced Lamb in a crisp bulgur wheat shell. Served with hummus tahini and Arabic salad.
- Brikk** 19  
A traditional North African dish fresh tuna and preserved lemon in a warqa leaf parcel with an egg surprise.

### MAINS

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- Lebanese Lamb Shoulder** 31  
Slow braised shoulder of New Zealand lamb served on ebly (ebly is made with roasted wheat grains and cooked like rice and has a great nutty flavour, let us know if you are wheat intolerant) made with nuts and fried onions and served with fresh Arabic salad.
- Moroccan Chicken** 31  
Free range chicken leg boned then stuffed with hand made couscous pine nuts dried fruit and spices slow cooked with saffron, ginger, cinnamon and coriander served on hand made couscous with roasted pumpkin, carrots and courgettes.
- Wakanui Blue Scotch** 36  
A scotch cut of angus beef 90 day grain fed for great marbling, cooked to your liking with an onion jus, rocket, walnut and kikorangi blue cheese salad and hand cut potato fries with aioli.
- Gnocchi (V)** 28  
Hand made gnocchi with a roasted tomato and eggplant sauce with rocket and parmesan.
- Fish of the Day**  
Filletts of fresh caught fish pan fried, served on a citrus-fruity Israeli couscous with pistachios and a crisp herb salad. Market fish at market price.
- Seafood Pasta al Cartoccio** 33  
Hand made fettuccine with fish, prawns, mussels and clams in slightly spicy tomato and fennel sauce.

\*Prices and availability subject to change without notice  
Up to date as of 12/04/2012

This menu is brought to you by **menus**



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## DESSERT

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|   |           |
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| <b>Middle Eastern Dessert Platter</b>   | <b>15</b> |
| Consisting of three parts, filo cigar pastries filled with Turkish delight and chopped pistachio nuts, a mhalbi milk pudding topped with a quince and red wine reduction and basbusa – an Egyptian semolina cake. |           |
| <b>Ice Cream and Sorbets</b>  | <b>15</b> |
| 4 scoops from a selection of home made ice cream and sorbet.  |           |
| <b>Chocolate and Hazelnut Layer “Cake”</b>  | <b>15</b> |
| Decadent and rich chocolate truffle hazelnut sponge and chocolate and praline layers, topped with our vanilla bean ice cream.   |           |
| <b>Knafeh</b>   | <b>13</b> |
| An Arabic dessert, much loved all over the Middle East. Soft home made goat mozzarella topped with crispy kadiief drenched in hot syrup and pistachio nuts.   |           |
| <b>Middle Eastern Petites Fours</b>   |           |
| To enjoy with coffee or tea:  |           |
| <b>Maamoul</b> (a biscuit filled with walnuts and dates)  | <b>3</b>  |
| <b>Rose Turkish Delight</b>   | <b>2</b>  |
| <b>Halva</b>  | <b>2</b>  |

## COFFEE

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We proudly serve F.R.E.D fair trade organic coffee:

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|---|------------|
| <b>Espresso, Long Black</b>   | <b>3.5</b> |
| <b>Flat White, Cappuccino</b>   | <b>4</b>   |
| <b>Latte</b>  | <b>4.5</b> |
| <b>Chai Latte, Mochaccino, Hot Chocolate</b>                                | <b>6</b>   |
| <b>English Breakfast, Earl Grey, Chamomile, Peppermint or Jasmine Green</b> | <b>4</b>   |
| <b>Moroccan Mint Tea</b>  | <b>4.5</b> |

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