

Breakfast Menu 9 -11am daily **Full English Breakfast** £12.50

Eggs, sausages, bacon, tomato, hash browns, black pudding, mushrooms & toast

Salt Cod Benedict £10.50 Salt Cod, toast, poached eggs & pea shoots

£9.50 **Eggs Benedict** Poached eggs, bacon, toast & hollandaise sauce

£9 Shaksuka Tomato, pepper, chilli, garlic.

poached eggs, feta cheese & toast Mediterranean Frittata of the Day £8.50 Please ask your server for details

Cilbir £8

Poached eggs, garlic yogurt & olive oil

La Pantumaca Crispy Serrano ham, sliced vine

tomatoes on sourdough bread **Bread and butter**

£4

Hot Drinks

£3 Espresso Latte £3.75 Flat White £3.75 Cappuccino £3.75

Americano £3.50

Hot Chocolate £4

Mocha

9 - 11am
COFFEE
Pastry
£4.95 Ask for details

Bread Basket Local Butter £4 Balsamic & Olive Oil £5 £5 Houmous £5 Aioli £5 **Baba Ghanoush** £5 **Amfissa & Kalamata Olives** with herbs de provence

Cheese Appetizers Baked Camembert spiked with garlic & rosemary, £10 topped with red onion chutney Burrata with torched peaches, £9 basil, tomatoes & pine nuts Rosary Ash Goats Cheese £8 on a tomato & basil ragu £8 Whipped Feta

served with truffled honey & pine nuts

served with sweet chilli & lime yoghurt

Fried Halloumi Cheese.

Vegetarian Plates Chickpea Tagine with sweet potato & spinach £9 Classic Bruschetta £8 with tomato, basil & garlic **Falafel** served with houmous or Tzatziki £8 £6 Fried Padron Peppers

with Dorset sea salt & houmous

Sides

with balsamic syrup

Koffman's Fries

£5

£2.50

Lebanese Tabbouleh Salad £5 bulgur wheat, parsley, tomato & green onion **Patatas Bravas** £5 **Sweet Potato Fries** £5 **Rocket and Parmesan salad** £4

Meat Plates Fossil Farm 8oz Rump Steak £17.50 Gremolata sauce Fossil Farm Baby Back Ribs £15 marinated in Moroccan spices **Aberdeen Angus Meatballs** £10 Arrabbiata sauce Chicken Wings with olive oil, £10 garlic, honey & sweet chilli Chicken, chorizo & red £10 pepper brochette with Tzatziki **Confit Pork Croquettes** £10 with honey & mustard mayonaisse

Chicken Livers flamed with £9 brandy, cream & black pepper Hot Spanish Sausage, onion, garlic £9 baby tomatoes & peppers

Fish Plates

Garlic King Prawns

£8

£4

Local Scallops, garlic butter & herbs	£14
Rebozadas con Balacao	£12
(battered cod), tartare sauce	
Fowey Mussels with chorizo, £10.50 £	19.50
chilli, tomato sauce or Marinière	

with lemon & parsley **Deep-fried Calamari** with aioli £8 £8 **Deep-fried Whitebait**, tartare sauce

£9.50

£8

We cater for all dietary requirements, please speak to your server

A 10% discretionary service charge is added to all bills which benefits our staff

Grilled Chermoula Sardines (2)

Platters (serves 2) Frito Misto, selection of deep- fried sea food & aioli sauce	£35
Selection of cured meats on a platter with pickles, bread & red onion chutney	£25
Cheese Selection grapes, onion chutney & biscuits selection	£25
Mixed Selection cured meats and cheeses	£25
Desserts	

Affogato , double	espresso,	£5
vanilla ice cream Add Disaronno		£4
Classic Crème Br	ulée.	£6.50

Classic Creme Brulee,	£6.50
with homemade shortbread	

£6.50

with vanilla ice cream	
Cheesecake (please ask your server	£7.50
about the daily flavour)	

Selection of Purbeck ice creams (3)



Lemon Olive Oil Cake





EVOKING MEMORIES OF MEDITERRANEAN COOKING

La-Mia's is a family-run, Mediterranean style tapas and cocktail bar. We offer a range of delicious, fresh tapas and inticing cocktails crafted in one of the oldest Victorian Warehouses on historic Poole Quay. We pride ourself on creating a friendly, fun, intimate atmosphere with lots of attention to detail evoking the smells and tastes of Mediterrean cooking. So whether you are looking to enjoy a deliciously crafted cocktail or tapas elevated in presentation and taste, La-Mia's will be sure to satisfy your cravings for that taste of the Mediterranean.

DAILY SPECIALS

Ask your server

We have a number of different daily promotions throughout the week on tapas dishes, drinks deals and cocktail offers.

Be sure to ask if there is a special offer today!

Bottomless Brunch Saturdays 3-7pm from £35pp

Selection of three tapas dishes* served with unlimited prosecco or cocktails for an hour and a half (bookings only) *T&Cs apply



Gift Vouchers available

Food Allergies, Intolerances and Dietary Specific Needs

We use a range of ingredients in our kitchen. If you have an allergy, please speak to a member of our team.

We endeavour to avoid anyallergen transfer between ingredients but we cannot guarantee that any dish will be totally free from any particular allergen.









