



MIMSY'S

VEGAN | GHANAIAN KITCHEN



APPETIZERS

WING FLAVORS

PLAIN, HONEY SPICY, SUYA, HONEY LEMON PEPPER, BBQ, CURRY

24 WINGS

18 WINGS

12 WINGS

6 WINGS

BRUSSELS SPROUTS

FRIED PLANTAINS (6)

AVOCADO BITES (8)

MEAT PIE

BURGERS & GYROS

PLAIN, HONEY SPICY, SUYA, HONEY LEMON PEPPER, BBQ, CURRY

ANGUS STEAK BURGER

GRILLED CHICKEN BURGER

MADI NUGGETS & FRIES

FISH & CHIPS

FISH BURGER

PREMIUM SIDES

SWEET POTATO FRIES

SAUTEED VEGETABLES

SAUTEED GREENS

TRADITIONAL GHANAIAAN ENTREES

FUFU & EGUSI / OKRO

\$31.00

POUNDED PLANTAIN FUFU SERVED WITH YOUR CHOICE OF EGUSI OR OKRO STEW WITH CHICKEN BREAST CHUNKS

\$23.00

BANKU & EGUSI / OKRO

\$17.00

FERMENTED CORN AND CASSAVA BALL, SERVED WITH YOUR CHOICE OF EGUSI OR OKRO STEW WITH CHICKEN BREAST CHUNKS

\$10.00

\$10.00

FUFU & CHICKEN SOUP

\$4.00

POUNDED PLANTAIN FUFU, SERVED WITH TOMATO BASED PEPPER SOUP WITH CHICKEN MEAT

\$5.00

\$6.00

FUFU & GOAT MEAT SOUP

POUNDED PLANTAIN FUFU, SERVED WITH YOUR CHOICE OF PEPPER SOUP, OR PEANUT BUTTER SOUP WITH GOAT MEAT

\$20.00

\$20.00

\$21.00

\$25.00

GHANAIAAN AMERICAN FUSION

ALL ENTREES ARE SERVED WITH SAUTÉED VEGETABLES, AND CHOICE OF COCONUT JUICE, JOLLOF RICE, BROWN RICE, QUINOA, OR WAAKYE

RED SNAPPER

\$12.00

SPICY HONEY SALMON

\$10.00

SPICY GOAT STEW

\$8.00

OXTAILS STEW

\$12.00

CHICKEN KABOB

\$13.00

STEAK KABOB

CHICKEN WINGS 6/12

MIMSY'S CHICKEN

\$4.00

CHICKEN FLAVORS: PLAIN, HONEY SPICY, CURRY, BBQ, HONEY LEMON PEPPER

\$6.00

\$5.00

MIMSY'S VEGETABLE STIR FRY

ADD: CHICKEN 5, SHRIMP 6, SALMON 9, STEAK 8

\$25.00

\$22.00

\$22.00

\$25.00

\$18.00

\$20.00

\$14/18

\$16.00

\$16.00

GHANAIAAN AMERICAN FUSION (VEGAN)

VEGAN CHICKEN MEAL

SPICY VEGAN CHICKEN NUGGETS, FRIED CURRY AND TURMERIC TOFU, FRIED SWEET PLANTAINS, SERVED WITH BROWN RICE

\$19.00

VEGAN CHICKEN STIR FRY

VEGAN CHICKEN STRIPS, COOKED WITH SAUTÉED BELL PEPPERS, RED ONIONS, GREEN BEANS, IN A HOMEMADE SPICY SAUCE BLEND, SERVED OVER A BED OF BROWN RICE

\$18.00

CURRY CHICKPEA STEW

CURRY AND TURMERIC SEASONED CHICKPEA STEW, SERVED WITH SAUTEED' VEGETABLES, AND CHOICE OF QUINOA OR BROWN RICE

\$16.00

VEGAN PEPPERSTEAK

VEGAN CHICKEN STRIPS, MARINATED WITH MIMSY'S STEAK SAUCE BLEND , COOKED WITH RED AND WHITE ONIONS, GREEN BELL PEPPERS, AND SERVED WITH CHOICE OF QUINOA OR BROWN RICE

\$18.00

VEGAN MEATLOAF

BAKED PLANTAIN AND CHICKPEA LOAF SLICES,, SERVED WITH SAUTEED VEGETABLES AND TANGY DIP SAUCE

\$15.00

VEGAN OYSTERS

SEASONED AND FRIED MUSHROOMS BASED VEGAN OYSTERS, SERVED WITH VEGAN OYSTERS WITH QUINOA, AND SAUTÉED VEGETABLES

\$16.00

TOFU STIR FRY

SPICY TOFU, MIXED WITH BELL PEPPERS, GREEN BEANS, AND RED ONIONS, SERVED OVER CHOICE OF BROWN RICE OR QUINOA

\$15.00

TRADITIONAL GHANAIAAN ENTREES (VEGAN)

FUFU & VEGAN OKRO

POUNDED PLANTAIN FUFU, SERVED WITH OKRO STEW WITH EGG-PLANT

\$13.00

BANKU VEGAN OKRO

FERMENTED CORN AND CASSAVA BALL, SERVED WITH OKRO STEW WITH EGG-PLANT

\$13.00

FUFU & VEGAN SOUP

POUNDED PLANTAIN FUFU, SERVED WITH YOUR CHOICE OF PEPPER SOUP, OR PEANUT BUTTER SOUP

\$12.00

VEGAN WAAKYE MEAL

WAAKYE - JASMINE RICE, COOKED WITH BLACK-EYED PEAS AND SORGHUM LEAVES, SERVED WITH SWEET PLANTAINS, SAUTÉED VEGETABLES, AND TOMATO STEW

\$16.00

RED- RED

BLACK-EYED PEAS COOKED IN PALM-NUT OIL, SERVED WITH FRIED PLANTAINS AND BROWN RICE

\$12.00

SALADS

BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, RANCH, ITALIAN, HONEY MUSTARD

KALE + CHICKPEA SALAD (VEGAN)

KALE LEAVES MIXED WITH CHICKPEAS, RED ONIONS, BELL PEPPERS, BLACK PEPPER, AND HOMEMADE CITRUS-RED WINE VINAIGRETTE

\$10.00

CURRY TOFU SALAD (VEGAN)

KALE LEAVES SPRINKLED WITH ORGANIC VINEGAR AND TOPPED WITH ROSEMARY, BELL PEPPERS, BLACK OLIVES, MUSHROOMS, RED ONIONS, CARROTS, OMATOES, CUCUMBER, TURMERIC + CURRY FIRM TOFU, AND CHOICE OF DRESSING

\$16.00

VEGAN CHICKEN SALAD (VEGAN)

KALE LEAVES SPRINKLED WITH ORGANIC VINEGAR AND TOPPED WITH ROSEMARY, BELL PEPPERS, BLACK OLIVES, MUSHROOMS, RED ONIONS, CARROTS, TOMATOES, CUCUMBER, VEGAN CHICKEN SLICES, AND CHOICE OF DRESSING

\$12.00

AVOCADO SALAD (VEGETARIAN)

KALE LEAVES SPRINKLED WITH ORGANIC VINEGAR AND TOPPED WITH ROSEMARY, BELL PEPPERS, BLACK OLIVES, MUSHROOMS, RED ONIONS, CHEESE, CROUTONS, CARROTS, TOMATOES, CUCUMBER, SLICED EGGS, BREADED AVOCADO, AND CHOICE OF DRESSING

\$16.00

SALADS

BALSAMIC VINAIGRETTE, RASPBERRY VINAIGRETTE, RANCH, ITALIAN,
HONEY MUSTARD

HONEY SALMON SALAD \$20.00

KALE LEAVES SPRINKLED WITH ORGANIC VINEGAR AND TOPPED WITH ROSEMARY, BELL PEPPERS, BLACK OLIVES, MUSHROOMS, RED ONIONS, CHEESE, CROUTONS, CARROTS, TOMATOES, CUCUMBER, SLICED EGGS, SPICY HONEY SALMON FILLET, AND CHOICE OF DRESSING

GRILLED CHICKEN SALAD \$17.00

KALE LEAVES SPRINKLED WITH ORGANIC VINEGAR AND TOPPED WITH ROSEMARY, BELL PEPPERS, BLACK OLIVES, MUSHROOMS, RED ONIONS, CHEESE, CROUTONS, CARROTS, TOMATOES, CUCUMBER, SLICED EGGS, CHICKEN BREAST STRIPS, AND CHOICE OF DRESSING

STEAK \$20.00

KALE LEAVES SPRINKLED WITH ORGANIC VINEGAR AND TOPPED WITH ROSEMARY, BELL PEPPERS, BLACK OLIVES, MUSHROOMS, RED ONIONS, CHEESE, CROUTONS, CARROTS, TOMATOES, CUCUMBER, SLICED EGGS, BOURBON STEAK STRIPS, AND CHOICE OF DRESSING

SHRIMP \$18.00

KALE LEAVES SPRINKLED WITH ORGANIC VINEGAR AND TOPPED WITH ROSEMARY, BELL PEPPERS, BLACK OLIVES, MUSHROOMS, RED ONIONS, CHEESE, CROUTONS, CARROTS, TOMATOES, CUCUMBER, SLICED EGGS, SHRIMP, AND CHOICE OF DRESSING

DUE TO HIGH FOOD COSTS, OUR PREMIUM INGREDIENTS AND LABOR INVOLVED IN OUR MEALS, WE DO NOT OFFER REFUNDS OR EXCHANGES. OUR FOODS ARE INFLUENCED BY GHANAIAN TRADITIONAL CREATIONS WITH NO MSG. AS A RESULT, WE DO NOT ISSUE ANY EXCHANGES OR REFUNDS BASED ON TASTE OR TEXTURE PREFERENCES.

OUR ENTIRE MENU IS GLUTEN FREE. TOFU & VEGAN CHICKEN ARE SOY BASED

VEGAN DESSERTS

CHOCOLATE CHIP COOKIES - 2 FOR \$4.00

CHOCOLATE CHIP COOKIES - 3 FOR \$5.00

OATMEAL RAISINS COOKIES 2 FOR \$4.00

OATMEAL RAISINS COOKIES 3 FOR \$5.00

POUND CAKES \$9 EACH

LEMON GLAZE \$9.00

RED VELVET \$9.00

STRAWBERRY \$9.00

RUM PEACH \$9.00

HONEY BUN \$9.00

NON-VEGAN DESSERTS

RED VELVET CAKE \$6.00

CARROT CAKE \$6.00

OREO CHEESECAKE \$6.00

DRINKS, HERB TEAS & ORGANIC SEAMOSS

HERB TEAS

SKINNY TEA (32OZ)	\$20.00
LIBIDO & ENERGY TEA (32OZ)	\$25.00
BLOOD PRESSURE SUPPORT (32OZ)	\$23.00

SOFT DRINKS & NATURAL JUICES

COKE PRODUCTS	\$3.00
EVIAN (1L)	\$3.00
PINEAPPLE MANGO (SEASONAL)	\$5.00
MEAT PIE	\$6.00
GUAVA LEMONADE	\$3.00
PEACH LEMONADE	\$3.00
ORGANIC GINGER	\$6.00
HIBISCUS GINGER	\$7.00
PINEAPPLE GINGER	\$7.00
BEETS GINGER	\$7.00
BLUEBERRY GINGER	\$8.00

NOTE: ALL OF OUR IN-HOUSE ORGANIC DRINKS CONTAIN ORGANIC GINGER, AND OUR PROPRIETARY NATURAL HERB AND SPICE BLEND

16 OZ ORGANIC SEAMOSS

ORGANIC SEAMOSS – PLAIN	\$30.00
ORGANIC SEAMOSS – STRAWBERRY MANGO	\$33.00
ORGANIC SEAMOSS – PINEAPPLE GINGER	\$33.00
ORGANIC SEAMOSS – ELDERBERRY	\$33.00
ORGANIC SEAMOSS – PINEAPPLE MANGO	\$33.00
ORGANIC SEAMOSS – STRAWBERRY	\$33.00

OUR MISSION

OUR MISSION IS TO HELP OUR COMMUNITIES MAINTAIN A HEALTHY LIFESTYLE, INSTEAD OF GOING ON "DIETS". WE ARE ACHIEVING THIS THROUGH A FAST CASUAL DINING EXPERIENCE BY PROVIDING FRESH INGREDIENTS AND HIGHER QUALITY FOOD, THAN IS OFFERED BY FAST FOOD RESTAURANTS. FRESH INGREDIENTS DIFFERENTIATES US FROM THE COMPETITION AS OUR RESTAURANTS FOCUS ON INNOVATIVE PRODUCTS, UNIQUE PROMOTIONS, COMPETITIVE PRICING, AND AN ENJOYABLE EXPERIENCE

OUR VALUES

WE PROVIDE A FRIENDLY AND PLEASANT ATMOSPHERE FOR OUR CUSTOMERS AND EMPLOYEES ALIKE. CUSTOMER SATISFACTION IS PARAMOUNT. OUR VALUES PROVIDE A CONDUCTIVE ENVIRONMENT FOR OUR TEAMMATES TO GROW AND THRIVE. WE NURTURE A HEALTHY, CREATIVE, RESPECTFUL AND FUN WORKING ENVIRONMENT IN WHICH OUR EMPLOYEES RESPECT THE CUSTOMER AND THE QUALITY OF THE PRODUCT WE PRODUCE.

FIND US ONLINE

