



miti

Bar & Terrasse



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Come & Enjoy

A partir de 17h00 à 21h30
From 5.00PM to 9.30PM

Pizzas "Mamma mia"

Margherita

Sauce tomate, mozzarella, olives noires
Tomato sauce, mozzarella, black olives

2 100 XPF

Fermière / Farmer

Fromage de chèvre, crème, miel, origan, fromage, olives noires, huile d'olive
Goat cheese, cream, honey, oregano, cheese, black olives, olive oil

2 700 XPF

Tahitienne / Tahitian

Sauce tomate, porc rôti, ananas, jambon, fromage, olives noires
Tomato sauce, roasted pork, pineapple, ham, cheese, black olives

2 900 XPF

Chorizo

Sauce tomate, Chorizo, fromage, olives noires
Tomato sauce, Chorizo, cheese, black olives

2 700 XPF

Moana

Thon, crème, citron, origan, oignons fromage, huile d'olives, olives noires
Tuna, cream, lemon, oregano, onions, cheese, olive oil, black olives

2 900 XPF

Royale

Sauce tomate, jambon, champignons, oeuf, fromage, olives noires
Tomato sauce, ham, mushrooms, egg, cheese, black olives

2 900 XPF

Végétarienne / Vegan

Sauce tomate, fromage, courgettes, aubergines, oignons, olives noires
Tomato sauce, cheese, zucchini, eggplants, onions, black olives

2 500 XPF

Suppléments : oeuf, fromage, oignons, mozzarella, jambon, porc rôti
Extras: Egg, cheese, onions, mozzarella, ham, roasted pork

100 XPF/ Extra

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Tapas *Cheers & chill*

Pan con saumon / Salmon

Saumon, tomates, oignons confits, citron, ail, huile d'olive

Salmon, tomatoes, candied onions, lemon, garlic, olive oil,
lemon, garlic, olive oil

1 800 XPF

Pan Con Jambon Serrano / Serrano Ham

Jambon Serrano, tomates, oignons confits, huile d'olive

Serrano ham, tomatoes, candied onions, olive oil

1 800 XPF

Pan Con Brie et Miel / Brie cheese

Brie, miel, tomates, oignons confits, ail, huile d'olive

Brie cheese, honey, tomatoes, candied onions, garlic, olive oil

1 600 XPF

Pan con Ail & Feta / Garlic & Feta

Ail, feta, tomates, oignons confits, huile d'olive

Garlic, feta, tomatoes, candied onions, olive oil

1 600 XPF

MOOREA LOCAL PLANCHA *Local flavors*

Rillettes de Thon au coco

Tuna rillettes with coconut

Terrine maison au rhum

Home made terrine with rum

Terrine de volaille coco fafa

Coconut fafa poultry terrine

Houmous des îles au uru

Island hummus with uru

Planche 1 terrine

Tray 1 terrine

2 500 XPF

Planche 2 terrines

Tray 2 terrines

4 500 XPF

Nos prix sont conventionnés, exprimés en francs pacifique, toutes taxes incluses

Regulated rates, in XPF Francs, all taxes included

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Menu enfant – Kids menu

1 900 XPF – 1 plat/1 main + 1 dessert + 1 boisson/1 soft drink

Poisson grillé / Grilled fish
Cheeseburger
Pâtes carbonara ou bolognaise
Pasta carbonara or bolognese

Salade de fruits / Fruit salad
OU 2 boules de glace
Chocolat, vanille, fraise, coco
OR 2 scoops of ice cream
Chocolate, vanilla, strawberry, coconut

Desserts

Sweet moments

Cheese Cake Tropical
Tropical cheesecake

1 650 XPF

Crème Brûlée

COUPES GLACEES / ICE CREAM BOWL

Mei'a

Glace vanille, banane flambée, chantilly, coulis de fruits rouges
Vanilla ice cream, flambé banana, whipped cream, red fruit coulis

1 750 XPF

Tout chocolat / All chocolate

Glace chocolat, mousse chocolat, sauce chocolat
Chocolate ice cream, chocolate mousse, chocolate sauce

GLACES A LA CARTE / A LA CARTE ICE CREAM

450XPF/1 boule – 1 scoop

Sorbets

Citron vert, ananas, passion, mangue
Lime, pineapple, passion fruit, mango

Glaces / Ice cream

Chocolat, vanille, coco, café
Chocolate, vanilla, coconut, coffee