£35pp Bookings Only

BOTTOMLESS



Daily 12-5pm | 90 minutes

Unlimited* prosecco, wine, pints of beer, cider, Heineken 0.0% and two small plates or one main dish of your choice



Scallops *served in the shell with garlic butter* Falafal (v) served with hummus

Chickpea Tagine (v) served with flat bread

Patatas Bravas (v)

La-Mia's Mediterranean Bruschetta (v)

Deep fried Calamari

Deep Fried Whitebait

Liver in Brandy with cream sauce and sourdough

BBQ Chicken wings served with La-Mia's garnish

Spinach and parmasen arancini

served with alioli or sweet chilli sauce

Meatballs

served with rich tomato sauce and flatbread

La-Mia's prawn cocktail

in Marie Sauce served with flatbread

Scampi with tartar sauce and lemon

Garlic and Chilli prawns served with bread

Baked Camembert (v)

served with bread and homemade chutney

MAIN DISHES

Spaghetti al ragu Bolognese (v)

homemade bolognese sauce

La-Mia's Mediterranean Pasta (v)

olives, peppers, red onion, tomatoes and basil Carbonara (v)

smoked bacon, Italian cheese, garlic, cream sauce

Caesar Salad

chicken, bacon, iceberg lettuce, soya beans, croutons, Italian hard cheese shavings and creamy Caesar dressing

La-Mia's Seafood Mix

fresh salmon, prawns, mussels, octopus, squid, avocado, Marie Rose Saucelettuce, tomatoes, cucumber, onions, olives

Stack Burger

with cheese and bacon

Panfried Seabass

served with new potatoes, broccoli and caper butter Scampi

served with chips, homemade coleslaw, garnish, homemade tartar Sauce

Fresh 'Catch of the Day' Fish & Chips

mushy or garden peas, homemade tartar sauce

Hot Spanish Sausage Stew

served with rice or chips and garlic flatbread

Brisket Spanish Stew

served with rice or chips and garlic flatbread

Seafood Linguine

prawns, squid, mussels, garlic, cream or tomato sauce

Gluten free options available. Please ask our staff

What is a Bottomless Brunch?

Fun, Friends and Fizz!

Enjoy 90 minutes of unlimited* selected drinks accompanied by a delicious main meal or two tasty tapas dishes of your choice.

When is Bottomless Brunch available?

Bottomless Brunch is available daily 12 until 5pm.

Do I need to book?

Yes please book at least 24 hours in advance and you will need to pay a £5 non-refundable deposit which will be deducted from your final bill.

Do you cater for all dietry requirements?

Yes we can cater for all needs including vegetarian, vegan, gluten free etc just let us know you needs in advance.

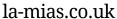
*Drinks replenished once bottle or glasses are empty. Gluten free options available. Please ask our staff



MONTHLY Special Events

Each month we host a wide range of events from live music and DJs to quizzes, fundraising events to networking groups, special kids days and so much more.

To keep up to date with what's going on scan the QR code or visit:





Want to hold an Event or Special Day?

Looking for the perfect venue for your function,? With seating for up to 150 guests and a standing capacity of 500, our La-Mia's is ideal for:

- Weddings, birthdays & celebrations
- · Private functions & exclusive hire
- Corporate events & networking evenings Email: Marketing@la-mias.co.uk and speak to Emma about booking your special date.





BOOKING FORM Bottomless Brunch

Name:						
Contac	ct email:					
Contac	ct phone number:					
Date required:		Deposit pay	ed:	YES		NO
Numb	er in Party:					
SMALL PLATES		MAIN DISHES				
QTY	MENU CHOICE	QTY MENU CHOICE				Ξ
						_

Please email to:hello@la.mias.co.uk



Wednesday 26th - Sunday 30th March

Make it a Mother's Day to remember this year with our specially created Mother's Day Menu

Book Today

Complimentary glass of Prosecco or Mum's favourite cocktail
with any menu choice

4 menu options

- 1 Any 2 courses £23.95pp
- 2 Any 3 courses £29.95pp
- 3 Any 4 small plates 2 desserts and 2 glasses of wine £44.50pp
- 4 Any 4 small plates
 2 kids meals*
 2 adult and 2 kids
 desserts*
 2 glasses of wine and
 2 soft drinks*
 £55.50pp

*from the kids menu

FIRST THINGS FIRST

Kalamata Olives (v) Flatbread (v)

served with Taziki/Hummus/Alioli/Olive Oil/ Babaganoush

Halloumi Fries (v) with sweet chilli sauce Tempura Prawns with sweet chilli sauce Pâté with red onion marmalade served with La-Mia's salad garnish, flatbread, balsamic dressing

Mediterranean Appetizer (v) hummus,marinated olives, falafel, flatbread

SMALL PLATES

Scallops served in the shell with garlic butter
Falafal (v) served with hummus/tzatziki
Chickpea Tagine (v) served with flat bread
Patatas Bravas (v)
La-Mia's Mediterranean Bruschetta (v)
Deep fried Calamari with aioli
Deep Fried Whitebait
Chicken Liver in Brandy cream sauce, sourdough
BBQ Chicken wings served with La-Mia's garnish
Spinach and parmasen arancini
served with alioli or sweet chilli sauce

Meatballs

served with rich tomato sauce and flatbread

La-Mia's prawn cocktail
in Marie Sauce served with flatbread

Scampi with tartar sauce and lemon

Garlic and Chilli prawns served with bread

Baked Camembert (v)

served with bread and homemade chutney

Gluten free options available. Please ask our staff



Wednesday 26th - Sunday 30th March

MAIN DISHES

Spaghetti al ragu Bolognese (v)

homemade bolognese sauce

La-Mia's Mediterranean Pasta (v)

olives, peppers, red onion, tomatoes and basil

Carbonara (v)

smoked bacon, Italian cheese, garlic, cream sauce

Caesar Salad

chicken, bacon, iceberg lettuce, soya beans, croutons, Italian hard cheese shavings and creamy

Caesar dressing La-Mia's Seafood Mix

fresh salmon, prawns, mussels, octopus, squid, avocado, Marie Rose Saucelettuce, tomatoes, cucumber, onions, olives

Panfried Seabass

served with new potatoes, broccoli and caper butter

served with chips, homemade coleslaw, garnish, homemade tartar Sauce

Fresh 'Catch of the Day' Fish & Chips

mushy or garden peas, homemade tartar sauce

Hot Spanish Sausage Stew

served with rice/chips/garlic flatbread

Brisket Spanish Stew

served with rice or chips and garlic flatbread

Seafood Linguine

prawns, squid, mussels, garlic, cream or tomato sauce

Gluten free options available. Please ask our staff

SOMETHING SWEET

Classic Crème Brûlée

with homemade shortbread

La-Mia's Lemon Cake **Sticky Toffee Pudding**

with ice cream

Affogato al Caffè

Cheescake of the day

ask for flavours

Selection of Ice Creams 3 scoops

Eton Mess

strawberry & raspberry ice cream with

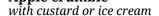
fresh fruit and meringue

Hot Chocolate Brownie with New Forest ice cream

Head Chef Piotr's Crème brûlée

with homemade shortbread

Chef Alex's homemade Apple crumble





HARBOURSIDE RESTAURANT & BAR

Food Allergies, Intolerances & 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 any allergen transfer between ingredients but we cannot guarantee that any dish will be totally free from any particular allergen.