

@MINABRASSERIEDUBAI

@CHEFMICHAELMINA

WELCOME
BIENVENUE
BENVENUTO
SVEIKI ATVYKĖ
TERE TULEMAST
WILLKOMMEN

AN OASIS OF RELAXED ELEGANCE WHOEVER YOU ARE, WHEREVER YOU HAVE COME FROM, WHATEVER BRINGS YOU HERE: WELCOME, OR WELCOME BACK, TO MINA BRASSERIE. IT'S OUR PLEASURE TO SERVE YOU, AND TO SURPRISE YOU—TIME AND AGAIN.

CHEF MICHAEL MINA HAS CREATED A MENU THAT IS EXCLUSIVELY OURS —A CELEBRATION OF GLOBAL INFLUENCES. THE CHOICES ARE ENTICINGLY YOURS. WE SUGGEST YOU SHARE EVERYTHING, EXCEPT PERHAPS DESSERT.

WE INVITE YOU TO CURATE YOUR OWN FINE DINNING EXPERIENCE

— ✨ FRIDAY'S ✨ —

1:00 PM - 4:00 PM

PLATINUM PACKAGE
650 AED

GOLD PACKAGE
450 AED

SILVER PACKAGE
350 AED

FOR RESERVATIONS: +971 (4) 506 0100

For more information visit:
www.minabrasserie.com

➤ MINA BRASSERIE BRUNCH ➤

SEAFOOD SMORGASBORD

Norwegian king crab, poached prawns,
Maine lobster, beetroot cured salmon tartare (G)

PETITE GREENS

pomegranate, pickled pumpkin, manchego (V) (G) (N)

BURRATA STRACCIATELLA

tomato, balsamic, pesto (N) (V)

DUCK LEG CONFIT

crispy polenta, chestnut, tomato-onion jam (N) (G)

OAK GRILLED OCTOPUS

tomato five different ways, black garlic

LAMB THREE WAYS

chops, house made merguez, shoulder pavé (G) (N)

PORCINI RAVIOLI

black truffle, parmesan, roasted mushrooms (V)

PIMMS AND CREAM SHOOTERS

fresh berries, cucumber, ginger ale

MINA'S SUGAR EMPORIUM

apple cream puff, coconut semifreddo, dark chocolate truffle, lemon tartlette,
strawberry and cream, peach sorbet

FRESH FRUIT PLATTER

(V) Vegetarian, (G) Gluten free, (N) Contain nuts