

@minabrapperiedubai
@chefmichaelmina

MINA

BRASSERIE

Indulge yourself in MINA Brasserie, the culinary oasis nestled amidst the sizzling foodie paradise of Dubai. Featuring a selection of globally influenced dishes in partnership with award-winning celebrity Chef Michael Mina.

MINA Brasserie is a home away from home, highlighting dishes from carefully-sourced seasonal ingredients — a celebration of global influences. We suggest you share everything, except perhaps dessert.

➤ BUSINESS LUNCH ➤

AED 135 for three courses including
tea or coffee
Available Sunday through Thursday

➤ CHEF'S VEGETARIAN BITES ➤

daily selection of canapes | 502CAL

➤ TO START ➤

Sea Bream Tartare | 77CAL
mango, pomegranate seed, lime juice (N)

Wild Arugula | 168CAL
fennel, figs, ricotta salata, almonds (N) (V)

Halloumi Salad | 365CAL
heirloom tomato, harissa aioli (N)

Steak Tartare | 235CAL
chips, chipotle dressing, quail eggs

Grilled Octopus | 281CAL
green olives, couscous, almonds, lobster jus (N)
supplement 30 AED

➤ ENTREES ➤

Roasted Salmon | 520CAL
cauliflower espuma, roasted carrot

Seafood Linguine | 419CAL
seafood, peperoncino, cherry tomato

Porcini Ravioli | 325CAL
black truffle, parmesan, roasted mushrooms (V)

Wood Fired Baby Chicken | 480CAL
mushroom bread pudding, green beans

NY Strip 200g | 310CAL
garlic-herb butter
supplement 50 AED

➤ DESSERTS ➤

Tiramisu | 362CAL
espresso lady fingers, mascarpone cream

Fresh Sliced Fruits | 97CAL

Pain Perdu | 409CAL
chocolate sauce, vanilla and strawberry ice cream

Mango Granita | 180CAL
lemongrass, pomegranate seeds

➤ RAW ➤

Tuna Carpaccio 80 | 430CAL
togarashi, crispy onions, yuzu ponzu

Salmon Carpaccio 95 | 182CAL
passion fruit, raddish, avocado

Sea Bream Carpaccio 75 | 77CAL
provençal salsa, basil oil, sea salt (G)

Wagyu Filet Carpaccio 120 | 280CAL
wild arugula, bagna càuda

Michael Mina's Tuna Tartare 110 | 234CAL
pear, pine nuts, garlic, habanero-sesame oil (N)

➤ APPETIZERS ➤

Chickpea Fries | 140CAL 45
eggplant moutabel, tahini, pomegranate (V) (G)

Lobster Crêpe | 220CAL 110
cauliflower, winter citrus, coconut curry

Aubergine Mille-Feuille | 345CAL 80
buffalo mozzarella, tomato sauce, basil (V) (N)

Grilled Octopus | 310CAL 105
green olives, couscous, almonds, lobster jus (N)

Parmesan Chicken Milanese | 385CAL 80
spicy mango chutney, green sauce

Truffle Gratinee | 360CAL 65
mimolette cheese, macaroni, truffle cream (V)

French Onion Soup | 488CAL 75
aged gruyère cheese, sourdough croutons

Seared Foie Gras | 380CAL 95
apples, maple, caramelized brioche, almond (N)

➤ SALADS ➤

King Crab and Endive Salad | 536CAL 105
capers, parmigiano-reggiano, caesar dressing

Petite Green Salad | 152CAL 45
radish, cucumber, tomato, dijon vinaigrette (V) (G)

Burrata Caprese | 352CAL 100
vine ripened tomatoes, basil pesto (V) (N) (G)

Tomato and Avocado Salad | 298CAL 60
crispy quinoa, sumac, toasted sesame (V) (N) (G)

Roasted Beetroot | 290CAL 65
balsamic, hazelnuts, warm goat's cheese (V) (N) (G)

Wild Arugula | 186CAL 55
fennel, figs, ricotta salata, almonds (N) (V)

✦ MAINS ✦

<p>Calamarata Pasta 533CAL <i>seafood, peperoncino, cherry tomato</i></p> <p>Lobster Linguine 528CAL <i>tomato-fennel pomodoro, garlic crumble</i></p> <p>Norwegian Salmon 591CAL <i>beluga lentils, smoked tomato vinaigrette</i></p> <p>Roasted Sea Bream 520CAL <i>saffron fregola, preserved lemon, broccolini</i></p> <p>Phyllo Crusted Dover Sole 648CAL <i>caviar sauce, whipped potato, broccolini</i></p> <p>Mediterranean Sea Bass (serves 2) 1578CAL <i>lemon-caper vinaigrette (G)</i></p>	<p>140</p> <p>140</p> <p>125</p> <p>140</p> <p>195</p>	<p>Porcini Ravioli 497CAL <i>black truffle, parmesan, roasted mushrooms (V)</i></p> <p>Spaghetti and Giant Meatball 515CAL <i>cherry tomato sauce, basil, parmesan</i></p> <p>Wood Fired Baby Chicken 852CAL <i>mushroom bread pudding, green beans</i></p> <p>Grilled Lamb Chops 750CAL <i>spiced chickpeas, tomato raisins, falafel croutons</i></p> <p>Wagyu Burger 383CAL <i>ogleshead cheese, caramelized onion, mushrooms</i></p> <p>Beef Short Rib Wellington 760CAL <i>puff pastry, sautéed spinach, perigord sauce</i></p>	<p>130</p> <p>130</p> <p>125</p> <p>210</p> <p>135</p> <p>270</p>
--	--	---	---



✦ WOOD-GRILLED STEAKS ✦

*We proudly feature Creekstone Farms Prime Black Angus Cattle from the U.S.A.
Select a Preparation For Your Steak*

<p>SIMPLY GRILLED</p> <p>Finished with Garlic-Herb Butter</p> <p> 43CAL</p>	<p>AU POIVRE</p> <p>Peppercorn Crust with Bone Marrow Jus</p> <p> 55CAL</p>	<p>SURF & TURF select one: Prawns 75 aed King Crab 65 aed Lobster 95 aed</p> <p> 260CAL EACH</p>	<p>ROSSINI STYLE Seared Foie Gras with Black Truffles 95 aed</p> <p> 280CAL</p>
--	--	---	--

125/250g Filet Mignon 155/275 | 420CAL 250g Wagyu Filet 375 | 685CAL
Rib Eye 325 | 959CAL NY Strip 250 | 620CAL



Tomahawk Ribeye 750 (serves 2-3) | 2493CAL

✦ SIDES ✦

<p>Parmesan Truffle Fries (V) (G) 453CAL 40</p> <p>Potato Purée (V) (G) 118CAL 40</p> <p>Green Bean Almondine (N) 60CAL 40</p> <p>Creamed Spinach (V) (G) 95CAL 40</p>	<p>40</p> <p>40</p> <p>40</p> <p>40</p>	<p>Cauliflower and Tahini (V) (G) 216CAL 40</p> <p>Broccolini (V) (G) 94CAL 40</p> <p>Brussels Sprouts Agrodolce (V) 90CAL 40</p> <p>Roasted Mushrooms (V) 118CAL 40</p>	<p>40</p> <p>40</p> <p>40</p> <p>40</p>
--	---	--	---

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

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.