

@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.**

—> **SHARED** <—

EGGPLANT CRISP 40

eggplant purée, balsamic, pesto (V)

ESCARGOT 75

preserved lemon butter

BURRATA STRACCIATELLA 75

cherry tomato, balsamic, basil (V)

MICHAEL MINA'S TUNA TARTARE 90

pine nuts, garlic, mint, sesame-habanero oil (N)

OYSTERS ON THE HALF SHELL MP

lemon, mignonette

PRIME BEEF TARTARE 95

traditional garnishes, baguette

—> **GRILLED SHELLFISH** <—

Choice of Aleppo Pepper or Miso Butter

BOSTON LOBSTER TAIL 160

HOKKAIDO SCALLOPS 85

KING CRAB 135

PRAWNS 75

SMALL PLATTER 295

3 Scallops & 3 Prawns with 1/2 Lobster Tail & Crab

LARGE PLATTER 575

6 Scallops & 6 Prawns with 1 Lobster Tail & Crab

—> **STARTERS** <—

TOMATO & AVOCADO SALAD 50

crispy quinoa, heart of palm, toasted sesame (V) (G)

WHITE ASPARAGUS SOUP 65

king crab, morels (G)

ROASTED BEETS 55

goat cheese, toasted hazelnuts, balsamic reduction (V) (G) (N)

MARKET SALAD 45

mixed greens, pomegranate, pickled pumpkin, almond, manchego (V) (G) (N)

CAVIAR PARFAIT

smoked salmon, potato cake, whipped creme fraiche (G)

Royal Baeri 30g **400** / Oscietra 30g **900** / Beluga 30g **2,200**

KALE SALAD 45

green goddess, grape, crisp apple, almond (N) (G) (V)

SALMON CARPACCIO 90

orange soy dressing, caviar, crispy seaweed

CHARRED OCTOPUS 95

saffron aioli, citrus, garlic streusel

⇒ WOOD-FIRED STEAKS ⇐

We proudly feature Creekstone Farms Prime Black Angus cattle from the USA.
Their diets consist of lush pasture land and then finished on a high quality corn feed.

125G/250G CREEKSTONE FARMS FILET MIGNON 140/275

1.5KG PRIME TOMAHAWK RIBEYE 775

300G CREEKSTONE FARMS NY STRIP 250

400G CREEKSTONE FARMS RIB EYE 350

⇒ ADDITIONS ⇐

BOSTON LOBSTER TAIL 160

GRILLED PRAWNS 75

SEARED FOIE GRAS 55

⇒ MAIN PLATES ⇐

SEARED NORWEGIAN SALMON 110

textures of cauliflower, citrus (G)

SMOKED BEEF SHORT RIB 135

squash purée, cherry tomato confit, smashed potato

DOVER SOLE 240

potato crusted, crab brandade, mustard velouté

⇒ WHOLE FISH ⇐

shaved fennel, confit tomato, lemon - ask your server for the market selection MP

AUSTRALIAN LAMB CHOPS 150

ratatouille, lamb jus (G)

ROASTED SEA BREAM 125

saffron fregola, preserved lemon, sundried tomato

SPRING HALF CHICKEN 115

mushrooms, mashed peas, roasted carrots (G)

PORCINI RAVIOLI 105

black truffle butter, parmesan, roasted mushrooms (V)

⇒ CLASSIC SIDES ⇐

PARMESAN TRUFFLE FRIES (V)

POTATO PURÉE (G)

GRILLED BROCCOLINI (V) (G)

CREAMED SPINACH

TRUFFLE MACARONI & CHEESE (V)

RATATOUILLE (V) (G)

CRISPY BRUSSELS SPROUTS

SMOKED MUSHROOMS (V)

AED 40 EACH OR SELECTION OF 3 SIDES FOR AED 100