

@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.

STARTERS

ROASTED SQUASH SOUP 50
almond, spiced crema (N) (V)

TOMATO & AVOCADO SALAD 60
crispy quinoa, sumac, toasted sesame (V) (G)

PETIT GREENS 50
pomegranate, pickled pumpkin, almond, manchego (V) (G) (N)

FIG & BURRATA 100
stracciatella, heirloom tomato, crispy bresaola, balsamic

SWEET POTATO GNOCCHI 85
sage, brown butter, ricotta, candied walnut (N) (V)

VACHERIN MONT D'OR 110
melted mont d'or cheese, potato, cornichon (V) (G)

BEET SUNDAE 60
savory goat cheese ice cream, hazelnuts, balsamic, bitter greens (V) (G) (N)

MICHAEL MINA'S TUNA TARTARE 105
pine nuts, garlic, mint, sesame-habanero oil (N)

HOKKAIDO SCALLOP CARPACCIO 85
blood orange, endive, celery (G)

BEET-CURED SALMON 90
mustard dressing, quail egg, cornichon

OAKED GRILLED OCTOPUS 110
tomato five different ways, black garlic

FOIE GRAS CRÈME BRÛLÉE 105
pomegranate, toasted almond, crostini (N)

BEEF TARTARE 95
confit egg, red pepper emulsion, walnut, bulgur (N)

CHILLED SHELLFISH

FOR SHARING

SMALL SHELLFISH PLATTER 325
small sampling of all chilled shellfish

SHELLFISH SMÖRGÅSBORD 625
large sampling platter of all chilled shellfish

INDIVIDUAL

Oyster Per Piece 25

Norwegian King Crab 195

Boston Lobster Tail 175

Prawns 95

→ SEA ←

ROASTED SEA BREAM 135
saffron fregola, preserved lemon, sundried tomato

CRISPY SKIN SALMON 120
contrasts & textures of root vegetables (G)

DOVER SOLE 240
toasted cous cous, fall vegetables, lemon dill viniagrette (G)

LOBSTER TAGLIOLINI 155
tomato fennel ragu, bottarga, squid ink tagliolini

WHOLE-ROASTED FISH
Check with your server for today's market selection

→ LAND & EARTH ←

PORCINI RAVIOLI 130
black truffle, parmesan, roasted mushrooms (V)
Add white truffle 65 AED per gram

LAMB TRIO 165
rack chop, house made merguez, shoulder pavé, cashew-date butter, quinoa (G) (N)

GOLDEN CHICKEN DUO 135
crispy leg roulade, black truffle breast mille feuille, ember-roasted carrot (G)

WHOLE-ROASTED BARBARY DUCKLING FOR TWO 325
pickled berries, chanterelles & hedgehog mushrooms, herbed potatoes (G)

→ WOOD-GRILLED STEAKS ←

We proudly feature Creekstone Farms Prime Black Angus cattle from the USA.

125G/250G FILET MIGNON 155/275

TOMAHAWK RIBEYE 775 (serves 2-3)

NY STRIP 250

RIB EYE 350

→ MAKE ANY STEAK ROSSINI STYLE WITH FOIE GRAS & BLACK TRUFFLE ← 120
Add white truffle 65 AED per gram

→ CLASSIC SIDES ←

PARMESAN TRUFFLE FRIES (V)

POTATO PURÉE (G)

GRILLED BROCCOLINI (V) (G)

CREAMED SPINACH

TRUFFLE MACARONI & CHEESE (V)

ROASTED SQUASH (V) (G) (N)

CRISPY BRUSSELS SPROUTS

SMOKED MUSHROOMS (V)

AED 40 EACH OR SELECTION OF 3 SIDES FOR AED 100

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