

@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 CREATE YOUR OWN FINE DINING EXPERIENCE.

➤ BUSINESS LUNCH ➤

AED 100 for 2 course including tea or coffee

AED 120 for 3 course including tea or coffee

AVAILABLE FROM SUNDAY TO THURSDAY

➤ TO START ➤

ROASTED TOMATO SOUP

basil oil, grilled baguette (V)

KALE SALAD

green goddess dressing, grapes, almond
avocado (G) (N) (V)

VITELLO TONNATO

veal loin, tuna-caper sauce, cornichons

➤ ENTRÉE ➤

SEARED BREAM

salsify puree, toasted buckwheat
chimichurri emulsion (N)

GRILLED LAMB CHOPS

pea puree, quinoa salad, crispy chickpea (G) (N)

CHICKEN ROULADE

butternut squash, broccolini, labneh, almonds (N)

➤ DESSERT ➤

CARROT CAKE

cream cheese frosting, spiced caramel
candied walnut (N)

CHOCO BAR

vanilla parfait, nutty chocolate,
apricot-vanilla gel (N)

SELECTION OF SORBETS

mandarin, raspberry, chocolate

➤ SHARED ➤

EGGPLANT CRISP 40

eggplant purée, balsamic, pesto (V)

ESCARGOT 75

preserved lemon butter

BURRATA STRACCIATELLA 75

cherry tomato, balsamic, basil (V)

OYSTERS ON THE HALF SHELL MP

lemon, mignonette

MICHAEL MINA'S TUNA TARTARE 90

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

PRIME BEEF TARTARE 95

traditional garnishes, baguette

➤ STARTERS ➤

BABY GEM LETTUCE 50

blue cheese, ranch dressing, veal bacon (G)

WHITE ASPARAGUS SOUP 65

king crab, morels (G)

MARKET SALAD 45

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

TOMATO & AVOCADO SALAD 50

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

KALE SALAD 45

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

SALMON CARPACCIO 90

orange soy dressing, caviar, crispy seaweed

ROASTED BEETS 55

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

CHARRED OCTOPUS 95

saffron aioli, citrus, garlic streusel (G)

⇒ **MAIN PLATES** ⇐

SEARED NORWEGIAN SALMON 110

textures of cauliflower, citrus (G)

ROASTED SEA BREAM 125

saffron fregola, preserved lemon, sundried tomato

ROASTED CHICKEN ROULADE 90

roasted pumpkin, mustard jus, smoked almond, broccolini (N)

BRASSERIE BURGER 90

duck confit, beef patty, red onion jam, gruyère

DOVER SOLE 240

potato crusted, crab brandade, mustard veloute

AUSTRALIAN LAMB CHOPS 165

ratatouille, lamb jus (G)

STEAK AND FRIES 135

125 g creekstone farms filet mignon medallion

PORCINI RAVIOLI 105

black truffle butter, parmesan, roasted mushrooms (V)

(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 10% Municipality fee.