

@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.

— ❄️ STARTERS ❄️ —

TOMATO & AVOCADO SALAD 60
crispy quinoa, heart of palm, toasted sesame (V)

EGGPLANT CRISP 45
eggplant purée, balsamic, pesto (V)

BABY GEM LETTUCE 50
blue cheese, ranch dressing, veal bacon (G)

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

WHITE ASPARAGUS SOUP 65
king crab, pea crema (G)

BURRATA STRACCIATELLA 85
cherry tomato, balsamic, basil (V)

KALE SALAD 45
green goddess dressing, grape, apple, almond (N) (G) (V)

ROASTED BEETS 55
goat cheese, toasted hazelnuts, balsamic reduction (G) (V) (N)

ESCARGOT 85
preserved lemon butter

SALMON CARPACCIO 90
orange soy dressing, caviar, crispy seaweed

CHARRED OCTOPUS 95
crispy potato, harissa, saffron aioli, pickled tomato

MICHAEL MINA'S TUNA TARTARE 95
pine nuts, garlic, mint, sesame oil (N)

PRIME BEEF TARTARE 95
traditional garnishes, baguette

↗ MAIN PLATES ↖

PORCINI RAVIOLI 130

parmesan, roasted mushrooms (V)

SEARED NORWEGIAN SALMON 120

textures of cauliflower, citrus (G)

ROASTED SEA BREAM 135

saffron fregola, preserved lemon, sundried tomato

DOVER SOLE 240

potato crusted, king crab brandade, mustard veloute

LOBSTER TAGLIOLINI 155

tomato fennel ragu, lobster chunks, squid ink tagliolini

ROASTED CHICKEN ROULADE 90

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

LAMB TRIO 165

rack chop, merguez, shoulder pavé, cashew-date butter, quinoa (G)

BRASSERIE BURGER 90

duck confit, beef patty, red onion jam, gruyère

STEAK & FRIES

Wood fire grilled steaks served with confit tomato & beef jus

125G FILET MIGNON 155

250G FILET MIGNON 275

NY STRIP 250

RIB EYE 350

(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.