

@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 ✨ —

TOMATO & AVOCADO SALAD 60  
crispy quinoa, sumac, 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)

ROASTED SQUASH SOUP 50  
almond, spiced crema (N)

FIG BURRATA 95  
stracciatella, heirloom tomato, crispy bresaola, balsamic

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

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

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

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

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 225

toasted cous cous, fall vegetables, lemon dill vinaigrette

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.