

@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)

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

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

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 (N) (G)

KALE CAESAR 55
crouton, parmesan cheese

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

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

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

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

OAK GRILLED OCTOPUS 110
tomato five different ways, black garlic

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

→ MAIN PLATES ←

PORCINI RAVIOLI 130

truffle, parmesan, roasted mushrooms (V)

CRISPY SKIN SALMON 120

contrasts & textures of root vegetables (G)

ROASTED SEA BREAM 135

saffron fregola, preserved lemon, sundried tomato

DOVER SOLE 240

toasted cous cous, fall vegetables, lemon dill vinaigrette

LOBSTER TAGLIOLINI 155

tomato fennel ragu, bottarga, squid ink tagliolini

GOLDEN CHICKEN DUO 135

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

LAMB TRIO 165

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

BRASSERIE BURGER 90

duck confit, beef patty, red onion jam, oghleshield cheese

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.