

@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, sumac, toasted sesame (V) (G)

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

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

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

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

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

ESCARGOT 85  
preserved lemon butter

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

BEET CURED SALMON 90  
mustard dressing, quail egg, cornichon

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

FOIE GRAS CREME BRULEE 105  
pomegranate, toasted almond, crostini (N)

PRIME BEEF TARTARE 95  
traditional garnishes, baguette

## ☼ GRILLED SHELLFISH ☼

Choice of Aleppo Pepper or Miso Butter

SMALL PLATTER 295  
3 Scallops & 3 Prawns with 1/2 Lobster Tail & King Crab

LARGE PLATTER 575  
6 Scallops & 6 Prawns with 1 Lobster Tail & King Crab

## → SEA ←

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

SEARED NORWEGIAN SALMON 120  
textures of cauliflower, citrus (G)

DOVER SOLE 225  
toasted cous cous, fall vegetables, lemon dill vinaigrette (G)

LOBSTER TAGLIOLINI 155  
tomato fennel ragu, lobster chunks, 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 50 AED per gram

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

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

WHOLE ROASTED BARBERIE DUCKLING FOR TWO 325  
pickled berries, chanterelles & hedgehog mushrooms, herbed potatoes (G)  
Add white truffle 50 AED per gram

## → 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 50 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